

## Crafted Cocktails

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<b>RBH MAI TAI</b>	17
<i>Bacardi Light Rum</i>	
<i>Orange Curacao</i>	
<i>Lemon Juice</i>	
<i>Orgeat Syrup</i>	
<b>ROSE ALL DAY</b>	19
<i>Grandin Brut Rose</i>	
<i>Ciroc Vodka</i>	
<i>Aperol Aperitivo</i>	
<i>Strawberry puree, mint</i>	
<i>Sweet n Sour</i>	
<b>SPIKED MANGO</b>	18
<i>Patron Reposado</i>	
<i>Mango</i>	
<i>Fresh Lime</i>	
<b>BEACH HOUSE TONIC</b>	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>	
<b>KIAWE HEAT</b>	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>	
<b>CRUSHING</b>	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>	
<b>#HUALĀLAI MELTING POT</b>	28
<i>In Big Daddy glass</i>	
<i>Ciroc 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

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

## Local Brews

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<b>LONGBOARD DRAFT</b>	9
<i>Lager, Kona Brew</i>	
<b>FIRE ROCK</b>	9
<i>Pale Ale, Kona Brew</i>	
<b>BIG WAVE</b>	9
<i>Golden Ale, Kona Brew</i>	
<b>WAILUA</b>	9
<i>Wheat Ale, Kona Brew</i>	
<b>CASTAWAY</b>	9
<i>IPA, Kona Brew</i>	
<b>WATERMELON DOUBLE IPA</b>	9
<i>Ola Brew Co.</i>	
<b>WHITE PINEAPPLE CIDER</b>	9
<i>Ola Brew Co.</i>	
<b>BIKINI BLONDE</b>	9
<i>Lager, Maui Brew</i>	

