



*Experience *Happy Hour at The Bar
Nightly from 5pm until 7pm*

***Happy Hour Appetizers**

SHRIMP COCKTAIL

Chilled jumbo shrimp, choice of creole remoulade sauce or new Orleans-style cocktail sauce 20.00 / 12.00 *Happy Hour*

MUSHROOMS STUFFED WITH CRABMEAT

Broiled mushroom caps with jumbo lump crab stuffing sprinkled with Romano cheese 17.00 / 10.00 *Happy Hour*

CRISPY FRIED CALAMARI

Seasoned and golden fried, tossed with a sweet Thai chili sauce 19.00 / 11.00 *Happy Hour*

BARBECUED SHRIMP

WITH MASHED POTATOES

Sautéed New Orleans Style in reduced white wine, butter, garlic and spices 19.00 / 12.00 *Happy Hour*

VEAL OSSO BUCO RAVIOLI

Saffron infused pasta filled with veal osso buco and fresh mozzarella cheese 19.00 / 12.00 *Happy Hour*



*Experience *Happy Hour at The Bar
Nightly from 5pm until 7pm*

Happy Hour Drinks

***DOMESTIC BEER - \$4**

***IMPORTED BEER - \$5**

***MARTINIS - \$10**

Lemondrop or Cosmo

***MARGARITA - \$8**

***WELL DRINKS - \$6**

***WINE - \$7**

Alamos Cabernet
Alamos Chardonnay



Appetizers

MUSHROOMS STUFFED WITH CRABMEAT

Broiled mushroom caps with jumbo lump crab stuffing sprinkled with Romano cheese 17

SEARED AHI / SASHIMI*

Perfectly complemented by a spirited sauce with hints of ginger, mustard and beer 21

SIZZLIN' CRAB CAKES

Two jumbo lump crab cakes with sizzling lemon butter 24

CARPACCIO*

Sliced rare filet garnished with Caesar dressing, shredded parmesan cheese, fresh ground pepper and mixed greens 21

VEAL OSSO BUCO RAVIOLI

Saffron infused pasta filled with veal osso buco and served with sautéed spinach and freshly grated romano cheese 19

*items are served raw, or undercooked, or may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



Hand-Crafted "Artisan" Cocktails

LAHAINA LEMONADE

Skyy Ginger Vodka, Orchid Guava Liqueur, Fresh Lime Sour & Coconut Water 12

PINK GUAVA SOUR

Tanqueray 10, Guava Liqueur, Fresh Lime Sour, splash of Cranberry 13

COLADA FRESH

Malibu Coconut Rum, Skyy Pineapple Vodka, Fresh Lime Sour, Coconut Water & Pineapple Juice 12

NORTH SHORE BREAK

Leblon Cachaca, Kai Young Coconut Shochu, Blue Curacao, Coconut Syrup, Pineapple & Lemon Juice 12

GINGER MANHATTAN

Bulleit Rye Whiskey, Cocchi Vermouth di Torino, Ginger Liqueur & a dash of Orange Bitters 12

RUTH'S SAZERAC

Knob Creek Rye, Pernod, Brown Sugar Syrup & Bitters 12



Wines By The Glass

White Wine

	Glass/Bottle
Alamos , <i>Chardonnay</i>	9/36
Domaine St. Michelle , <i>Champagne</i>	10/40
Caymus , " <i>Conundrum</i> ", <i>White Meritage</i>	13/52
Arrowhead , <i>Chardonnay</i>	12/48

Red Wine

Alamos , <i>Cabernet Sauvignon</i>	9/36
Belle Glos , " <i>Meiomi</i> ", <i>Pinot Noir</i>	15/60
Torbreck , <i>Shiraz</i>	12/48
Red Diamond , <i>Merlot</i>	9/36



Beer

Coors Light

Heineken

Heineken Light

Corona

Newcastle Brown Ale

Erdinger

Locally Crafted Beers from Maui Brewing Company

Big Swell IPA

Biniki Blonde Lager

Mirror Pond