



Our cocktail menu uses only the finest, spirits & house-made local juices, syrups, and teas to bring a local taste and flair to classic craft cocktails

Craft COCKTAILS

Punalu'u Paloma 17

*Real Del Valle Tequilla, sparkling grapefruit soda
fresh lime juice, ume syrup*

Mauna Loa Mai Tai 19

*Kuleana Rum Works Hui Hui, Sugarcane Dane
Falernum, topped with Kula Organic Maui dark
rum*

Li Hing Mui Marg 17

*fresh squeezed lime juice, simple syrup, and Kapena
tequila w/ li hing rim*

High Maka Maka Mule 18

*Big Island Elixir ginger syrup, Sugarcane Dane
Tropical Gomme, Ocean Organic Vodka, and Avissi
Prosecco*

Sansei Mai Tai 18

*Kuleana Rum Works Hui Hui, Sugarcane Dane
macnut Orgeat and tropical gomme, topped with Kula
Organic Maui dark rum*

Sansei Special Ube Mule 20

*Hamakua Coast Ube Syrup, Ilchiko Shochu Saiten,
Ginger Beer*

Nashi- tini 17

*Elderflower Liqueur, Absolute Pear Vodka, Sparkling
cucumber Soda*

Awayuki Sparkling Yuzu 18

*Strawberry puree, fresh lemon juice, Awayuki
Strawberry Gin, ginger beer, Avissi Prosecco*

Black Sands Espresso Martini 20

*Mole Bitters, Liquid Alchemist Coconut Syrup
Cynar, Ocean Organic Espresso*

Coconut Halo-Halo 18

*Crème de Banana, Liquid Alchemist Coconut
syrup, Hamakua Coast Ube syrup, Ilchiko Saiten*

DRAFT BEER Pint 9.50

Big Wave
Kona Brew Wailua Wheat

Coconut Hiwa Porter
Kona Brew Longboard Lager

Kona Brew Kua Bay IPA
Kirin Ichiban

HARD SELTZER / CIDER - 12 oz can 8

Maui Brew POG Seltzer
Paradise Mango Li Hing Mui Seltzer

Maui Brew Dragon fruit Seltzer
Paradise Lilikoi Cider

BOTTLED BEERS

Suntory Malt N/A	7	Corona Extra 12oz	7	Hitachino Nest	9
Michelob Ultra	7	Heineken / Heineken Light	8	Sapporo 20.3 oz	12
Coors Light	7	Echigo	9		