



HANA HOU BAR

CHIPS AND DIPS

- Island Dip**, three onion dip, house russet potato chips \$14 (V)
- Waikiki Crab Dip**, secret crab dip, house furikake potato chips \$16
- Da Kine**, guacamole, roasted tomato salsa, freshly made corn chips \$16 (V) (VG)
- Baked Goat Cheese**, basil pesto, smoked tomato, toasted focaccia bread \$20 (V)
- Flat Stack Steak and Shrimp Nachos**, refried beans, chihuahua cheese, salsa, guacamole, pico de gallo, jalapeno, lime crema \$24

SLIDERS

- Beef and Brie**, caramelized onions, arugula, strawberry jam, brioche \$18
- Reuben**, pastrami, swiss, pineapple, sauerkraut, special sauce, rye \$18
- Medianoche Cuban**, mojo roasted pork, ham, swiss, pickle, mustard, hawaiian sweet bread \$18

ISLAND STYLE TACOS (2)

Served with soft corn tortillas, cabbage slaw, sweet 'n sour maui onion, fresh guacamole, smoked salsa, lime crema, cilantro \$20

Grilled Fish • Skirt Steak • Fried Shrimp • Soyrizo

FLATBREAD OF THE DAY

regular \$20 | gluten free \$24

BAR BACON

candied and crisp \$8

FRESH CATCHES

- King Crab Legs**, served with house cocktail and fennel tartar \$28 (GF)
- Shrimp Cocktail**, tomato 'n wasabi sauce, smoked and spicy rim \$22 (GF)
- Fresh Oysters on the Half Shell**, seasonal oysters shucked upon order, side house cocktail and chili pepper water mignonette
half dozen \$18 dozen \$32
- Island Ceviche**, fresh baby shrimp, calamari, scallops, local vegetables, leche de tigre \$24
- Ahi Tostada**, fresh line caught ahi, spicy mayo, avocado mousse \$24

REEF FAVORITES

- Sticky Chicken Wings**, thai chili glaze, pickled cucumbers \$16
- Green Herb Chicken Tenders**, hand-dredged fried chicken breast, sriracha ranch, fries \$18
- Fish and Chips**, beer-battered cod, fennel tartar sauce, fries \$24
- White Cheddar Bacon Burger**, 1/2 lb angus beef, baby gem lettuce, fried onions, heirloom tomato, bacon, chimichurri aioli, toasted brioche bun \$24
- Beyond Vegan Burger**, butter lettuce, red onion, heirloom tomato, dairy-free cheddar cheese, vegan chimichurri aioli, toasted bun \$24 (V) (VG)
- Caesar Salad**, chopped romaine, shaved parmesan, oversized crouton, house caesar dressing \$22
Chicken Tender • Skirt Steak • Blackened Mahi

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. (GF) gluten-free (V) vegetarian (VG) vegan

HANDCRAFTED COCKTAILS

- By The Beach Kohana** Crafted by Pedro \$14
Kohana Rum, Mango Shrub, Prosecco, Orange Bitters, Lemon Juice
- Lilikoi House Mule** \$12
Pau Maui Vodka, Lilikoi Puree, Ginger Beer, Lime, Fresh Mint
- The Chosen One** \$12
Santo Mezquila, Seasonal Shrub, Montenegro Amaro, Fresh Mint, Lemon Juice, Peychaud's Bitters
- The 1953 Mai Tai** \$12
Don Q Silver Rum, Pineapple Juice, Orange Juice, Orgeat, Orange Curacao, Whaler's Dark Rum Float, Rocks
- Frozen Mo'o** \$12
Don Q Coconut Rum, Lime, Coconut Cream, Fresh Mint, Blended
- White Linen** Crafted by Emilee \$12
Empress Gin, Lime Sour, St. Germain, Muddled Cucumber, Club Soda
- Waikiki Breeze** \$12
Pau Maui Vodka, St. Germaine Elderflower Liqueur, Lime Sour, Strawberry Puree, Club Soda
- El Pepino** Crafted by Ted \$12
Do Julio Silver Tequila, Muddled Cucumber, Spicy Mango Shrub, Club Soda
- Basil Smash** Crafted by Emilee \$13
Bulleit Bourbon, Lime Sour, Simple Syrup, Angustura Bitters, Muddled Grapefruit, Basil, Club Soda
- Sunset Slim** Crafted by John \$12 (ONLY 95 Calories)
Pau Maui Vodka, Lilikoi Puree, Soda Water

**Straws available upon request

WINE BY THE GLASS

| | 6oz | BTL |
|--|------------|------------|
| Prosecco, Benvolio, Italy | \$10 | \$39 |
| Cremant Rose Gerard Bertrand, France | \$12 | \$48 |
| Brut Chandon, Napa | \$14 | \$54 |
| Vueve Clicquot Yellow Label | | \$81 |
| Chardonnay, House Wine, Napa | \$11 | \$43 |
| Chardonnay, Cambria | \$12 | \$48 |
| Chardonnay, La Crema | \$14 | \$56 |
| Sauvignon Blanc, Michael David, Lodi | \$9 | \$37 |
| Sauvignon Blanc, Kim Crawford | \$14 | \$56 |
| Pinot Grigio, Antinori | \$9 | \$37 |
| Riesling, Kung Fu Girl | \$9 | \$37 |
| Rose, Band of Roses | \$9 | \$37 |
| Rose, Castle Rock, Mendocino | \$10 | \$39 |
| Pinot Noir, Landmark Overlook | \$12 | \$48 |
| Pinot Noir, Meiomi | \$12 | \$48 |
| Malbec, El Portillo | \$9 | \$37 |
| Malbec, High Note | | \$48 |
| Merlot, Peju, Napa | \$16 | \$64 |
| Cabernet Sauvignon, House, Paso Robles | \$11 | \$43 |
| Cabernet Sauvignon, Prisoner | \$20 | \$80 |
| Cabernet Sauvignon, Silver Oak | | \$171 |

BEER

BOTTLES & CANS

- Coors Light, Miller Lite, Budweiser, Bud Light \$6
- Corona, Corona Premier, Kona Brewing Big Wave Golden Ale, Sapporo, Cocoweizen, Maui Brewing Bikini Blonde, Waikiki Brewing Skinny Jeans IPA \$7

DRAUGHT

- Kai Nui Ale by Honolulu Beerworks (Exclusive to Outrigger) \$7
- Dos X Amber, Heineken, Primo, Waikiki Brewing Rotating Handle, Paradise Cider, Hanalei IPA \$7