

SEAFOOD COCKTAILS

| | | | |
|--|------------------------|--|-------------------------|
| Large Shrimp Cocktail | (per piece) 5.5 | * Fresh Pacific Oyster Cocktail | 14 |
| Maine Bay Shrimp Cocktail | 14 | * Oysters on Half Shell, mignonette | (per piece) 4.25 |
| Fresh Dungeness Crab Cocktail | 34 | * Dozen Oysters Chef's Choice, mignonette | 44 |
| * Washington Oyster Shooter, ponzu, lemon, wasabi, tobiko | | | 4.95 |

STARTERS

| | | | |
|---------------------------------------|--|----------------|-----------|
| * Ahi Bruschetta | edamame hummus, flax seed toast, haiku tomatoes, 20yr balsamic | half 18 | 36 |
| Fried Washington Oysters | korean aioli | | 15 |
| Steamed Mediterranean Mussels | san marzano tomato, olives, garlic, toast points | | 26 |
| Seafood Chowder | applewood bacon, oyster crackers | small 9 | 14 |
| Butternut Squash Coconut Soup | 20yr balsamic, coconut (vegan) | small 9 | 14 |
| New England Style Clam Chowder | manila clams, applewood bacon, leeks, potatoes | | 26 |
| Grilled Spanish Octopus | tomato beurre blanc, mojo verde, flax seed toast | | 29 |
| Fresh Burrata Mozzarella | tomatoes, hazelnut cherry bread, olive oil, 20yr balsamic, kona sea salt | | 19 |

SALADS

| | | | |
|---|--|-----------------|-----------|
| Kale | dates, pomegranate, walnuts, pecorino, preserved lemon vinaigrette | small 12 | 15 |
| * Kale with Tataki Sashimi or Grilled Fresh Fish | | | 33 |
| Green Goddess Caesar | butternut squash, pepitas, radish | small 12 | 15 |
| * Green Goddess Caesar with Ahi Tataki Sashimi or Grilled Fresh Fish | | | 33 |
| Maine Bay Shrimp Louis | butter lettuce, h.b. egg, tomato, louis dressing | | 26 |
| Fresh Dungeness Crab Louis | butter lettuce, h.b. egg, tomato, louis dressing | | 39 |
| Roasted Beet, Whipped Ricotta | preserved lemon vinaigrette | | 15 |

SIDES

| | | | |
|--|--|---------------------------------|-----------|
| Our Famous Mac & Cheese | (without the crab) | | 11 |
| Cherry Hazelnut Whole Wheat Sourdough Bread | from our in-house bakery, whipped butter | | 6 |
| Fresh Vegetable Sauté | 7 | Heirloom Grits or Quinoa | 7 |

~ Please inform your server to any Food Allergies or Dietary restrictions before ordering ~

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|--|-------------------------|---|-------------------------|
| Large Shrimp Cocktail | (per piece) 4.95 | * Fresh Pacific Oyster Cocktail | 14 |
| Maine Bay Shrimp Cocktail | 14 | * Oysters on Half Shell mignonette | (per piece) 4.50 |
| Fresh Dungeness Crab Cocktail | 34 | * Dozen Oysters Chef's Choice mignonette | 45 |
| * Washington Oyster Shooter, ponzu, lemon, wasabi, tobiko | | 4.95 | |

STARTERS

| | | |
|--|----------------|-----------|
| * Ahi Bruschetta edamame hummus, flax seed toast, haiku tomatoes, 20yr balsamic | half 17 | 34 |
| Fried Washington Oysters korean aioli | | 15 |
| Lamb Riblets lavender, honey, tzatziki | | 15 |
| Ahi Meatballs san marzano tomato, mozzarella, pecorino | | 13 |
| Steamed Mediterranean Mussels san marzano tomato, olives, garlic, toast points | | 26 |
| Seafood Chowder applewood bacon, oyster crackers | small 9 | 14 |
| Butternut Squash Coconut Soup 20yr balsamic, coconut (vegan) | small 9 | 14 |
| New England Style Clam Chowder manila clams in shell, applewood bacon, leeks, potatoes | | 26 |
| Grilled Spanish Octopus edamame puree, tomato beurre blanc, mojo verde, flax seed toast | | 29 |
| Ahi Tataki Sashimi daikon cucumber namasu, soy, ginger, wasabi | | 19 |
| Live Kona Abalone alii mushrooms, miso butter sauce | | 19 |
| Fresh Burrata Mozzarella LOCAL tomatoes, hazelnut cherry bread, olive oil, 20yr balsamic, kona sea salt | | 19 |
| * Ahi Poke shiso, soy, sesame, ginger, inamona, furikake pita, avocado | | 24 |

SALADS

| | | |
|--|-----------------|-----------|
| Kale dates, pomegranate, walnuts, pecorino, preserved lemon vinaigrette | small 12 | 15 |
| * Kale with Ahi Tataki Sashimi or Grilled Fresh Fish | | 34 |
| Green Goddess Caesar butternut squash, pepitas, radish, pecorino | small 12 | 15 |
| * Green Goddess Caesar with Ahi Tataki Sashimi or Grilled Fresh Fish | | 33 |
| Chilean Bay Shrimp Louis local butter lettuce, h.b. egg, tomatoes, louis dressing | | 24 |
| Fresh Dungeness Crab Louis local butter lettuce, h.b. egg, tomatoes, louis dressing | | 39 |
| Roasted Beet, Whipped Ricotta preserved lemon vinaigrette, 20 yr balsamic | | 14 |

SIDES

| | | | |
|---|----------|---------------------------------|----------|
| Our Famous Mac & Cheese (without the crab) | | 11 | |
| Cherry Hazelnut Whole Wheat Sourdough Bread from our in-house bakery, whipped butter | | 6 | |
| Fresh Vegetable Saute | 7 | Heirloom Grits or Quinoa | 7 |

~ Please inform your server to any Food Allergies or Dietary restrictions before ordering ~

FRESH, LOCAL, WILD CAUGHT FISH

| | |
|--|----|
| Fresh Fish Dore Style , <i>lemon caper beurre blanc, dill pollen, quinoa</i> | 32 |
| Bikini Blonde Battered Fresh Ono Fish & Chips , <i>coleslaw, tartar sauce, korean aioli</i> | 27 |
| Rock Shrimp & Asparagus , <i>carolina grits, mojo verde, tomato caper salsa, toast points</i> | 26 |

BRICK OVEN PIZZAS

House-Made Gluten Free Crusts Available for an Extra \$3

| | |
|--|-------|
| Margherita , <i>san marzano tomato, fresh mozzarella, fresh basil</i> | 18 |
| Ali'i Hamakua Mushroom , <i>black truffle cheese, white truffle oil, lavender</i> | 21 |
| Spicy Italian Sausage , <i>san marzano tomato, fresh mozzarella, arugula</i> | 19.95 |
| Pepperoni , <i>san marzano tomato, fresh mozzarella, arugula</i> | 19.95 |
| Rock Shrimp Mojo Verde , <i>pecorino, mozzarella</i> | 27 |
| Ahi Meatball Bolognese , <i>san marzano tomato, nicoise olives, mozzarella,</i> | 24 |

SEAFOOD SANDWICHES & BURGER

Sub a Small Kale or Green Goddess Caesar Salad for an Extra \$2

| | |
|---|-------|
| Ahi Meatball , <i>mozzarella, frites,</i> | 18 |
| Fried Pacific Oyster , <i>coleslaw, frites, tartar, korean aioli</i> | 19.95 |
| Maine Bay Shrimp , <i>coleslaw, frites, cocktail sauce, korean aioli</i> | 19.95 |
| Dungeness Crab , <i>coleslaw, frites, cocktail sauce, korean aioli</i> | 39 |
| * Grilled Fish , <i>coleslaw, frites, tartar, korean aioli</i> | 28 |

Choice of Pepper Jack, White Cheddar or Truffle Cheese

| | |
|---|----|
| * Maui Cattle 100% Chuck Burger , <i>brioche bun, applewood smoked bacon, caramelized onions, frites</i> | 21 |
|---|----|

~ \$3 Surcharge for split Entrees ~ 18% Gratuity will be added to parties of 6 or more ~

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FRESH, LOCAL, WILD CAUGHT FISH

| | |
|--|----|
| Fresh Fish Dore Style <i>lemon caper beurre blanc, dill pollen, quinoa</i> | 46 |
| * Fresh Seared Ahi Lifeguard <i>miso ginger glaze, tomato caper salsa, mojo verde, heirloom grits</i> | 43 |
| Bikini Blonde Battered Fresh Ono Fish & Chips <i>coleslaw, tartar sauce, korean aioli</i> | 36 |
| Whole Wok Fried Local Fish (1-2 lb) <i>malaysian black pepper sauce, quinoa</i> | MP |

ENTREES

| | |
|---|----|
| Dungeness Crab Mac & Cheese <i>bechamel, black truffle cheese, white truffle oil, garlic</i> | 38 |
| Rock Shrimp & Asparagus with Grits <i>mojo verde, tomato caper salsa, toast points</i> | 34 |
| Seafood Pasta <i>shrimp, clams, mussels, ahi, dungeness crab, pappardelle pasta</i> | 48 |
| Ahi Meatball Bolognese <i>, san marzano tomatoes, egg pappardelle, fennel, pecorino cheese</i> | 32 |
| * 10oz Ribeye All Natural C.A.B. <i>fingerling potatoes, vegetable medley, malaysian steak sauce</i> | 44 |

BRICK OVEN PIZZAS

House-Made Gluten Free Crusts Available for an Extra \$3

| | |
|--|-------|
| Margherita <i>san marzano tomato, fresh mozzarella, fresh basil</i> | 18 |
| Ali'i Hamakua Mushroom <i>black truffle cheese, white truffle oil, lavender</i> | 22 |
| Spicy Italian Sausage <i>san marzano tomato, fresh mozzarella, arugula</i> | 19.95 |
| Pepperoni <i>san marzano tomato, fresh mozzarella, arugula</i> | 19.95 |
| Rock Shrimp Mojo Verde <i>pecorino, mozzarella</i> | 27 |
| Ahi Meatball Bolognese <i>san marzano tomato, nicoise olives, mozzarella,</i> | 24 |

SEAFOOD SANDWICHES & BURGER

Sub a Small Kale or Green Goddess Caesar Salad for an Extra \$2

| | |
|---|-------|
| Fried Pacific Oyster <i>coleslaw, frites, tartar, korean aioli</i> | 19.95 |
| Maine Bay Shrimp <i>coleslaw, frites, cocktail sauce, korean aioli</i> | 19.95 |
| Dungeness Crab <i>coleslaw, frites, cocktail sauce, korean aioli</i> | 38 |
| * Grilled Fish <i>coleslaw, frites, tartar, korean aioli</i> | 29 |

Choice of Pepper Jack, White Cheddar or Truffle Cheese

| | |
|---|----|
| * Maui Cattle 100% Chuck Burger <i>brioche bun, applewood smoked bacon, caramelized onions, frites</i> | 22 |
|---|----|

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Gluten Free

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|--|---------|----|
| * Ahi Bruschetta edamame hummus, gluten free toast, haiku tomatoes, 20 yr balsamic | half 19 | 38 |
| Lamb Riblets lavender, honey, tzatziki | | 15 |
| Steamed Mediterranean Mussels san marzano tomato, olives, garlic | | 28 |
| Seafood Chowder applewood bacon | small 9 | 14 |
| Butternut Squash Coconut Soup 20 yr balsamic, coconut (vegan) | small 9 | 14 |
| New England Style Clam Chowder manila clams in shell, applewood bacon, leeks, potatoes | | 28 |
| Grilled Spanish Octopus tomato beurre blanc, mojo verde | | 30 |
| * Tataki Ahi Sashimi daikon carrot cucumber namasu, ginger, wasabi | | 19 |
| Fresh Burrata Mozzarella tomato, gluten free toast, olive oil, 20yr balsamic, kona sea salt | | 21 |
| * Ahi Poke shiso, sesame, ginger, inamoa, gf toast, avocado | | 26 |

SALADS

| | | |
|--|----------|----|
| Kale , dates, pomegranate, walnuts, pecorino, preserved lemon vinaigrette | small 12 | 15 |
| * Kale with Ahi Tataki Sashimi or Grilled Fresh Fish | | 33 |
| Green Goddess Caesar butternut squash, pepitas, radish | small 12 | 15 |
| * Green Goddess Caesar with Ahi Tataki Sashimi or Grilled Fresh Fish | | 33 |
| Maine Bay Shrimp Louis local butter lettuce, h.b. egg, tomatoes, louis dressing | | 24 |
| Fresh Dungeness Crab Louis local butter lettuce, h.b. egg, tomatoes, louis dressing | | 39 |
| Roasted Beet & Whipped Ricotta preserved lemon vinaigrette | | 14 |

SIDES

| | | | |
|-----------------------|---|----------------|---|
| Gluten Free Bread | 4 | Heirloom Grits | 7 |
| Fresh Vegetable Sauté | 7 | Quinoa | 7 |

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Gluten Free

*This establishment uses high gluten flour which is know to be airborne
Our best efforts will be made to meet guests needs*

HAWAIIAN FRESH FISH

- Fresh Fish of the Day**, lemon, caper, butter, dill pollen, quinoa **46**
* **Fresh Ahi Lifeguard**, miso ginger glaze, tomato caper salsa, mojo verde, heirloom grits **43**

LUNCH ENTREES

- * **Joe's Special** scrambled local organic eggs, chuck ground beef, kale, alii mushrooms, gluten free toast **21**
Choice of Pepper Jack, White Cheddar or Truffle Cheese
* **Maui Cattle 100% Chuck Burger** gf toast, applewood smoked bacon, caramelized onions, fingerling potatoes **24**

BRICK OVEN PIZZAS

House-Made Gluten Free Crusts

- Margherita** san marzano tomato, fresh mozzarella, fresh basil **21**
Ali'i Hamakua Mushroom black truffle cheese, white truffle oil, lavender **24**
Spicy Italian Sausage san marzano tomato, fresh mozzarella, arugula **23**
Pepperoni san marzano tomato, fresh mozzarella, arugula **23**
Rock Shrimp Mojo Verde pecorino, mozzarella **30**
Ahi Bolognese san marzano tomato, nicoise olives, mozzarella, fennel pollen **27**

DINNER ENTREES

Available After 4:30pm

- Rock Shrimp & Asparagus with Grits** mojo verde, tomato caper salsa **35**
Seafood Grits shrimp, clams, mussels, dungeness crab, ahi **48**
* **10oz Ribeye All Natural C.A.B.** fingerling potatoes, vegetables **43**

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BOTTLES & CANS



Hoppy

| | | |
|---|---|----|
|  | Glutiny Pale Ale , <i>New Belgium</i> , CO, 12oz, abv 5.2% | 7 |
| | Dale's Pale Ale , <i>Oskar Blues</i> , CO, 12oz, abv 6.5% | 7 |
|  | Pussy Gabs Back , <i>Honolulu Beerworks</i> , HI, 12oz, abv 6% | 8 |
|  | Overboard IPA , <i>Big Island Brewhaus</i> , HI, 22oz, abv 6.7% | 16 |
|  | Big Swell IPA , <i>Maui Brewing</i> , HI, 12oz, abv 6.8% | 8 |
| | Grapefruit Sculpin IPA , <i>Ballast Point</i> , CA, 12oz, abv 7% | 8 |

Dark & Roasty

| | | |
|---|---|----|
| | Aecht Schlenkerla Marzen Rauchbier , <i>Germany</i> , 16.9oz, abv 5.4% | 9 |
|  | Imperial Coconut Porter , <i>Maui Brewing</i> , HI, 25.4oz, abv 9.4% | 25 |
|  | Chocolate Stout , <i>Samuel Smith</i> , England, 12oz, abv 5% | 9 |
|  | Ola Dubh 16 Old Ale , <i>Harviestoun</i> , Scotland, 11.2oz, abv 8% | 15 |
|  | Hapa , <i>Hawaii Nui</i> , HI, 12 oz, abv 6.4% | 8 |

Wheat & Fruit

| | | |
|---|--|---|
| | Pineapple Mana Wheat , <i>Maui Brewing</i> , HI, 12oz, abv 5.5% | 8 |
|  | Kellerweis Hefeweizen , <i>Sierra Nevada</i> , CA, 12oz, abv 4.8% | 7 |
|  | Cocoweizen , <i>Honolulu Beerworks</i> , HI, 12oz, abv 5.5%, IBU 14 | 8 |

Dark, Fruit & Spice

| | | |
|--|---|----|
| | Westmalle Trappist Dubbel , <i>Belgium</i> , 11.2oz, abv 7% | 12 |
| | Chimay Red "Première" Dubbel , <i>Belgium</i> , 11.2oz, abv 7% | 13 |
| | St. Bernardus Prior 8 Dubbel , <i>Belgium</i> , 25.4oz, abv 8% | 22 |
| | Trappistes Rochefort 10 Quadrupel , <i>Belgium</i> , 11.2oz, abv 11.3% | 14 |
| | Chimay Blue "Grande Réserve" , <i>Belgium</i> , 11.2oz, abv 9% | 13 |
| | Delerium Nocturnum Strong Ale , <i>Belgium</i> , 25.4oz, abv 8.5% | 27 |

Malty & Balanced

| | | |
|---|--|----|
| | Southern Cross Belgium Red , <i>Hawaii Nui</i> , HI, 19.2oz, abv 8.3% | 13 |
|  | Pinkus Munster Altbier , <i>Germany</i> , 16.9oz, abv 5.1% | 8 |
|  | Ayinger Celebrator Doppelbock , <i>Germany</i> , 11.2oz, abv 6.7% | 9 |
| | Green's Quest Tripel Ale , <i>Belgium</i> , 16.9oz, abv 8.5% | 13 |



Domestics: Coors Light 6 | Bud Light 16oz Aluminum Btl. 7
Imported Lagers: Corona & Heineken 7 | N/A; Buckler 6

DRAFT

| | |
|---|-----|
| LAGER , <i>Bikini Blonde</i> , <i>Maui Brewing</i> , HI, abv 5.2% | 8 |
| PILSNER <i>LOKAHI</i> , <i>Kohola Brewery</i> , HI, abv 5.5% | 8 |
| PALE ALE , <i>Talk Story</i> , <i>Kohola Brewery</i> , HI, abv 5.4% | 8 |
| IPA , <i>Double Overhead</i> , <i>Maui Brewing</i> , HI, abv 8.5% | 8.5 |
| LAGER , <i>Stella Artois</i> , <i>St. Louis</i> , MI, abv 5% | 8 |
| AMBER ALE , <i>Fat Tire</i> , <i>New Belgium</i> , CO, abv 5.2% | 8 |
| PORTER , <i>Coconut Hiwa</i> , <i>Maui Brewing</i> , HI, abv 6% | 8 |
| PALE ALE , <i>Mirror Pond</i> , <i>Deschutes</i> , OR, abv 5% | 8 |
| IPA , <i>Hazy Little Thing</i> , <i>Stone Brewing</i> , Ca, abv 6.7% | 8.5 |
| White Ale , <i>Blanche de Chambly</i> , <i>Unibroue</i> , Quebec, abv 5% | 8 |

*Please ask your server for additional seasonal selections

BOTTLES & CANS

Crisp & Clean

| | | |
|---|---|---|
|  | Red Sand , <i>Kohala</i> , HI, 12oz, abv 5.2, | 8 |
|  | Humpback , <i>Mehana</i> , HI, 12oz, abv 4.4% | 8 |
| | Anchor Steam , <i>Anchor Brewing</i> , CA, 12oz, abv 4.9% | 7 |
| | Pacific Wanderland , <i>Deschutes</i> , OR, 12oz, abv 5.5% | 7 |
| | 805 , <i>Firestone Walker Brewing</i> , CA, 12oz, abv 4.7% | 8 |
| | Honey Kolsh , <i>Rogue</i> , OR, 12 oz, abv 5.2%, | 8 |

Sour, Sweet, Tart & Funky

| | | |
|---|---|----|
| | Pacific Pineapple Cider , <i>2 Towns Ciderhouse</i> , OR, 12 oz, abv 5% | 8 |
|  | Route 70 Hibiscus Saison , <i>Lanikai Brewing</i> , HI, 22oz, abv 7% | 16 |
| | Framboise Raspberry , <i>Lindeman</i> , Belgium, 12oz, abv 2.5% | 12 |
| | Oud Bruin , <i>Grand Cru</i> , <i>Ichtegem</i> Belgium, 11.2oz, abv 6.5% | 11 |
| | Le Terroir , <i>New Belgium Brewing</i> , CO, 22oz, abv 7.5% | 22 |
| | Sour in the Rye , <i>Bruery Terreux</i> , CA, 25.4oz, abv 7.7% | 25 |
| | Mango Cart , <i>Golden Road</i> , CA, 12oz, abv 4%, | 7 |
| | Sour Wench Black Berry , <i>Ballast Point</i> , CA, 12 oz, abv 7%, | 8 |
| | Sour Saison , <i>New Belgium</i> , CO, 12 oz, abv 7%, | 8 |

 Made in Hawaii  Organic  Gluten Free/Reduced

ARTISANAL LIBATIONS

Spritzers 13

Aperol Spritz

Aperol Apertif, Prosecco
soda water & orange slice

Mango Moscato Spritz

Mango nectar, Citrus Vodka
lemon juice, Saracco Moscato d'Asti

Exotics & Classics 14

Kula Strawberry Smash

Honu's Select 9 yr Knob Creek
fresh strawberries, mint, lemon & simple

Cucumber Breeze

Pau Vodka, ginger liqueur, cucumber juice
fresh lime, simple & ginger brew

Cuban Mojito

Havana Club Anejo Blanco Rum
mint, lime juice, simple, soda water

Margarita

Traditional Silver Tequila, Patron Citronge
lime juice & simple

Desert Blossom Margarita

Frida's Barrel Select Patron
prickly pear, lime juice, agave
Del Maguey Vida Mezcal rinse

Honu Manhattan

Sazerac 6yr Rye, Vermouth, Angostura bitters
Luxardo Maraschino Cherries,

The Tippy Botanist

Uncle Val's Botanical Gin, Lillet Blanc
elderflower, orange bitters, lime juice & simple

Passion Pisco Sour

Barsol Pisco, lilko, lime juice
simple, egg whites & Angostura

St. George Pear Brandy, Spiced Bartlett Pear juice, Cinnamon & Clove. Served warm or chilled

Classic Tropical Cocktails; Blue Hawaii, Mai Tai, Lava Flow, Pina Colada & Chi Chi

0-PROOF BEVERAGES

| | |
|---|-----|
| Fresh Squeezed Lemonade | 5.5 |
| Arnold Palmer | 5.5 |
| Palmer on the Beach | 5.5 |
| <i>guava nectar, lemonade & iced tea</i> | |
| Cucumber Press | 8 |
| <i>cucumber, ginger, lime, simple & ginger brew</i> | |
| No-Jito | 8 |
| <i>mint, lime, lemon sour & soda water</i> | |
| Ice Cream Smoothies & Virgin Tropicals | 8 |

H2O & Sodas

| | |
|---------------------------------------|------|
| Acqua Panna Italian Water 750ml | 8 |
| Waiwera Sparkling Water 12oz | 6 |
| All Sodas made with Cane Sugar | |
| Mexican Coca Cola 12oz | 5.75 |
| Island Root Beer 12oz | 5.75 |

WHISKEY

Honu's Private Barrel *

| | |
|------------------------|----|
| Knob Creek 9yr * | 17 |
| Rebel Yell | 9 |
| Buffalo Trace | 10 |
| Russels Reserve 10yr | 13 |
| Four Roses Small Batch | 15 |
| Maker's 46 | 16 |
| Woodford Reserve | 21 |
| Basil Hayden | 15 |
| Forged Oak 15yr | 31 |
| Sazerac 6yr | 13 |
| High West Double Rye | 14 |
| High West Campfire | 23 |
| Whistle Pig 12 yr | 44 |
| Whistle Pig Farm Stock | 35 |
| Nikka Taketsuru | 18 |
| Nikka Coffey Malt | 25 |

TEQUILA

Frida's Private Barrel *

| | |
|----------------------------|----|
| Patron Anejo * | 18 |
| Herradura Dbl Repo * | 19 |
| Casamigos Reposado | 19 |
| Don Julio 1942 Extra Anejo | 45 |

GIN

| | |
|-----------------------|----|
| Pinnacle | 8 |
| Tanqueray | 10 |
| Plymouth | 10 |
| Bombay Sapphire | 13 |
| Uncle Val's Botanical | 12 |
| Hendricks | 17 |
| Nolets Silver | 18 |

RUM

| | |
|---------------------|----|
| Rum Haven Coconut | 9 |
| Sailor Jerry Spiced | 12 |
| Bacardi Silver | 9 |
| Myer's Dark Spiced | 9 |
| Mount Gay Eclipse | 10 |
| Havana Club | 9 |
| Kula Dark (Hawaii) | 12 |

VODKA

| | |
|----------------|----|
| New Amsterdam | 8 |
| Pau (Hawaii) | 9 |
| Titos | 11 |
| Ketel One | 11 |
| Ocean (Hawaii) | 13 |
| Chopin Black | 12 |
| Grey Goose | 13 |

Bev -Lunch and Dinner Cocktail

HALF BOTTLES

Sparkling & White

Half

Brut Champagne, Moët & Chandon Imperial, France, NV

Bright notes of apple, pear, yellow peach, honey floral nuances. Elegant blond notes of brioche & fresh nuts

65

Moscato d'Asti, Saracco, Piedmont, Italy

Fresh lychee, pear, lemon peel & white flower. Enjoy as an aperitif or at the end of the meal

21

Chardonnay, Frank Family, Napa Valley, CA, 2015

Stonefruit, lemon zest, lychee & toasted almonds, with bright acidity

48

BY THE GLASS

Sparkling

Glass

Full

Brut Crémant de Limoux, Faire la Fête, Limoux, France

Baked apple, white cherry & lemon meringue

10

40

Cava Brut Rosé, Avinyó, Reserva, Pendès, Spain

Juicy red berry & orange flavors, fresh, vibrant with light spicy elements

14

56

Prosecco, Bocelli, Valdobbiadene, Veneto, Italy

Subtle fruit aromas tickle the thought with a peachy softness and flicks of minerality

10

40

White

Glass

Full

Pinot Grigio, Masi Masianco, Friuli-Venezia Giulia, Italy, 2016/17

Tropical fruit aromas, subtle notes of honey, dry finish with a citrus twist

10

40

Sauvignon Blanc, Momo, Marlborough, New Zealand, 2016/17

Lemon zest & passion fruit with a crisp dry finish

13

52

Sancerre, Jean-Max Roger "Les Cailottes", Loire Valley, France, 2016

100% Sauvignon Blanc. Bright grapefruit & passion fruit. A stony minerality, with a long smooth nectar finish

18

72

Riesling, Robert Eymael "Monchhof", Mosel, Germany, 2016/17

Off dry, honey sweetness balanced by acidity & earthiness

13

52

Picpoul De Pinet, Hugues Beaulieu, Languedoc, France 2016/17

Great with Oysters. Crisp green apples, lemon, with a hint of white peach minerality

10

40

Chardonnay, "Fat Bastard", Provence, France, 2015/16

Ripe cantaloupe, golden apples coconut cream pie, honey suckle & lemon zest

11

Chardonnay, Landmark "Overlook" Sonoma County, CA, 2015/16

Meyer lemon, marzipan, Asian pear with notes of apricot, clover honey. Bright acidity & minerality

14

56

Chablis, Albert Bichot "Domaine Long-Depaquit", Burgundy, France, 2016/17

100% Chardonnay. White flowers & flint on the nose with notes of fresh cut apple, lemon & almonds

15

60

Chardonnay, Hartford Court, Russian River, CA, 2016/17

Elegant aromatics with flavors of fresh kiwi, lemon drop, pippin apple, a hint of ginger & subtle mineral notes

17

68

HALF BOTTLES

Red

Half

| | |
|---|----|
| Cabernet Sauvignon, Honig, Napa Valley, CA, 2014 <i>Ripe wild berry, plum aromas & flavors, framed by vanilla, spice & toasty oak</i> JS 91 | 52 |
| Cabernet Sauvignon, Shafer One Point Five, Stags Leap, CA, 2015 <i>Black cherry, red cherry, savory herbs, cassis, black pepper, smoke & briar fruit</i> WE 95 | 95 |
| Pinot Noir, Talley, Arroyo Grande Valley, CA, 2014 <i>Bright raspberry & a touch of black pepper with refreshing acidity & great structure (92pts Vinous/Antonio Galloni)</i> | 50 |
| Pinot Noir, Domaine Serene "Evenstad", Willamette Valley, OR, 2013 <i>Black cherry, currants, cloves & nutmeg. Silky tannins & great persistence</i> WE 92 | 75 |

BY THE GLASS

Rose

Glass

Full

| | | |
|--|----|----|
| Rosé de Provence, Maison Fortant, Côteaux Varois en Provence AOC, France, 2016 <i>45% Grenache, 40% Cinsault & 15% Syrah, notes of raspberry, peach & white blossoms with a mineral, saline finish</i> | 13 | 52 |
|--|----|----|

Red

Glass

Full

| | | |
|--|----|----|
| Malbec, Diseno, Mendoza, Argentina, 2017 <i>Sweet, ripe blackberries, violets & red cherries with notes of toasty vanilla oak for balance</i> | 11 | 44 |
| Barbera D'Asti, Michele Chiarlo, Piedmont, Italy, 2015 <i>Medium bodied. Rich, ripe cherries, earth on the nose & an elegant palate</i> | 9 | 36 |
| Merlot, Charles Smith "The Velvet Devil", Columbia Valley, WA, 2015/16 <i>A classic Merlot. Aromas of dark cherries, cedar, pipe tobacco & stone</i> | 9 | 36 |
| Pinot Noir, Mana, Arroyo Seco, Monterey, CA, 2016 <i>Light-Medium bodied, raspberry, boysenberry, cherry with a smooth finish</i> | 13 | 52 |
| Cabernet Sauvignon, Christopher Michael, Columbia Valley, WA, 2016 <i>Black fruits, crème de cassis, cocoa nibs & toast</i> | 12 | 48 |
| Cabernet Sauvignon, Justin, Paso Robles, CA, 2016 <i>Beautifully balanced with aromas of black fruit & spice. Smooth & velvety finish</i> | 21 | 84 |

PROPRIETORS SELECTION GLASS WINE

Proprietors Selection Wine is poured at 6 ounces using a Coravin to insure highest quality & freshness

| Coravin Glass Wines | Glass | Full |
|---|-------|------|
| Chardonnay, Gran Moraine, Yamhill-Carlton, OR, 2014 <i>Lively acidity, gravelly minerality, flavors of Nashi pear, honeydew melon, apples, long citrus finish</i> | 36 | 144 |
| Chardonnay, Cakebread Cellars Reserve, Carneros, CA, 2014 <i>Layered flavors of yellow apple, white peach & melon with a long lingering finish showcasing lemon curd & mineral tones</i> | 35 | 140 |
| Merlot, Duckhorn, Napa Valley, CA, 2014 <i>Rich with elaborate berry, cherry, currant, chocolate & cedar flavors.</i> | 35 | 140 |
| Merlot, Betz, Clos de Betz, Columbia Valley, WA, 2010/11 <i>Merlot, Cabernet Sauv. & Petit Verdot. Supple & plush, with a jolt of black cherry & red berries, dried herbs & chocolate</i> WA 94 | 33 | 132 |
| Cabernet Sauvignon, Orin Swift "Papillon", Napa Valley, CA, 2014 <i>Cabernet & Merlot, Very dense garnet hue with a slight stain of cardinal on the rim</i> WA 94 | 35 | 140 |
| Cabernet Franc, Paradigm, Oakville, Napa Valley, CA, 2012/13 <i>Silky softness & sweet impressions of ripe blueberry fruit, wildflowers & a hint of earthy bramble</i> | 35 | 140 |
| Cabernet Sauvignon, Sequoia Grove, Napa Valley, CA, 2013 <i>Blackberry, mocha with hints of plum, sage & a touch of bittersweet chocolate</i> JS 92 | 33 | 132 |
| Cabernet Sauvignon, Turnbull, Black Label, Napa Valley, CA, 2014 <i>Dark cherry & pomegranate reduction co-mingle with blue fruits, spice box, tobacco & dark chocolate</i> V 94 | 60 | 240 |
| Pinot Noir, Bergstrom, Gregory Ranch, OR, 2014 <i>Cherries, ripe strawberries, dark earthy notes of mushrooms, oak spice, cola & sandalwood</i> | 39 | 156 |

Chardonnay & Chablis

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|--|-----|
| Chardonnay, Radio Coteau "Savoy", Anderson Valley, CA, 2015/16 <i>Citrus fruit, warm brioche & wet stone</i> WA 95 | 140 |
| Chardonnay, DuMOL "Isobel", Sonoma Coast, CA, 2014/15 <i>Honeyed apricots, citrus oil & spring flowers</i> WA 95 | 145 |
| Chardonnay, Chappellet, Napa Valley, CA, 2014/15 <i>Stone fruit, honeysuckle, butterscotch & vanilla</i> | 87 |

Sauvignon Blanc & Chenin Blanc

| | |
|---|----|
| Sauvignon Blanc, Fiddlehead Cellars "Happy Canyon", Santa Ynez, CA, 2013/14 <i>Aromatics of grapefruit, pineapple, peaches & pears</i> WE 91 | 69 |
| Sauvignon Blanc, Merry Edwards, Russian River Valley, CA, 2016 <i>Citrus tones of lime zest, tangerine & mandarin orange with tropical accents & a hint of minerality</i> WS 93 | 99 |

[WA](#) Robert Parker/Wine Advocate [JS](#) James Suckling [WE](#) Wine Enthusiast [WS](#) Wine Spectator [V](#) Vinous

PROPRIETORS SELECTION

Cabernet Sauvignon & Pinot Noir

| | |
|--|-----|
| Cabernet Sauvignon, Diamond Creek, Napa Valley, CA | |
| <i>Volcanic Hill 2014 - Full bodied, with intense ripe berry fruit, cassis, violets & a smoky richness</i> JS 96 | 333 |
| <i>Gravelly Meadow 2014 - Earthy, cedary, jammy & ripe blackberry with a spicy expansive finish</i> JS 95 | 333 |
| <i>Red Rock Terrace 2014 - Rich, medium dark ruby color with cherry, mint & black currant</i> JS 97 | 333 |
| Cabernet Sauvignon, Dunn Vineyards, Howell Mountain, CA, 2011 | 190 |
| <i>Hints of chocolate, cassis, violet, minerals, espresso & smoke on the nose. Classic Napa!</i> JS 96 | |
| Cabernet Sauvignon, Frog's Leap, Napa Valley, CA, 2015 | 140 |
| <i>Plums, elderberries & ruby red cherries all with very supple tannins</i> | |
| Cabernet Sauvignon, Chateau Montelena, Calistoga, Napa Valley, CA, 2014 | 108 |
| <i>Big mouth filling wine with intense fruit</i> | |
| Pinot Noir, Wayfarer, Fort Ross-Seaview, Sonoma County, CA, 2013 | 160 |
| <i>Plump red cherries, plums, cinnamon & rose petals</i> WE 95 | |
| Pinot Noir, Merry Edwards, Sonoma Coast, CA, 2013 | 120 |
| <i>Chocolate & creamy wood spices, blueberries & blue violets</i> | |
| Pinot Noir, Three Sticks PFV Estate, Sonoma Coast, CA, 2015 | 117 |
| <i>Fresh blackberry, exotic spices of pink peppercorn & cardamom</i> | |
| Pinot Noir, Nickel & Nickel "En Route", Russian River, CA, 2015 | 110 |
| <i>Black cherry, raspberry & floral notes</i> WE 93 | |
| Pinot Noir, Saintsbury Sundawg Ridge, Green Valley of Russian River Valley, CA, 2013 | 107 |
| <i>Black cherry & blackberry, with darker characteristics of briar, french roast & baking spices</i> WE 92 | |

Other Red Varietals

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|--|-----|
| Syrah, Orin Swift "Machete", Napa, CA 2015 | 105 |
| <i>Syrah, Grenache, Petite Sirah. Blueberries, candied plum, toasted oak & vanilla on the nose</i> WS 94 | |
| Mourvedre, Force Majeure "Collaboration VI", Red Mountain, WA, 2013/14 | 110 |
| <i>Mourvedre, Syrah & Grenache. Blackberry, pepper, flowers, licorice, elegant texture, lively acidity & polished tannins</i> | |
| Syrah, Sine Qua Non "Piranha Waterdance", CA, 2014 | 329 |
| <i>81% Syrah, 8% Petite Sirah with Mourvedre, Touriga Nacional & Graciano. Minerality, notes of cassis, violets and pepper.</i> WA 100 | |
| Grenache, Sine Qua Non "Shakti", CA, 2014 | 329 |
| <i>88% Grenache, 6% Mourvedre, 4% Petite Sirah & Touriga Nacional. Black raspberries, cassis, ground herbs & violets.</i> WA 98 | |

WINES BY THE BOTTLE

Sparkling Wines

Brut, Veuve Cliquot, "Yellow Label", Reims, France 140
A perfect example of harmony between delicacy & power

White Wines under \$50

Chardonnay, Latour, "Grande Ardeche", Rhone, France, 2013 39
Fresh apple, crisp acidity & smooth

Chardonnay, Silver Palm, North Coast, CA, 2014 35
White peach, apple & meyer lemon with balanced acidity

Chardonnay, Sonoma Cutrer, Sonoma Coast, CA, 2016 48
Honey, apple pie & roasted hazelnuts with citrus notes of lemon blossom

Chardonnay, Tilia, Mendoza, Argentina, 2014/15 34
Tropical fruit, full & rich with vanilla from the oak

Sauvignon Blanc, Simonnet, "Saint Bris", Loire, France, 2014/15 36
Fresh, grassy & intense but still rich in texture

Sauvignon Blanc, Duckhorn, Napa Valley, CA, 2016/17 49
Melon, minerals & lemon-lime nuances, crisp & clean

Pinot Gris, Solena, Willamette, OR, 2015/16 48
Citrus, vanilla & round fruity flavors

Pinot Gris, Au Bon Climat, Central Coast, CA, 2015/16 49
Pinot Gris & Pinot Blanc. Green apple, Meyer lemon, balanced with sweet fruit & acid

Pinot Blanc "White Burgundy", Wagner Stempel, Weissburgunder Gutswein, Germany, 2014/16 48
100% Stainless steel, refreshing summer wine, Medium body with moderate acidity & minerality

Semillon, L'Ecole No. 41, Columbia Valley, WA, 2015 38
Lemon custard, fresh apricot & honeysuckle, balanced finish

Chenin Blanc, Royale, Riebeek Valley, South Africa, 2015 38
Melon, gooseberry & a hint of honey

Riesling, Zilliken, Saarburger, Kabinett, Mosel, Germany, 2011 & 2015 39
Subtle floral notes, juicy peach, apple, apricot, citrus & ripe acidity

All wines & vintages are subject to change & availability

WINES BY THE BOTTLE

White Wines over \$50

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|--|------------|
| Chardonnay, Chalone, "Gavilan", Sonoma, CA, 2014 <i>White flower, peach, pear & citrus notes</i> | 58 |
| Chardonnay, Macon, "Clos De La Crochette", Macon, France, 2014 <i>Nice oak, stone, fruit & fine acidity</i> | 57 |
| Chardonnay, Jordan, Russian River Valley, CA, 2015/16 <i>Aromas of green apple, pear, peach & kiwi</i> | 88 |
| Chardonnay, PlumpJack, Napa CA 2016 <i>Carneros gives fresh green apple, Bosc pear & lemon zest. St Helena gives tropical & melon notes</i> | 110 |
| Chardonnay, Rombauer, Carneros, CA, 2016 <i>Creamy vanilla, honeysuckle, pineapple & apricot for a fabulous richness on the palate</i> | 89 |
| Sauvignon Blanc, Margerum "Sybarite", Happy Canyon, CA, 2016 <i>Rich, creamy & full with layers of pear, grapefruit & passion fruit</i> | 56 |
| Pinot Grigio, Swanson, Napa Valley, CA, 2016 <i>Aromas of lychee, Meyer lemon zest & pear</i> | 59 |
| Roussane, Bonny Doon "Le Cigare Blanc", Santa Cruz, CA, 2013 <i>Roussane & Grenache Blanc. Floral aromas, crisp tropical fruit & ginger</i> | 68 |
| Viognier, Treana Blanc, Central Coast, CA, 2014/15 <i>Viognier, Marsanne, Roussane. Tropical, citrus & stone fruit with a creamy vanilla, clove & nutmeg</i> | 58 |
| Chenin Blanc, Foxen, Santa Maria Valley, CA, 2015 <i>Floral aromas, crisp tropical fruit & ginger</i> | 66 |
| Viognier, Cristom, Willamette Valley, OR, 2015 <i>Pear, pineapple & apple flavors yet refreshingly crisp</i> | 72 |
| Albarino, La P'tit Paysan "La Marea", Central Coast, CA, 2016 <i>Citrus blossom & crushed seashell aromas. Elegant texture & bright acidity</i> | 57 |
| Friulano, Vignai da Duline, Friuli, Italy, 2015 <i>Fresh with complexity & high drinkability. Dry with notes of peach</i> | 87 |

Practice Aloha

WINES BY THE BOTTLE

Red Wines under \$70

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|--|-----------|
| Pinot Noir, Siduri, Russian River Valley, CA 2016 <i>Raspberries & black berry flavors with soft, silky tannins on the finish</i> | 65 |
| Pinot Noir, Head High, Sonoma Coast, CA, 2014/15 <i>Nice ripe fruit with a little spice & minerality</i> | 66 |
| Pinot Noir, Costa de Oro, Santa Barbara, CA, 2013/14 <i>Elegant nose of red fruit strawberry, cherry, potpourri, asian spices & orange peel</i> | 66 |
| Cabernet Sauvignon, Decoy, Sonoma County, CA, 2016 <i>Ripe blackberry & boysenberry notes with a hint of toasted oak, sweet cocoa & baking spices</i> | 64 |
| Merlot, Paso Creek, Paso Robles, CA, 2015/16 <i>Ripe red & black fruit, cedar With a hint of smoke</i> | 49 |
| Merlot, Paul Hobbs, "Felino", Mendoza, Argentina, 2014/15 <i>A substantial merlot. Black-cherry-colored with ripe tannins</i> | 59 |
| Cabernet Sauvignon, Cadence Winery "Coda", Cara Mia Vineyards, WA, 2013/14 <i>Cabernet & Merlot. Earth & ripe plum with beautiful acidity</i> | 58 |
| Grenache, Margerum "M5", Santa Barbara, CA, 2015/16 <i>Grenache, Syrah & Mourvedre. Sweet floral notes & red stone fruits from the Grenache are especially vivid</i> | 56 |
| Cabernet Sauvignon, Neyers "Left Bank Red", Napa Valley, CA, 2016 <i>Blend of Cabernet Sauvignon & Merlot, notes red & black currants, complex, bright & fresh</i> | 68 |
| Zinfandel, The Prisoner, Napa Valley, CA, 2016 <i>Cabernet Sauvignon, Petite Sirah, Syrah & Charbono. Dark red, ripe cherry. Figs & currants dominate the finish.</i> | 69 |
| Zinfandel, Turley "Old Vines", Napa, Sonoma, Mendocino, Lodi, Amador, Paso Robles. CA, 2015/16 <i>Succulent red cherry, plum, smoke, licorice & tobacco. Medium plus body, light acidity, rich</i> | 58 |
| Syrah, L'Ecole #41, Columbia, WA, 2013/14 <i>Black current, blueberry & earth with a finely textured finish</i> | 56 |

All wines & vintages are subject to change & availability

WINES BY THE BOTTLE

Red Wines over \$70

| | |
|---|------------|
| Pinot Noir, Sonoma-Loeb "Dutton Ranch" <i>Russian River Valley, CA, 2014</i> <i>Rich & velvety, lush berry flavors. Silky tannins, complex spice & hints of sweet oak, espresso & vanilla</i> | 85 |
| Pinot Noir, Paul Hobbs "Cross Barn" , <i>Sonoma Coast, CA, 2015/16</i> <i>Juicy red fruits, damp earth, cedar & baking spices</i> | 95 |
| Pinot Noir, Melville, Sta. Rita Hills, CA, 2014 <i>Spice box, wild herbs, black currants & black cherry notes all emerge</i> | 80 |
| Pinot Noir, Fiddlehead Cellars "Fiddlestix 728" , <i>Santa Rita Hills, CA, 2012/13</i> <i>Smoky black cherry cola with spicy aromatics</i> | 96 |
| Pinot Noir, Amalie Robert "Amalie's Cuvee" , <i>Willamette Valley, OR, 2008</i> <i>Cola, dark stone fruits, kirsch. Finishes with sweet oak notes & chocolate powder</i> | 105 |
| Pinot Noir, Neely "Upper Picnic" , <i>Santa Cruz, CA, 2011/12</i> <i>Fresh and clean aromas of mixed berries & black cherries</i> | 89 |
| Pinot Noir, Ken Wright, Bonnie Jean Vineyard , <i>Yamhill Carlton Ava, Oregon, 2015/16</i> <i>Juicy & plush, dried blueberry, black cherry, marionberry, warm spices- nutmeg & cardamom</i> | 120 |
| Pinot Noir, Raen, Royal St Robert Cuvee , <i>Sonoma Coast, 2014</i> <i>Fresh cut wild strawberries fill the bowl with sweet resin, white tea, thyme, forest floor & rose petals</i> | 165 |
| Cabernet Sauvignon Reserve, Snowden , <i>Napa Valley, 2008</i> <i>A ballerina of a wine: balanced & elegant, fine tannins, refreshing natural acidity, blueberries, violets & wet stone</i> | 110 |
| Merlot, Burgess Cellars, Triere Vineyard, Napa, CA, 2013/14 <i>Blueberries & black cherries with a hint of mint</i> | 75 |
| Merlot, Sinskey, "POV" , <i>Carneros, CA, 2013/14</i> <i>Merlot, Cabernet Franc & Cabernet Sauvignon. Red berry notes backed by dried violet & fennel</i> | 80 |
| Syrah, Domaine Clape, "Cotes du Rhone" , <i>Rhone, France, 2013</i> <i>Dark purple fruits, bittersweet chocolate & black pepper</i> | 92 |
| Cabernet Sauvignon, Quilceda Creek, CRV , <i>Columbia Valley WA, 2013</i> <i>Cabernet Sauvignon, Merlot, Cab Franc, Petit Verdot & Malbec. Red fruits, smoke, spice & minerals</i> | 165 |



HONU
SEAFOOD & PIZZA

Honu Logo Wine Glasses \$20 each

Corkage Fee \$25



HONU
SEAFOOD & PIZZA