## Happy Hour

Daily 3PM - 5PM

## **COCKTAILS**

P.O.G. Zombie 9

Rums, Passionfruit, Orange, Guava

Plan-On Staying Iced Tea 9

Pineapple Rum, Falernum, Honey, Black Tea, Lemon

Zona Rosa 9

Blanco Tequila, Lemon, Lilikoi, Vanilla, Prosecco

BEER 8

All Draught Beer

WINES GLASS 8 | BOTTLE 40

Red Sangria

Sommelier selected White & Red Wine

## **COLD PUPUS**

\*½ Dozen Pacific Oyster or Poached Shrimp 25 Wasabi Cocktail Sauce. Fire Water

Smoked Marlin & Maui Onion Dip 9

Taro Chips, Red Onion, Ogo, Caper, Lemon, Furikake

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

Maui Sweet Onion, Ogo, Garlic-Wasabi Aïoli

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

Fish House Fish & Chips 14

Furikake, Tartare Sauce

**Brussels Sprouts** 9

Palm Sugar, Lime, Shallots

Wood-Grilled Shishito Peppers 12

Jalapeño Yogurt, Roasted Garlic Streusel

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.