

Happy Hour 3 to 6 Daily

Appetizers - \$7.50

ARTICHOKE CROSTINI

Warm artichoke dip served with a crostini lightly dusted with Reggiano Parmesan cheese

CHICKEN MELT

Baked pizza stuffed with chicken, mancinella red peppers, provolone cheese and basil aioli. Finished with Kula greens, balsamic vinegar and lemon juice

MANGO PORK SLIDERS

Shredded pork in a mango BBQ sauce, topped with homemade coleslaw, and served on our brioche roll

ITALIAN MEAT BALLS

Served with three sauces; lemon aioli, basil aioli, and arrabiata sauce

BRUSCHETTA

Maui organic tomatoes marinated in balsamic vinegar, and served on pesto covered crostini topped with shaved parmesan cheese

Appetizers \$10

AHI FISH TACO'S

Seared ahi tuna, pepper slaw, avo creme fraiche, and fire roasted salsa

GREEK FLATBREAD

Wheat flatbread crust topped with white bean puree and chopped romaine, cucumber, tomato, kalamata olives, red onion and feta cheese.

FRIED PEPPERS WITH PROSCIUTTO AND MINT

Fried sweet-hot Padrón peppers, tossed with prosciutto, mint and sea salt

ARTICHOKE LONGHI

Steamed California globe artichoke, finished with melted lemon butter and fresh grated Reggiano Parmesan cheese

CEVICHE*

Fresh Hawaiian Monchong, avocado, lime, onion, jalapeno & cilantro

FRENCH DIP

Roast Beef served on our homemade brioche roll with sides of horseradish-sour cream and au jus

Signature Appetizers

LONGHI'S FISH AND CHIPS

Fresh Hawaiian Monchong, coated in a Panko beer batter and served with a lemon caper remoulade and homemade French fries \$13

CALAMARI FRITTA

Dusted with seasoned flour and served golden brown with a spicy arrabiata sauce and lemon-garlic aioli \$11

AHI SASHIMI*

4 oz. of fresh Ahi sashimi served on a bed of cabbage and accompanied with wasabi and shoyu Market Price

CRAB CAKE

Blue lump crab with lemon-garlic aioli and guacamole \$11

SEARED ISLAND STYLE SHRIMP

Sweet mint cucumber dipping sauce \$14

TUSCAN SPARE RIBS

Braised in pomodoro sauce, baked and topped with a balsamic glaze \$12

GRILLED TAKO

Marinated in olive oil and basil, Served with Basil aioli and red pepper coulis \$13

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Selected Martinis \$7.50

PEACH MADRAS

New Amsterdam Peach Vodka, Bols Peach Snapps, fresh squeezed orange & lime juices, with cranberry juice

VERY BERRY PASSION TINI

New Amsterdam Berry Vodka, with cranberry juice, and passion and strawberry puree

COCONUT-TINI

New Amsterdam Coconut Vodka, coconut milk and fresh squeezed pineapple juice

LEMON DROP

New Amsterdam Citrus Vodka, and fresh squeezed lemonade

WATERMELON COSMOPOLITAN

Smirnoff Watermelon Vodka, fresh squeezed watermelon and lime juices

EL FRESHY

El Jimador Tequila, fresh squeezed lime juice, Bols Triple Sec, and a Li Hing Mui powdered rim

Well Drinks - \$5.50

Cocktails \$6.50

LONGHI'S BLOODY MARY, MARGARITA

Tropical Cocktails \$7.50

MAI TAI, PINA COLADA, LAVA FLOW, MOJITO, FLAVORED MARGARITAS AND DAQUIRIS - STRAWBERRY, MANGO, GAUVA, PASSION FRUIT,

Draft Beer \$4.50

MAUI BREWING "BIKINI BLONDE",

DESCHUTES "SEASONAL ALE"

PERONI "NASTRO AZZURRO"

CORONA LIGHT

Wine by Glass - Sparkling

PROSECCO, ZARDETTO, VENETO, ITALY N.V. \$7.50

Wines by Glass - White

CHARDONNAY, SALMON CREEK CALIFORNIA
\$5.50

SAUVIGNON BLANC, CLIFFORD BAY, NEW
ZEALAND \$7.50

CHARDONNAY, BRIDLEWOOD, MONTEREY \$8.50

PINOT GRIGIO, ZENATO, VENETO ITALY \$7.50

RIESLING, SELBACH, GERMANY \$6.50

BODGAS VOLVER, TARIMA BLANCO, ALICANTE,
SPAIN \$6.50

Wines by Glass - Red & Rose

CABERNET SAUVIGNON, SALMON CREEK
CALIFORNIA \$5.50

PINOT NOIR, SILENI, NEW ZEALAND \$10

CABERNET SAUVIGNON, "BROADSIDE"
PASO ROBLES \$8.50

PROCOLO ROSE, SPAIN \$6