



PAU HANA MENU
3pm - 6pm Daily

~ COCKTAILS ~

9

Market Mai Tai

*Bacardi Superior Rum, Bacardi 8yr,
Orange Curacao, Orgeat, Pineapple, Guava,
Dark Rum Float, Brandied Cherry*

Farmer's Mojito

*Mount Gay Black Barrel Rum,
Lime, Mint, Daily Farm Produce*

HI'biscus Margarita

Herradura Silver Tequila, Wild Hibiscus, Lime

Thai Mule

*Pau Maui Hawaiian Vodka,
Galangal Infused Stolichnaya Vodka,
Q Ginger Beer, Lime*

Spicy Hawaiian

*Grey Goose Vodka, Velvet Falernum,
Pineapple, Serrano Pepper*

Blueberry Burst

*Hangar One Vodka, Blueberry,
Brown Sugar, Ginger Ale*

~ SNACKS ~

Shrimp Cocktail

cocktail sauce
22

Steamed Edamame

Hawaiian Sea Salt
8

½ Dozen Oysters

wasabi cocktail sauce, mignonette
28

Tuna Poke

spicy tuna, crispy rice, ogo seaweed
16

Blistered Shishito Peppers

chipotle crème fraiche
8

Market Burger

cheddar cheese, truffle aioli, garlic fries
24

Crab Arancini

truffle aioli
12

Sweet Potato Fries

8

~ WINE ~

9

Poema, Cava Brut

Penedes Spain, NV

Chenin Blanc, M.A.N Vintners

South Africa, 2014

Reisling, Trefethen

Oak Knoll District, Napa Valley, California, 2015

Pinot Noir, Elouan

Coastal Hills, Oregon, 2015

Cabernet Sauvignon, BenMarco

Mendoza, Argentina, 2013

~ BEER ~

6

Pineapple Mana Wheat ~ Coconut Hiwa Porter

Sapporo Premium ~ Lagunitas IPA ~ Heineken ~ Miller Lite