

2PM - 4PM



ALOHA HOUR

COCKTAILS | \$13

PLANTATION LEMONADE

a refreshing blend of citrus vodka, house-made lemonade, splash of cranberry

KĀ'ANAPALI CRUZ

rum, fresh hawaiian juices, lime & grenadine, a vibrant cocktail that captures the colors and spirit of Kā'anapali

HALE WAI

an island-inspired cocktail featuring tequila, mango, fresh lime & agave

HIBISCUS SPRITZ

sparkling wine, hibiscus & soda come together in this light & bubbly cocktail

LILIKO'I MOJITO

a tropical twist on the classic, rum, mint, lime & liliko'i

ISLAND LIFE

a blend of vodka, coconut, pineapple & macadamia nut syrup, bringing the perfect taste of paradise to every sip

WINE 6oz | \$9

CELLAR PICKS

tangent sauvignon blanc or squealing pig rosé

DRAFT 16oz | \$7

DUKE'S BLONDE ALE

COORS LIGHT

ESTRELLA JALISCO

SMALL BITES

KIAWE CHARRED AHI*

sashimi grade locally caught ahi, togarashi & sesame oil rubbed, charred rare, served chilled, ponzu slaw, pickled ginger 16

FIRED UP

SHRIMP COCKTAIL

kiawe wood grilled, ponzu slaw, house-made kimchi, gochujang buttermilk 15

CHILLED EDAMAME

tossed in sesame, soy sauce & sea salt 9

'ANAKALA (UNCLE)

JOE SLIDERS

house-made focaccia bun, mango bbq pulled pork, jalapeño aioli, shredded cabbage & namasu 15

SHORT RIB MANDU

certified angus beef, carrots, cilantro, garlic, ginger, gochujang buttermilk drizzle 15

 Gluten conscious -these items are prepared with gluten-free ingredients. However, our kitchen prepares items with common allergens including wheat, dairy, eggs, soy, sesame, peanuts, tree nuts, fish, and shellfish. please inform your server of any allergies.

*Consuming raw or undercooked foods may increase your risk of foodborne illness

20% gratuity is requested from all parties of eight or more.

A 5% surcharge will be added to takeout orders.