

H U A L A N I ' S



WINES

BUBBLES

Villa Sandi, Prosecco, Italy	11/44
JCB "No.69", Brut Rosé, Burgundy, France	18/75

WHITE

La Roque Chardonnay, France	19/76
La Crema Chardonnay, Sonoma Coast	13/55
Banfi San Angelo Pinot Grigio, IGT, Italy	12/50
Jean Vincent Sancerre, France	20/75
Stoneleigh Sauvignon Blanc, Marlborough, New Zealand	16/64

ROSÉ

AIX Rose, Maison, Provence, France	16/64
Quivera Rose, Sonoma, California	12/50

RED

Conundrum by Caymus, Red Blend, California (1L)	16/64
Caymus, Suisun, Petit Sirah, California	20/79
Argyle Grower Series Pinot Noir, Willamette, Oregon	15/62
Calera, Pinot Noir, Central Coast, California	20/79
Seven Falls Wahluke Valley, Cabernet Sauvignon, WA	12/49
Matanza Creek Merlot, Alexander Valley, California	17/65

FOR AFTER

Dow's Tawny 20yr Porto	15
Sandeman's 20yr Porto	16
Nickel & Nickel "Dolce"	20
Royal Tokaji "Red Label"	23
Banfi Grappa	12
Kentucky Backwoods Coffee	14
Glenmorangie "Nectar D'Or"	22
Pacific Rim "Vin De Glaciere" Riesling	9

SPECIALTY COCKTAILS

<u>SPICY MARGARITA</u>	16
Fortaleza Blanco Tequila, Agave, Triple Sec, Jalapeno Foam	

<u>HANAIEI BAE</u>	16
Hanalei Vodka, Ube, Haupia Whipped Cream Toasted Coconut	

<u>OCEANS 11</u>	17
Hawaii's Own Organic Ocean Vodka, Grapes, Basil, Lime, Ginger Beer	

<u>HAPPY MADISON</u>	17
Koloa Coconut Rum, Captain Morgan Spiced Rum, Orange Juice, Cranberry Juice, Pineapple, 151 Soaked Toasted Coconut	

<u>METAMORPHOSIS</u>	18
Espolon Blanco Tequila, Cointreau, Butterfly Pea Flower, Agave	

<u>BARREL-AGED COCKTAILS</u>	18
Negroni or Manhattan	

<u>THE LOOSE NENE</u>	18
Grey Goose L'Orange Vodka, Passion Fruit, Coconut Water, Fresh Lime	

<u>TIMBERS BEE'S KNEE'S</u>	16
Bombay Sapphire, Hokuala Farm Honey, Lemon	

<u>STACY'S LEMONADE</u>	16
Grey Goose Le Citron, Lemon Juice,	

BEERS

DRAFT BEER - 8

Lighthouse Lager, Kauai Island Brewing Company	
Captain Cooks IPA, Kauai Island Brewing Company	
West Side Wheat, Kauai Island Brewing Company	
Lilikoi Ale, Kauai Island Brewing Company	

BOTTLES & CANS

Corona, Lager, Mexico	7
Coors Light, USA	6
Bikini Blonde Lager, Hawaii	7
Big Swell IPA, Hawaii	7
Hawaiian Ginger Seltzer, Hawaii	7
Maui POG Seltzer, Maui	7

H U A L A N I ' S



PAU HANA 3pm-5pm

Tap Beer - 5

House Red or White - 8

Well Drinks - 7

Truffle Fries - 12

Shaved Parmesan GF/V

Smoked Ahi Dip - 17

Banana Chips GF

Coconut Shrimp - 18

Herbed Sweet Chili Dipping Sauce

Ahi Tuna Sashimi Tataki - 19

The Farm at Hokuala herbs, Purple Radish, Inamona, Hawaiian Chili Pepper GF

Seasonal Harvest Farm Salad -14

Baby Lettuce, Mango Vinaigrette GF/V

The Farm at Hokuala Kale Caesar Salad - 14

Croutons, Creamy lemon-anchovy dressing

Dry Aged Ribeye "Pupu Style"

Roasted Garlic Butter - GF

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**HUALANI'S
HAPPENINGS**

We are proud to provide our Owners & Guests an abundance of hand-picked fruits, vegetables & herbs sourced directly from our organic farm. Chef Zach and our farmers collaborate daily planning harvest to supply your restaurant with the freshest & healthiest seasonal items as possible grown only a short distance away, or from local suppliers who share in the same sustainable, responsible & local farming practices that we do. - Mahalo

For your convenience, an automatic 20% gratuity will be applied to parties of eight or larger

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.