

#### **COCKTAILS**

## **Tarragon Sazarac** 8

Rye Whiskey, Terragon, Demerara

#### Zona Rosa 8

Blanco Tequila, Lemon, Lilikoi, Vanilla, Prosecco

## Highway to Hemingway 8

Gold Rum, Maraschino, Grapefruit

## BEER 8

## All Draught Beer

WINES GLASS 8 | BOTTLE 40

Red or White Sangria

Sommelier selected White, Rosé or Red Wine

## **COLD PUPUS**

# \*1/2 Dozen Pacific Oyster or Poached Shrimp 18

Wasabi Cocktail Sauce, Fire Water

## \*Mina's Fish House Ahi 'Poke' 12

Maui Sweet Onion, Ogo, Garlic-Wasabi Aïoli

## Smoked Marlin & Maui Onion Dip 9

Taro Chips, Red Onion, Caper, Lemon, Furikake

## Wood-Fired Lafa Bread 10

Toasted Garlic Hummus, Mint-Feta Yogurt

## Leafy Green Salad 9

Shaved Seasonal Vegetables, Romaine Dressing

## **HOT PUPUS**

## Crispy Reef Squid 12

Garlic Aïoli

## Garlic & Duck Fat French Fries 10

Volcano Onion Ketchup, Dijonnaise, Tartar Sauce

## **Brussels Sprouts** 9

Palm Sugar, Lime, Shallots

## Fish House Hot Chicken 10

Hot & Sour BBQ

Please alert your server/bartender of any dietary restrictions or allergies, not all ingredients are listed \*Food Warning: These items are or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.