

# HAPPY HOUR

Daily 3pm - 5pm

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## COCKTAILS

<b>P.O.G. Zombie</b>	9
Rums, Passionfruit, Orange, Guava	
<b>Plan-On Staying Iced Tea</b>	9
Pineapple Rum, Falernum, Honey, Black Tea, Lemon	
<b>Zona Rosa</b>	9
Blanco Tequila, Lemon, Lilikoi, Vanilla, Prosecco	
<b>BEER</b> All Draught Beer	8

## WINES

<b>Red Sangria</b>	8   40
<b>Sommelier Selected Wine</b>	8   40
<b>Michel Gonet 'Brut Mina Grand Cuvée'</b>	123
Champagne, France 2010	

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## COLD PUPUS

<b>*1/2 Dozen Pacific Oyster or Poached Shrimp</b>	25
Wasabi Cocktail Sauce, Fire Water	
<b>*Ahi Tuna Poke</b>	18
Ogo, Maui Onions, Wonton Chips	
<b>Smoked Marlin &amp; Maui Onion Dip</b>	15
Taro Chips, Red Onion, Capers, Ogo, Furikake	
<b>Prime Beef Lettuce Cups</b>	12
Holy Basil Buds, Crispy Rice, Chili Peppers, Little Gem Lettuce	
<b>Island Greens</b>	9
Shaved Local Vegetables, Ginger-Miso Dressing, Furikake	

## HOT PUPUS

<b>Hau'oli Hour Sandwich</b>	21
Chef's Choice	
<b>Togarashi-Spiced Big Reef Squid</b>	12
Shishito Peppers, Chinese Black Bean, Calamansi Aioli	
<b>Garlic &amp; Duck Fat French Fries</b>	10
Volcano Onion Ketchup, Dijonnaise, Tartar Sauce	
<b>Fish House Fish &amp; Chips</b>	14
Furikake, Tartar Sauce	
<b>Blistered Shishito Peppers</b>	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.