

PAU HANA BAR

Pupu

Fresh Poke of the Day

Chef's Inspiration
MP

Garlic Fries

Fresh Chopped Garlic, Butter, Herbs
\$10

Salt & Vinegar Chicken Skin

Adobo Aioli
\$11

Wok Fried Edamame

Kim Chee Glaze, Crispy Garlic
\$11

Brussels Sprouts "Elote"

Charred Sweet Corn, Cotija, Togarashi,
Wasabi-Lime Kewpie
\$15

Calamari Karaage

Sweet Chili-Kewpie Mayo
\$16

Big Bites

Fried Saimin

Char Siu, Spam, Kamaboko, Cabbage, Onion,
Celery, Bean Sprouts, Carrot, Shoyu Mustard
\$14

Da Kitchen Sink Fried Rice

Pork Belly, Spam, Portuguese Sausage, Peas,
Carrot, Green Onion
\$14
Add Kim Chee or Fried Egg \$2

Crispy Chili Peppah Chicken

House Chili-Shoyu Glaze, Fried Garlic
\$16

Chinese Style Ahi Belly

Ginger, Green Onion, Chinese Parsley, Shoyu,
Mirin, Hot Oil
\$17

Fried Pork Chop

Kawali Tomato, Shoyu-Vinegar
\$18

"Sizzling" Pupu 12 oz. Steak

Sauteed Onion & Mushroom,
Garlic Butter, Kabayaki
MP

Sweet Tooth

Banana Chocolate Lumpia

Lilikoi Caramel Dip
\$6

Lemon Chiffon Crunch

Caramel Sauce, Meringue, Caramel Rice Crisp
\$7

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Cocktails

Pau Hana Spritz \$14

Stoli Vanilla Vodka, Choya Single Year, Passion Fruit, Prosecco

The Charger Mai Tai \$14

Koloa Coconut Rum, Disaronno Amaretto, Luxardo Maraschino, Pineapple, Orange, Kraken Spiced Dark Rum

Pearl City Martini \$14

Empress 1908 Gin, Giffard Lychee Liqueur, Lychee Puree, Lemon Juice

Henny Old Fashioned \$14

Hennessy VSOP, Brown Sugar, Trinity of Bitters – Angostura, Orange & Peychaud's

Monkey Paw \$14

Monkey Shoulder Scotch, Skrewball Peanut Butter Whiskey, Giffard Banana, Kahlua, Light Cream

Hibiscus Margarita \$14

Casamigos Blanco, Cointreau, Lime, Hibiscus Syrup

Yuzu & Ume Whisky Sour \$14

Akashi Ume Whisky, Yuzu Ome, Choya Umeshu, Lemon Juice, Muddled Salted Ume

Ho'olaule'a Punch \$14

Tito's Vodka, Rum, Patron Silver, Li-Hing Sour Pineapple Mix, Sprite

Wines

Villa Sandi "Il Fresco" Prosecco \$11 / \$40

Santa Margherita Brut Rosé \$11 / \$40

La Doria Moscato d'Asti \$10 / \$35

Scarbolo Il Ramato Pinot Grigio \$14 / \$50

Echo Bay Sauvignon Blanc \$13 / \$45

Broadside Chardonnay \$12 / \$40

Honoro Vera Garnacha \$11 / \$40

Nielson Pinot Noir \$12 / \$40

Bonanza Cabernet Sauvignon \$13 / \$45

Local Draft Beers

Aloha Beer Co. – Queen St. Pilsner \$8

Aloha Beer Co. – Seasonal \$8

Waikiki Brewing Co. – Aloha Spirit Blonde Ale \$8

BeerLab – Seasonal \$8

BeerLab – Omakase \$9

Honolulu Beerworks – El Guapo \$8

Kona Brewing Co. – Seasonal \$8

Kona Brewing Co. – Big Wave \$8

Ola – Ma'a \$8

Kohola Brewery – Red Sand Amber Ale \$8

Paradise Ciders – Guava Lava \$9

Maui Brewing Co. – Coconut Porter \$8

Beer Flight – 4 Choices \$15

32 oz. Growler \$18

32 oz. Growler Refill \$15

Bottle Beers

Corona Light \$6

Bud Light \$5

Heineken \$6

Heineken Light \$6

Miller Lite \$5

Soft Drinks

Coke \$3

Diet Coke \$3

Sprite \$3

Ginger Ale \$3

Iced Tea \$3