# PAU HANA BAR

Pupu

•••••

#### **Chef's Poke Creation**

choice of Hawaiian style or spicy

## Calamari Karaage

sweet chili-Kewpie mayo \$17

### **Oyster Shooters**

house-made ponzu, chili pepper, areen onion \$16

### **Wok Fried Shishito Peppers**

Ho Farms tomato, shoyu-vinegar, fried garlic, adobo aioli \$15

## Garlic Buttah Mushrooms (v, gf)

lemon, parsley, parmesan \$17

## **Crispy Chicken Wings**

honey gochujang glaze, fried garlic, green onion \$18

## Salt & Vinegar Chicken Skin

adobo aioli \$12

### Garlic Fries (v)

fresh chopped garlic, butter, herbs

#### 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

#### **Fried Saimin**

char siu, Spam, kamaboko, cabbage, shoyu-mustard

\$16

## Fried Pork Chop

pupu style, kawali tomato, shoyu-vinegar \$20

## "Sizzling" 18 oz. Ribeye

pupu style, sautéed onion & mushroom, garlic butter, kabayaki \$39

**Furikake Salmon Salad** 

Ho Farms tomato, edamame, cucumber, avocado, radish, crispy shallots, ginger sesame dressing \$18

## Crispy Chili Peppah Chicken

house chili-shoyu glaze, fried garlic \$19

## **Spicy Local Style Clams**

Portuguese sausage, lomi tomato, Hawaiian chili-ginger broth, inamona, sweet bread \$21

## North Shore Style Garlic Shrimp

dozen jumbo shrimp, garlic lemon butter, fried garlic, lemon

\$18

#### Da Kitchen Sink Fried Rice

pork belly, Spam, Portuguese sausage, peas, carrot, green onion Add Kim Chee or Fried Eqq \$2

## Chinese Style Ahi Belly

ginger, green onion, Chinese parsley, shoyu, mirin, hot oil \$18

### Grilled Misoyaki Chicken

kabayaki, kizami shoga, toasted sesame seeds \$18

## Sticky Pork Ribs

quava chili BBQ sauce, local style pickled onion

Sweet Tooth

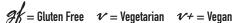
Banana & Butter Mochi Lumpia (v)

lilikoi caramel, vanilla bean ice cream \$10

Warm Portuguese Sweet Bread Pudding  $(\nu)$ 

vanilla anglaise, macerated berries \$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, sesame, and tree nuts. Before placing your order, please inform your server if a person in your party has a food allergy.



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

#### Pa'akai Old Fashioned \$16

Four Roses bourbon, Pono Potions 'alaea salted 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 - Rice Breaker \$8

Hana Koa - Seasonal \$9

Kona Brewing Co. - Big Wave \$8

Kona Brewing Co. - Seasonal \$8

Maui Brewing Co. - Coconut Porter \$8

Maui Brewing Co. - Da Hawaii Life \$8

Ola - Ma'a Island Lager \$8

Paradise Ciders - Guava Lava \$10

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** 

Mia Perla Prosecco \$12/\$48

Wild Song Sauvignon Blanc \$13 / \$52 Nielson Chardonnay \$13 / \$52 The Pinot Project Rosé \$12 / \$48

Sea Sun Pinot Noir \$13 / \$52

Sean Minor Cabernet Sauvignon \$14 / \$56

Drinks are prepared in a shared bar and therefore may contain or come into contact with wheat, milk, eggs, peanuts, fish, shellfish, soy, sesame, and tree nuts.

Before placing your order, please inform your server if a person in your party has a food allergy.

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