

Crafted Cocktails

RBH MAI TAI	17
<i>Bacardi Light Rum</i>	
<i>Orange Curacao</i>	
<i>Lemon Juice</i>	
<i>Orgeat Syrup</i>	
ROSE ALL DAY	19
<i>Grandin Brut Rose</i>	
<i>Grey Goose Vodka</i>	
<i>Aperol Aperitivo</i>	
<i>Strawberry puree, mint</i>	
<i>Sweet n Sour</i>	
SPIKED MANGO	18
<i>Patron Reposado</i>	
<i>Mango</i>	
<i>Fresh Lime</i>	
BEACH HOUSE TONIC	19
<i>Bombay Sapphire Gin</i>	
<i>St. Germain</i>	
<i>Cucumber mint juice</i>	
<i>Fresh lime juice</i>	
<i>Fever Tree Tonic</i>	
KIAWE HEAT	18
<i>Del Maguey Vida Mezcal</i>	
<i>Grapefruit</i>	
<i>Fresh lime juice</i>	
<i>Housemade jalapeño syrup</i>	
<i>Pinch of Hawaiian sea salt</i>	
CRUSHING	18
<i>Pyrat XO Rum</i>	
<i>Plantation Pineapple Stiggins Rum</i>	
<i>Sweet n Sour</i>	
<i>Fresh mint</i>	
<i>Angostura Bitters</i>	
#HUALĀLAI MELTING POT	28
<i>In Big Daddy glass</i>	
<i>Grey Goose Vodka</i>	
<i>Myers's Platinum White Rum</i>	
<i>St. Germain</i>	
<i>Bombay Sapphire Gin</i>	
<i>Passion Fruit Puree</i>	
<i>Sweet n Sour</i>	
<i>Strawberry Puree</i>	

ELEVATE YOUR COCKTAIL TO
"BIG DADDY"
STATUS FOR \$26

Specialty Mocktails

LILIKO'I MOJITO	8
<i>Liliko'i sorbet</i>	
<i>Fresh mint</i>	
<i>Fresh lime</i>	
<i>Sparkling water</i>	
NA'ĀLEHU FRUIT STAND	9
<i>Mango</i>	
<i>Coconut</i>	
<i>Banana</i>	
<i>Blended with or without pineapple juice</i>	
LYCHEE SPRITZER	8
<i>Lychee puree</i>	
<i>Agave syrup</i>	
<i>Fresh lemon juice</i>	
<i>Club soda</i>	

Local Brews

LONGBOARD DRAFT	7
<i>Lager, Kona Brew</i>	
FIRE ROCK	7
<i>Pale Ale, Kona Brew</i>	
BIG WAVE	7
<i>Golden Ale, Kona Brew</i>	
WAILUA	8
<i>Wheat Ale, Kona Brew</i>	
CASTAWAY	8
<i>IPA, Kona Brew</i>	
WATERMELON DOUBLE IPA	8
<i>Ola Brew Co.</i>	
WHITE PINEAPPLE CIDER	8
<i>Ola Brew Co.</i>	
BIKINI BLONDE	8
<i>Lager, Maui Brew</i>	

