



HAPPY HOUR

3PM TO 5PM

WEDNESDAY, THURSDAY AND FRIDAY

PUPUS

HULI HULI CHICKEN WINGS

3-piece

GREEN ONION, SESAME SEEDS,
HULI HULI SAUCE

Happy Hour = \$9

SMOKED SALMON RANGOONS

3-piece

HOUSE SMOKED SALMON & CREAM CHEESE
FILLED WONTONS SERVED WITH A
CILANTRO TAMARIND SAUCE

Happy Hour = \$9

SPAM SLIDERS

2-piece

SPAM, PINEAPPLE CHUTNEY, TAMARI AIOLI
SERVED ON HAWAIIAN BUNS

Happy Hour = \$9

COCONUT SHRIMP

3-piece

COCONUT CRUSTED FRIED SHRIMP SERVED
WITH A MANGO HABANERO SAUCE

Happy Hour = \$9

FRIED PICKLES

BREADED AND FRIED DILL PICKLE SPEARS
SERVED WITH A GARLIC HERB SAUCE

Happy Hour = \$7

COCKTAILS



AMAKINI

Created By Mady, Mai Tai Madness Winner

HAWAIIAN RUMS, DRY CURAÇAO,
COCONUT, KIWI, ORGEAT, LIME

Happy Hour = \$10

PINK PALACE

GIN, CURAÇAO, ORGEAT, PINEAPPLE,
LEMON, LIME, BITTERS

Happy Hour = \$9



PAHULU

BOURBON, MELLOW CORN WHISKEY,
XILA LIQUEUR, TEMPUS FUGIT
CRÈME DE CACAO, SPICE #1

Happy Hour = \$9

BLUE HAWAII

RUM, PINEAPPLE, LEMON,
BLUE CURAÇAO

Happy Hour = \$9



TAHITIAN PUNCH

AGED JAMAICAN RUM, FASSIONOLA GOLD,
LIME, FALERNUM, VANGO BITTERS

Happy Hour = \$9

MOCKTAIL

UBE-BAE-BABY!

PINEAPPLE, COCONUT, UBE

Happy Hour = \$6



WINE

SAUVIGNON BLANC	\$7
ROSÉ	\$7
RED BLEND	\$8

BEER

LAGER	\$6
WEST COAST IPA	\$7
DRY APPLE CIDER	\$7