

# Bar Menu 9pm-10pm

## Signature Cocktails \$15

### KAI TIME

Kai Lemongrass Ginger Shochu | Hapa Hibiscus Vodka | Simple Syrup | Fresh Lime Juice | Coconut Water | Kaffir Lime leaves | Housemade Coconut Lime Foam

### FROZEN COCONUT MOJITO

Rumhaven | Coconut syrup | Lemonade | Pineapple Chunks | Mint leaves | Drizzle House Strawberry Puree

### CALAMANSI MAI TAI

Bacardi Superior | Bacardi 8 year Hamakua Calamansi | Orange Curacao Orgeat | Maui Gold Pineapple Juice

### HIBISCUS NECTAR

Cazadores Reposado | Hibiscus Puree Fresh Squeeze Lime Juice | Agave Nectar

### BOTANICAL BLISS

Aviation Gin | St Germain Elderflower | Lillet Rose | Fresh Lime Juice | Orange Bitters

### KOHANA CACAO MARTINI

Kohana Cacao Rum | Kahlua | Baileys Irish Creme | Creme de cacao

### ROYAL BLOODY MARY

Ocean Organic Vodka | Fresh Pressed Lemon | Heirloom Bloody Mary Mix

### KAI TIME

Kai Lemongrass Ginger Shochu | Hapa Hibiscus Vodka | Simple Syrup Fresh Lime Juice | Coconut Water Kaffir Lime Leaves Housemade | Coconut Lime Foam

### FROZEN COCONUT MOJITO

Rumhaven | Coconut syrup | Lemonade | Pineapple Chunks | Mint leaves | Drizzle House Strawberry Puree

### ALOHA HEAT

Kapena Hawaiian Chili Tequila | Select Apertivo | Strawberry Puree | Fresh Lime Sour

### LI HING LILIKOI MARGARITA

Kapena Li Hing Mui Tequila | Royal Combier Cognac | Fresh Lime Juice | Lilikoi Purée | Orange Juice

## Late Night Bites

### CAESAR SALAD 20

Local Butter Lettuce | Caesar Dressing | Hawaiian Sweetbread Croutons | Parmesan

### MAUI BREEZE SALAD 15

Kula Greens | Seasonal Island Fruit | Avocado | Candied Macadamia Nuts | Lilikoi Vinaigrette

### BUFFALO STYLE WINGS 18

Plantation Hot Sauce | Blue Cheese Ranch | Celery Slaw

### ROYAL BURGER 23

Bacon | Cheddar | Swiss | Spicy 1000 Maui Lettuce | Tomato | Onion | Fries

### WILD CAUGHT FISH TACOS 23

Local Catch | Hapa Tortilla | Cabbage Wasabi Crema | Papaya Pico de Gallo | Lime Maui Brew Battered, Grilled or Blackened

### STEAK BRUSCHETTA 20

Seared Steak | Maui Tomato | Fresh Mozzarella | Basil | Balsamic Reduction

### COCONUT CRUSTED SHRIMP 20

Citrus Chili Glaze

### PUA'A FLATBREAD 21

Kalua Pork | Pepperoni | Sausage | Bacon | Peppers

### MARGHERITA FLATBREAD 20

Tomato | Fresh Mozzarella | Basil

Gluten free options are available upon request. | 18% gratuity added for parties of six or more.

\*\* Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness \*\*

Kindly note that no outside food or wine bottles are allowed into our restaurant. All items must be certified from our food and wine vendors.