

# ALOHA HOUR

Barefoot Bar  
Every Day | 2:30-5pm

## PUPUS

### CHILLED EDAMAME

hawaiian chili, sesame, garlic, alaea sea salt 5

### DEVILED EGGS

upcountry maui eggs, lump crab, duroc bacon, micro greens, yuzu 9

### KALBI SHORT RIB TACOS

soy tamarind braised, watercress, jicama, pickled maui onion, yuzu mint vinaigrette, corn tortillas 10

### TANDOORI ROASTED SHRIMP

cucumber riata, opal basil gastrique, house sriracha 9

### KABOCHA PUMPKIN HUMMUS

wood oven baked naan bread, chilled seasonal vegetables 11

### KALUA PORK BAO BUNS

all natural duroc pork, pickled vegetables, jalapeños, five spice aioli 8

### COCONUT TIGER SHRIMP

lilikoï dipping sauce 10

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## FRESH SQUEEZED MAI TAI | \$9

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## COCKTAILS | \$7

### PLANTATION LEMONADE

citrus vodka, fresh lemonade, splash cranberry juice

### BLUE HAWAII

gordon's vodka, fresh pineapple juice, blue curacao

### HOUSE MARGARITA

jose cuervo gold, housemade sour mix, triple sec

## WINE | \$7

### LINE 39 CHARDONNAY

### LINE 39 PINOT NOIR

## DRAFTS | \$5

**LONGBOARD LAGER** | Kona Brewing Co


**FIRE ROCK PALE ALE** | Kona Brewing Co

**LAVAMAN RED ALE** | Kona Brewing Co

**HULA HEFEWEIZEN** | Kona Brewing Co

**BAREFOOT BREW** | Maui Brewing Co

**COORS LIGHT** | Coors Brewing Co

 Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.