



COCKTAILS

PITA PARADISSIMMO \$12

Finlandia grapefruit vodka, fresh lime, & pomegranate juices

HIBISCUS & GINGER MARGARITA \$11

EL ZARCO Tequila, Cointreau, house made Hibiscus reduction, fresh lime, cane sugar reduction & Ginger

HALEAKALA HAZE \$15

Hendricks Gin, St. Germain, muddled sage and cucumber, lemon juice, soda water

COCONUT MAI TAI \$12

Bacardi Coconut Rum, pineapple, lime, & coconut, with a float of Whaler's Dark Rum

KULA STRAWBERRY \$14

Bombay Sapphire, fresh strawberries, basil, Cane sugar reduction, fresh pressed lime, Cayenne, Effervescence

LILIKOI MOJITO \$11

Bacardi Rum, muddled mint and lime, lilikoi, soda water

SANGRIA \$11

Los Dos, Disaronno, muddled fruit press

PELE'S SPICY MANGO MARGARITA \$12

El Zarco Tequila, Cointreau, spicy orange reduction, mango and lilikoi juices, lime juice

THE WAILEA HATTAN \$14

Zaya 12 yr. reserva rum, Antica Carpana sweet vermouth, Canton Ginger Liqueur, Orange bitters, fresh orange

BUDDHA'S HAND \$13

Hanger 1 Vodka, fresh lemon, cane sugar, infused with fresh rosemary

BEER

DOMESTIC \$5 Bud, Bud Light, Coors Light

IMPORTED/PREMIUM \$6 Corona, Heineken, Stella Artois, Blue Moon, Omission Lager (GF)

KONA BREWING COMPANY \$6 Big Wave Golden Ale, Fire Rock Pale Ale, Longboard Lager, Anthem Cider (GF), Seasonal

MAUI BREWING COMPANY \$6 Bikini Blonde Lager, Big Swell IPA, Coconut Porter, Seasonal

NON ALCOHOLIC BEER \$6 St. Pauli's

COFFEE DRINK

MIDNIGHT EXPRESS MARTINI \$13

Galliano Ristretto Stoli Vanilla, & freshly pulled Espresso

SALTED CARAMEL MARTINI \$13

Vanilla Stoli, Tuaca, Godiva Chocolate, Caramel and Alae Salted Rim