

HAPPY HOUR 5:00 PM - 6:30 PM

SAVORY

PANISSE TRIO

ahi tartare. beef fat glazed maitake mushroom, american wagyu tartare

12

KULA CAFSAR SALAD

ho farms tomato, anchovy, seeded croutons, parmesan 10

HURRICANE TATER TOTS

sriracha mayo, kabayaki sauce, furikake, kaki mochi, green onions

VEGAN POTATO SALAD

kimchee, nori, bubu arare

SMOKED AHI DIP

yuzu kosho, kewpie, sweet potato & maui chips

10

FOIF GRAS SANDO 🚳

seared, apricot cranberry chutney, lemongrass, pistachio butter, soy reduction, brioche

FARM VEGETABLE CRUDITE @

hummus, grilled sourdough bread, sumac, zaatar

12

MISO EGGPLANT

yuzu parsley vinaigrette, farm vegetables 10

> GARLIC PARMESAN FRIES 5

TRUFFIF POPCORN

furikake, beef fat

BFFF SKFWFRS wasabi tare, yuzu aioli

CHICKEN KARAAGE

soy garlic sauce, yuzu







BEVERAGES

COCKTAILS

CACAO-STRAWBERRY

koloa cacao rum, lime, mint, soda

CITRUS

junmai sake, orange preserve, marugoto shibori yuzu

10

RIPTIDE

PRINCE BARREL SELECT DOBEL
REPOSADO TEQUILA

blue cuarcao, lime, marigold

12

BEER

ALOHA x PRINCE WAIKIKI

"jibiru", lager

9

FEATURED WINES

RED, WHITE, or SPARKLING

please ask your server

10

"FIRST POUR"

choice of soda or juice
TITO'S VODKA
TANQUERAY GIN
HERRADURA TEQUILA
KOLOA WHITE RUM
MAKER'S MARK BOURBON
BULLEIT RYE

9

MOCKTAILS

HIBISCUS

maui hibiscus, lemon, yuzu, soda

CALAMANSI-MANGO hamakua coast premium calamansi, mango, soda

7

MIXOLOGIST

DEON TOGAMI

please let your server know if there are any allergies to products of which we should know. 112124