

Mai Tai's

DRINK MENU

MAI TAI

Bacardi Gold, DeKuyper Orange Curacao, Orgeat, Mai Tai Mix, Topped with Whaler's Dark Rum.

\$13

LILIKOI MOJITO

Cruzan Passion Fruit Rum, Fresh Mint & Lime Juice, Topped with Raspberry Liqueur.

\$13

MANGO SUNRISE

Cruzan Mango Rum, Dekuyper Orange Curacao, Mai Tai Mix, Topped with Captain Morgan Spiced Rum.

\$13

LYCHEE SUNSET

Cruzan Mango & Pineapple Rum, Pineapple Juice, Sweet & Sour, and a Splash of Cranberry.

\$13

WATERMELON MAI TAI

Grey Goose Watermelon Basil, Mai Tai Mix, a Splash of Soda, Float Midori, Watermelon Pucker.

\$13

UNCLE ED'S GUAVA MULE \$13

A sun-drenched twist on the classic. Uncle Ed's classic vodka shaken with tart lime and lush guava puree, topped with spice ginger beer kick, served ice-cold in a pint.

DON JULIO GUAVA MARGARITA \$13

A Premium Tequila Tropical Escape. Ultra-smooth Don Julio Blanco and Ferrand Orange Liqueur shaken with lush Guava Puree, Lime Juice, and Sweet & Sour.

LYCHEE MARGARITA

Herradura Silver Tequila, Real Lychee Syrup, Fresh Lime Juice, Splash of Sweet & Sour, Salt Rim

\$13

TOP SHELF MARGARITA

Patron Silver, Ferrand Orange Liqueur, Sweet & Sour, Lime Juice, Topped with Grand Marnier

\$13

MAHINA TAI

Mahina Coconut & Silver Rums, Orgeat, DeKuyper Orange Curacao, POG Juice Topped with Mahina Dark Rum

\$13

SEAGLASS WINES \$9

Chardonnay
Pinot Grigio
Sauvignon Blanc
Ménage à Trois Merlot

Rose
Pinot Noir
Cabernet

BEER BOTTLES

Heineken	8.50
Big Swell	9.50
Heineken Light	8.50
Modelo	8.50
Heineken Silver	8.50
Truly	8.00
Corona	8.50
Michelob Ultra	8.50
Miller Lite	7.50
Bud Light	7.50
Budweiser	7.50
Kona Big Wave	8.50
Kona Longboard	8.50

Allergen Notice:

Please be advised that our menu items may contain or come into contact with common allergens, including milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soy, and sesame. While we take precautions, we cannot guarantee that any item is completely allergen-free. Guests with food allergies should notify their server prior to ordering.

Mai Tai's

PUPU'S

PEPPERONI FLATBREAD \$15

Pepperoni pizza on a warm flatbread with marinara, mozzarella cheese, and 16 pieces of pepperoni. Topped with fresh basil.

SMASHED BURGER SLIDERS \$15

3 Brioche slider buns with seasoned and smashed burger sliders, topped with American cheese and served with shredded lettuce, diced tomatoes, caramelized onions, and chef-made secret burger sauce.

SHRIMP CEVICHE \$15

Poached citrus Shrimp mixed with our house-made Pico de Gallo. Served with chips.

POKE EDAMAME \$14

Boiled sweet soybeans tossed in a sweet shoyu sauce with chili flakes and onions.

CALAMARI \$18

Fried squid in a beer batter served with sriracha mayo and cocktail sauce. Served with fries.

POPCORN SHRIMP \$17

Battered shrimp served with a side of cocktail sauce and spicy sriracha mayo. Served with fries.

PLATES & HANDHELDS

GARLIC SHRIMP \$22

Pan fried juicy shrimp cooked in a garlic butter sauce served with rice.

LOCO MOCO \$18

Seasoned ground beef patty over a bed of white rice, topped with our homemade gravy, a sunny-side egg and green onions.

CAESAR SALAD \$13

Classic Caesar salad tossed with romaine, parmesan cheese, crunchy croutons and a creamy Caesar dressing.

Add chicken \$5 or shrimp \$6

FISH TACOS \$20

Grilled mahi fish tacos on a corn tortilla with cabbage tossed in a firecracker aioli. Topped with cilantro. Served with chips & salsa.

SMASH CHEESEBURGER \$18

Seasoned and smashed juicy beef patty topped with American cheese and served on Brioche bun with chef-made burger sauce, shredded lettuce, and sliced tomato with fries.

CHICKEN QUESADILLA \$20

Sliced chicken with shredded cheese and pico de gallo in a flour tortilla. Drizzled with firecracker aioli.

SHAREABLES

CHICKEN WINGS \$19

A classic bar favorite! Our signature juicy, hand-breaded chicken wings served with your choice of mild or wild buffalo sauce or BBQ sauce.

CHIPS & SALSA \$8

Fresh corn tortilla chips served with house-made salsa.

FRENCH FRIES

WITH SEA SALT \$10

*Add Parmesan Cheese (2.00)

*Add Garlic (2.00)

*Add Truffle (3.00)

*Add Pepperoni (4.00)

ONION RINGS \$12

Crispy crunchy onion rings served with BBQ sauce and ranch.

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Mai Tai's

HAPPY HOUR - PAU HANA

3 PM - 7 PM

PUPU'S

PEPPERONI FLATBREAD \$7.50

Pepperoni pizza on a warm flatbread with marinara, mozzarella cheese, and pepperoni. Topped with fresh basil.

SMASHED BURGER SLIDERS \$7.50

3 Brioche slider buns with seasoned and smashed burger sliders, topped with American cheese and served with shredded lettuce, diced tomatoes, caramelized onions, and chef-made secret burger sauce.

SHRIMP CEVICHE \$7.50

Poached citrus Shrimp mixed with our house-made Pico de Gallo. Served with chips.

POKE EDAMAME \$7

Boiled sweet soybeans tossed in a sweet shoyu sauce with chili flakes and onions.

CALAMARI \$9

Fried squid in a beer batter served with sriracha mayo and cocktail sauce. Served with fries.

ALL WINES \$1 OFF

DRINKS

MAI TAI \$10

Bacardi Gold, DeKuyper Orange Curacao, Orgeat, Mai Tai Mix, Topped with Whaler's Dark Rum.

LILIKOI MOJITO \$10

Cruzan Passion Fruit Rum, Fresh Mint & Lime Juice, Topped with Raspberry Liqueur.

MANGO SUNRISE \$10

Cruzan Mango Rum, Dekuyper Orange Curacao, Mai Tai Mix, Topped with Captain Morgan Spiced Rum.

LYCHEE SUNSET \$10

Cruzan Mango & Pineapple Rum, Pineapple Juice, Sweet & Sour, and a Splash of Cranberry.

UNCLE ED'S GUAVA MULE \$10

A sun-drenched twist on the classic. Uncle Ed's classic vodka shaken with tart lime and lush guava puree, topped with spice ginger beer kick, served ice-cold in a pint.

MAHINA TAI \$10

Mahina Coconut & Silver Rums, Orgeat, DeKuyper Orange Curacao, POG Juice Topped with Mahina Dark Rum

BEER BOTTLES

Heineken	6.50	Miller Lite	5.50
Heineken Light	6.50	Bud Light	5.50
Modelo	6.50	Budweiser	5.50
Heineken Silver	6.50	Kona Big Wave	6.50
Michelob Ultra	6.50	Kona Longboard	6.50

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Mai Tai's

HAPPY HOUR - HANA HOU

8 PM - 11 PM | SUN - THURS

DRINKS

MAI TAI

\$10

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MAHINA TAI

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Mahina Coconut & Silver Rums, Orgeat, DeKuyper Orange Curacao, POG Juice Topped with Mahina Dark Rum

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Cruzan Mango Rum, Dekuyper Orange Curacao, Mai Tai Mix, Topped with Captain Morgan Spiced Rum.

UNCLE ED'S GUAVA MULE

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LYCHEE SUNSET

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Cruzan Mango & Pineapple Rum, Pineapple Juice, Sweet & Sour, and a Splash of Cranberry.

LILIKOI MOJITO

\$10

Cruzan Passion Fruit Rum, Fresh Mint & Lime Juice, Topped with Raspberry Liqueur.

BEER BOTTLES

Heineken

6.50

Kona Big Wave

6.50

Heineken Light

6.50

Kona Longboard

6.50

Heineken 0

6.50

Budweiser

5.50

Michelob Ultra

6.50

Bud Light

5.50

WINE

Seaglass Chardonnay

8.00

Seaglass Pinot Grigio

8.00

Seaglass Sauvignon Blanc

8.00

Seaglass Cabernet

8.00

Ménage à Trois Merlot

8.00

LATE NIGHT MENU - 9:30 PM - 12:00 AM

SHRIMP CEVICHE

\$15

Poached citrus Shrimp mixed with our house-made Pico de Gallo. Served with chips.

QUESO & CHIPS

\$15

House-made spicy cheese dip with tortilla chips

FRENCH FRIES WITH SEA SALT

\$10

*Add Parmesan Cheese (2.00) *Add Garlic (2.00)

*Add Truffle (3.00) *Add Pepperoni (4.00)

SALTED EDAMAME

\$14

Boiled sweet soybeans lightly salted.

ONION RINGS

\$12

Crispy crunchy onion rings served with BBQ sauce and ranch.

CHICKEN QUESADILLA

\$20

Sliced chicken with shredded cheese and pico de gallo in a flour tortilla. Drizzled with firecracker aioli.

CHIPS & SALSA

\$8

Fresh corn tortilla chips served with house-made salsa.

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