

# PAU HANA BAR

## Pupu

**Hawaiian Style Ahi Poke**  
 ogo, inamona, chili, sesame oil, shoyu  
 MP

**Oxtail Boiled Peanuts** (gf)  
 oxtail broth, star anise, orange peel  
 \$13

**Salt & Vinegar Chicken Skin**  
 adobo aioli  
 \$12

**Calamari Karaage**  
 sweet chili-Kewpie mayo  
 \$17

**Garlic Buttah' Mushrooms** (v)  
 cremini & button mushroom,  
 parsley, parmesan  
 \$17

**Garlic Fries** (v)  
 fresh chopped garlic, butter, herbs  
 \$12

**Oyster Shooters**  
 house-made ponzu, chili pepper,  
 green onion  
 \$15

**Crispy Chicken Wings**  
 sweet & sour soy glaze,  
 sesame seed, green onion  
 \$18

**Pastele Stew "Tot-Chos"**  
 braised pork, kawali tomato,  
 cheddar cheese, sour cream, olives, cilantro  
 \$18

## Big Bites

**Kabayaki Burger**  
 house-made chuck brisket patty,  
 "shredduce", kabayaki, mayo,  
 potato bun, fries  
 \$18

**Farmer's Salmon Salad**  
 Ho Farms tomato, edamame, cucumber,  
 avocado, radish, crispy shallots,  
 ginger sesame dressing  
 \$18

**Da Kitchen Sink Fried Rice**  
 pork belly, spam, Portuguese sausage,  
 peas, carrot, green onion  
 \$15  
 Add Kim Chee or Fried Egg \$2

**Fried Saimin**  
 char siu, spam, kamaboko, cabbage,  
 onion, celery, bean sprouts, carrot,  
 shoyu mustard  
 \$15

**Crispy Chili Peppah Chicken**  
 house chili-shoyu glaze, fried garlic  
 \$18

**Fried Pork Chop**  
 kawali tomato, shoyu-vinegar  
 \$19

**Boneless Kalbi Short Ribs**  
 pupu style, spicy scallion salad, banchan  
 \$30

**"Sizzling" 18 oz. Bone-in Ribeye**  
 pupu style, sauteed onion & mushroom,  
 garlic butter, kabayaki  
 \$39

**Chinese Style Ahi Belly**  
 ginger, green onion, Chinese parsley,  
 shoyu, mirin, hot oil  
 \$18

## Sweet Tooth

**Banana & Butter Mochi Lumpia** (v)  
 lilikoi caramel, vanilla bean ice cream  
 \$10

**Portuguese Sweet Bread Pudding** (v)  
 served warm with Cointreau anglaise, macerated seasonal fruit  
 \$10

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items are cooked in the same kitchen and therefore may contain or come into contact with wheat, milk, eggs, peanuts, fish, shellfish, soy, and tree nuts. Before placing your order, please inform your server if a person in your party has a food allergy.

gf = Gluten Free v = Vegetarian v+ = Vegan

A gratuity of 18% will be charged to parties of 6 or more

# PAU HANA BAR

## ..... Cocktails .....

- Diamond Spritz \$15**  
Aperol, mango, Diamond Head strawberry soda
- Shiso Mojito \$16**  
Koloa gold rum, shiso, mint, honey
- Lilikoi Creamsicle \$15**  
Pau vodka, lilikoi purée, yogurt, dried mango
- Ho'olaule'a Punch \$15**  
vodka, rum, tequila, li-hing sour pineapple mix, Sprite
- Hibiscus Margarita \$15**  
Campo Bravo tequila, Cointreau, lime, hibiscus syrup

- Caramel Old Fashioned \$16**  
Four Roses bourbon, Pono Potions 'alaea salt caramel syrup, Angostura & orange bitters
- Pearl City Martini \$15**  
Empress 1908 gin, Giffard lychee liqueur, lychee purée, lemon juice
- Yuzu & Ume Whisky Sour \$16**  
Akashi ume whisky, yuzu, Choya umeshu, lemon juice, muddled salted ume
- Pau Hana Mai Tai \$16**  
Copalli rum, Blackpool spiced rum, falernum, cane sugar, lime

## ..... Local Draft Beers .....

- Aloha Beer Co. – Aloha Blonde \$8**
- Aloha Beer Co. – Red Zeppelin \$9**
- BeerLab – Seasonal \$10**
- BeerLab – Omakase IPA \$10**
- Hana Koa – Party Boy Pilsner \$8**
- Hana Koa – Seasonal \$9**

- Kona Brewing Co. – Big Wave \$8**
- Kona Brewing Co. – Seasonal \$8**
- Maui Brewing Co. – Coconut Porter \$8**
- Ola – Ma'a Island Lager \$8**
- Paradise Ciders – Guava Lava \$10**
- Waikiki Brewing Co. – Craft Light \$7**

## ..... Bottle Beers .....

- Corona Extra \$7**
- Corona Light \$7**
- Bud Light \$6**
- Michelob Ultra \$7**

- Heineken \$7**
- Heineken Light \$7**
- Miller Light \$6**
- Modelo Especial \$7**

## ..... Wines .....

- Mia Perla Prosecco \$12 / \$48**
- Wild Song Sauvignon Blanc \$13 / \$52**
- Nielson Chardonnay \$13 / \$52**

- The Pinot Project Pinot Noir \$13 / \$53**
- Sean Minor Cabernet Sauvignon \$14 / \$56**

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# PAU HANA BAR

## Happy Hour

### ..... Cocktails .....

- Diamond Spritz \$12**  
Aperol, mango, Diamond Head strawberry soda
- Shiso Mojito \$13**  
Koloa gold rum, shiso, mint, honey
- Lilikoi Creamsicle \$12**  
Pau vodka, lilikoi purée, yogurt, dried mango
- Ho'olaule'a Punch \$12**  
vodka, rum, tequila, li-hing sour pineapple mix, Sprite
- Hibiscus Margarita \$12**  
Campo Bravo tequila, Cointreau, lime, hibiscus syrup

- Caramel Old Fashioned \$13**  
Four Roses bourbon, Pono Potions 'alaea salt caramel syrup, Angostura & orange bitters
- Pearl City Martini \$12**  
Empress 1908 gin, Giffard lychee liqueur, lychee purée, lemon juice
- Yuzu & Ume Whisky Sour \$13**  
Akashi ume whisky, yuzu, Choya umeshu, lemon juice, muddled salted ume
- Pau Hana Mai Tai \$13**  
Copalli rum, Blackpool spiced rum, falernum, cane sugar, lime

### ..... Local Draft Beers .....

- Aloha Beer Co. – Aloha Blonde \$6**
- Aloha Beer Co. – Red Zeppelin \$7**
- BeerLab – Seasonal \$8**
- BeerLab – Omakase IPA \$8**
- Hana Koa – Party Boy Pilsner \$6**
- Hana Koa – Seasonal \$7**

- Kona Brewing Co. – Big Wave \$6**
- Kona Brewing Co. – Seasonal \$6**
- Maui Brewing Co. – Coconut Porter \$6**
- Ola – Ma'a Island Lager \$6**
- Paradise Ciders – Guava Lava \$8**
- Waikiki Brewing Co. – Craft Light \$5**

### ..... Bottle Beers .....

- Corona Extra \$5**
- Corona Light \$5**
- Bud Light \$4**
- Michelob Ultra \$5**

- Heineken \$5**
- Heineken Light \$5**
- Miller Light \$4**
- Modelo Especial \$5**

### ..... Wines .....

- Mia Perla Prosecco \$9**
- Wild Song Sauvignon Blanc \$10**
- Nielson Chardonnay \$10**

- The Pinot Project Pinot Noir \$10**
- Sean Minor Cabernet Sauvignon \$11**

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