

# Happy Hour

Every Day 3pm - 5 pm

## COCKTAILS

### **Tarragon Sazarac** 8

Rye Whiskey, Tarragon, 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** 23

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, Capers, 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.