

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

### CALAMANSI TOPLESS 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

### ROYAL BLOODY MARY

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

### 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

### CHOCOLATE CACAO MARTINI

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

## Late Night Bites

### KIPAPA BEET SALAD 20

Arugula | Pine nuts | Papaya Dressing

### WEDGE SALAD 19

Local Butter Lettuce | Pipikaula | Green Goddess Dressing

### KULA GREENS SALAD 23

Kula Greens | Cherry Tomato | English Cucumber | Carrot | Calamansi Vinaigrette

### WILD CAUGHT FISH TACOS 28

Grilled Local Catch | Cilantro Slaw | Pickled Red Onion | Queso Fresco | Ranchero Salsa

### HAMAKUA ARANCINI 18

Wild Mushroom | Truffle | Pea Puree

### HAND LINE AHI CARPACCIO 24

Ogo | Sea Asparagus | Cherry Tomato | Inamona

### PAI'A PORK BELLY BAO 18

Pickled Vegetables | Hoisin Glaze

### ROAD TO HANA CHARCUTERIE 20

Salami | Proscuitto | Manchego | Humboldt Fog | Marinated Olives

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.