



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

chili, soy sauce
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, J

Russian River Valley, California 2015

Cabernet Sauvignon, BenMarco

Mendoza, Argentina, 2013

~ BEER ~

6

Pineapple Mana Wheat ~ Coconut Hiwa Porter

Sapporo Premium ~ Lagunitas IPA ~ Heineken ~ Miller Lite