

— COCKTAILS, SAKE and BEER —

Fresh Raspberry Essenced Collins 15

This heirloom cocktail is hand crafted with fresh raspberries, fresh pressed lemon, white cane sugar and the botanicals of Bombay Sapphire topped with effervescence...

The French Topless Mai Tai 15

The winner of the coveted “double gold and best of show” spirits award in San Francisco, Domaine de Canton Ginger liqueur is hand-crafted with korbel brandy, pineapple juice and effervescence...

Burnt Rosemary and Buddha’s Hand 15

Hangar One Buddha’s Hand Citrus vodka is shaken with fresh island sourced lemon and house made white cane sugar reduction, served in a resort grown rosemary and absinthe essenced chilled martini glass...

The Pier Thirty Eight 15

Inspired by the Manhattan and the true sportsman’s cocktail style, this libation, is hand-crafted with Gentleman Jack and Antica Carpano Formula sweet vermouth, lightly shaken with the aromatics of Domain de Canton Ginger liqueur, strained up and garnished with a fresh orange swath...

Sake and Elderflower 15

A cosmopolitan blend of TY KU Junmai Sake, St. Germaine Elderflower liqueur, fresh pressed lime and cranberry juice, served up and icy cold with a splash of effervescence and a fresh lemon swath...

Kalamansi Honey Mule 15

A purely Hawaiian take on the Moscow mule. Maui’s own organic Ocean vodka, caressed with kalamansi lime and fresh lemon, and bound with Big Island Lehua Honey. The mule is saddled with Ginger Beer, strained over rocks, and ready to take you down the steep cliffs of Moloka’i...

Sage and Blueberry Cocktail 15

Fresh resort grown sage muddled with fresh blueberries and bound in fresh pressed lemon juice and Big Island Lehua Honey, shaken with Bombay Sapphire and served up in a fresh cracked black pepper and Hawaiian sea salt rimmed martini glass...

Hibiscus Margarita 15

Tequila Cazadores Reposado, bruised with fresh lime juice and house-made hibiscus and white cane sugar reduction, served on the rocks with a spicy and citrus salt rim...

Guava Caliente 15

A little sweet, a little heat and a lot of aloha. Maui’s own organic Ocean vodka, sweetened with organic Govinda’s guava juice and set ablaze with our house-made Hawaiian Chili Pepper water...

SAKE OF AZURE

ty ku black ◊ junmai ginjo ◊ 750ml ◊ japan 12 / 81
ty ku white ◊ *ultra premium* junmai daiginjo ◊ 720ml ◊ japan 150

BEER OF AZURE 7

bud
bud light
heineken
kona big wave golden ale
kona longboard lager
coors light
asahi dry

All menu items are subject to 4.712% Hawaii general excise tax. An 18 % gratuity will be added to all parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.
Please communicate any food allergy you may have with our Associates.

WINES BY GLASS

Sparkling

brut rose' ◊ domaine carneros by taittinger ◊ napa ◊ nv	18
brut ◊ nicolas feuillatte ◊ chouilly ◊ nv	20

Rosé

cinsault/grenache/syrah/merlot ◊ triennes ◊ provence ◊ 2015	13
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Whites

chardonnay ◊ mer soleil reserve ◊ santa lucia highlands ◊ 2014	15
chardonnay ◊ brocard chablis ste claire ◊ chablis ◊ 2014	15
gruner veltliner ◊ loimer ◊ kamptal, austria ◊ 2014	14
sauvignon blanc ◊ craggy range "te muna road" ◊ martinborough, nz ◊ 2015	16
riesling ◊ dr. f. weins-prum feinherb ◊ mosel ◊ 2014	13

Reds

pinot noir ◊ elouan ◊ willamette/umpqua/rogue ◊ 2013	16
merlot ◊ vita nova by jim clendenen ◊ santa barbara ◊ 2010	15
sangiovese/merlot/cab sauv ◊ le volte dell' ornellaia ◊ toscana igt	18
cabernet sauvignon ◊ twenty rows ◊ napa ◊ 2014	16
zinfandel ◊ artezin ◊ mendocino county ◊ 2013	14

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