



**from 3:00pm - 6:00pm**

## Bar Food Menu

	<b>HH Price</b>
<b>Taco With Prime Rib (2) *</b> - Guacamole, lettuce, Tomato Salsa, Cilantro	<b>10</b>
<b>MADE IN HAWAII Sausage</b> - Grilled Kukui Sausage, Curry Spiced Sauce and Mustard	<b>7</b>
<b>Grilled Asparagas</b> - Parmesan Cheese, Lemon Zest	<b>8</b>
<b>Shrimp Ajillo</b> - Garlic, Onion, Dry Tomato, White Wine, Paprika, Chili	<b>10</b>
<b>Burrata and Prosciutto *</b> - Creamy Burrata Cheese, Sliced Italian Prosciutto, EVOO	<b>11</b>
<b>Shrimp Cocktail (4) *</b> - Served with Cocktail Sauce and Lemon	<b>11</b>
<b>Stuffed Portobello</b> - Mozzarella Cheese, Balsamic Glaze, Tomato Checca	<b>11</b>
<b>Shishito Pepper 'Pimientos'</b> - Spanish Style Fried Green Pepper	<b>8</b>
<b>Baby Octopus 'Pulpo' Alla Luciana</b> - Braised in Spicy Tomato Sauce and Paprika	<b>11</b>
<b>Mushroom Stuffed with Crabmeat</b> - Oven broiled, Parmesan Cheese, Piquillo Aioli	<b>16</b>
<b>Spicy Bite Baby Back Ribs (4)</b> - Cayenne Pepper	<b>16</b>
<b>Shrimp with Salsa Bravas</b> - Fried Shrimp, Spicy Cream Sauce	<b>10</b>
<b>Octopus Bourguignons</b> - Oven broiled Tender Octopus, Garlic butter	<b>17</b>
<b>Beef Marrow Bones</b> - Oven baked, Herb butter, Bread	<b>17</b>
<b>Truffle Bruschetta</b> - Mixed Mushroom, Feta Cheese, French Baguette, Truffle Oil	<b>12</b>
<b>Grilled Herb Squid</b> - Herb Marinated Squid, Asparagas, Dill	<b>17</b>
<b>Truffle Mashed Potato</b> - Mushed Potato with Chopped Truffle	<b>11</b>
 <b>Chicken Paella **</b> - Chicken, Shishito, Cayenne, Saffron, Paprika, Chicken Stock, Onion	<b>32</b>
 <b>Paella Negra **</b> - Squid Ink, Scampi, Calamari, Cayenne, Saffron, Paprika, Chicken Stock, Onion	<b>37</b>

**\*\* Paella takes 30mins to cook and is served fresh in a hot pot**

## Draft Beer

<b>Bikini Blonde Lager</b>	<b>7</b>
<b>Big swell IPA</b>	<b>7</b>
<b>Kona Big Wave Ale</b>	<b>7</b>
<b>Kona Longboard Lager</b>	<b>7</b>
<b>Blue Moon</b>	<b>6</b>
<b>Michelob Ultra</b>	<b>6</b>
<b>Stella Artois</b>	<b>6</b>
<b>Kirin Ichiban</b>	<b>6</b>

## Cocktails

<b>Classic Margarita</b>	<b>8</b>
<b>Fire Grill Mai Tai</b>	<b>10</b>
<b>Mini Vodka Martini</b>	<b>7</b>
<b>Old Fashioned</b>	<b>11</b>
<b>Pineapple Mimosa</b>	<b>8</b>
<b>Sangria (Red/White)</b>	<b>10</b>

## Wine

### SPARKLING

**Ruffino, Prosecco, Italy**  
- Crisp, Hint of Citrus and Apple  
Glass **6** | Bottle **30**

### ROSÉ

**Champs de Provence Rosé,**  
- Dry Rose, Grapefruit, Refreshing  
Glass **7** | Bottle **32**

### WHITE WINE

**Cypress Vineyards, Chardonnay, CA**  
- Peach, Pear, Floral, Baked Apple Aromas  
Glass **7** | Bottle **30**

**Woodbridge, Sauvignon Blanc, CA**  
- Refreshing, Crisp  
Glass **6** | Bottle **30**

### RED WINE

**Stone Cellars Cabernet Sauvignon**  
- Flavors of Blackberry, Dark Cherry, Toast, and Spice  
Glass **7** | Bottle **35**

A full wine list is available upon request

\* Consuming raw or undercooked meats, poultry, seafood, shells or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.