

## COCKTAIL MENU

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If you don't see your favorite Cocktail on our Menu, or if you just plain feel adventurous and would like our Bartender to mix up something different, please let us know and we will make every effort to exceed your expectations...and by the way, if you prefer it stirred, that's perfectly fine with us!  
Your choice, you're the guest!

## TROPICALS

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### **Mai Tai**

Bacardi Light with a splash of Orange Curacao, pineapple juice, dark rum float, sweet and sour.

### **Shipwreck Mist**

Bacardi "8" Rum, Midori, blended with tropical orange juice, banana, sweet and sour.

### **Kekaha Gold**

Macadamia Nut liqueur, Kahlua, pineapple and coconut juice.

### **Poipu Surf**

Mumm's Napa Champagne, Stoli Peach with passion fruit juice

### **Mango Margarita**

Porfido "Anejo" Single Barrel Tequila, splash of Mango and Guava with Li Hing Mui or Red Salt rim.

### **Strawberry or Mango Daiquiri**

Your choice, blended with Bacardi Light Rum and sweet and sour.

## MARTINIS

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### **Red Coral**

“Our signature” – A blend of Vanilla, Raspberry, and Cranberry Stolichnaya with a splash of Pomegranate.

### **Green Flash**

“The sun meets the horizon” –Midori, Maui Ocean Vodka, Malibu Coconut rum, and pineapple juice.

### **Koloa Landing**

Ketel One Citroen, Cointreau, and fresh orange juice.

### **First Break**

Stoli” Elit” blended with green sour apple.

### **Wipe out**

Finlandia Mango, shaken with Passion fruit, Mango and Pineapple splash.

### **Martini Flight**

A sampling of any 3 above specialties

### **The Classic**

“Shaken, not stirred”

## NOSTALGIA REVISITED

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### **Side Car**

Courvoisier VS, Cointreau and fresh lemon juice, following the 1922 “Harry’s ABC of Mixing Cocktails” recipe book.

### **Bloody Mary**

Maui Ocean Vodka with ‘Chef’s” Cajun seasoning and jalapeno peppers.

### **Fog Cutter**

Hendrick’s Small Batch Gin, Bacardi Light, Remy VSOP, fresh lemon and orange juice. We have answered the question, “Whatever happened to...”

### **Manhattan for Rome**

Knob Creek Kentucky Bourbon, Frangelico, and “muddled” cherry.

### **Mojito Twisted**

Finlandia Grapefruit Vodka, pomegranate and cranberry juice with traditional preparation. A refreshing alternative to a classic.

## CHAMPAGNE AND WINE BY THE GLASS

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### Champagne

**Piper Heidsieck**, Brut , France (1/4 bottle)

**Mumm's**, Brut, Prestige, Napa (1/4 bottle)

### White Wines

**Babcock**, Chardonnay, Rita's Earth, Santa Rita Hills

**Rusack**, Sauvignon Blanc, Santa Barbara

**Swanson**, Pinot Grigio, Napa

**Wehlener Sonnenuhr**, Riesling, Kabinett, Germany

**Seps Estate/Storybook**, Cabernet Rose, Napa

### Red Wines

**Beckman**, Cabernet Sauvignon, Santa Ynez

**Kenneth Volk**, Merlot, Paso Robles

**Ken Brown**, Pinot Noir, Santa Barbara

**Peachy Canyon**, Zinfandel, "Westside", Paso Robles

## **DOMESTIC BEER**

**Budweiser, Coors Light**

## **IMPORTED AND SPECIALTY BEER**

**Maui Brewing Co. – “Big Swell IPA”**

India Pale Ale brewed and packaged in Kahana, Maui.

**Newcastle “Brown”**

A British favorite, first brewed in 1927.

**Corona**

**Heineken**

Dutch Lager, known throughout the world. Founded in 1863.

## AFTER DINNER

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**Macallan** “12 Year”

**Glenmorangie**, “Quinta Ruban-‘92 “

**Glenlivet**, “Nadurra-16year”

**Bruichladdich**, Infinity 2<sup>nd</sup> edition, (88, 89, 91)

**Remy Martin**, “VSOP”

**Martell**, “Cordon Bleu”

**Courvoisier**, “VS”

**Delamain**, “Tres Venerable”, 45 yr old

**Grappa di Sassicaia**

## DESSERT WINES

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**Maculan**, Moscato “Dindarello” 2003

**Inniskillin**, Riesling, Niagara, 2003

**Chateau d’Yquem**, 2004 (**half bottle**)

**Smith Woodhouse**, “Lodge Reserve Port”, NV

**Taylor Flatgate**, “LBV Port”, 2000

**Fonseca**, 20 year Tawny Port

**Croft**, Vintage Port, 2000

## **The Sweet tooth**

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### **A Tribute to Hawaii**

Coconut and Chocolate Pots de Crème, Lilikoi Ginger Crème  
Brulée, Roadside Guava Panna Cotta

### **Chocolate Truffle Trio**

Kaua`i Coffee and Macadamia Nut, Grand Marnier, Cardamom  
and Red Salt

## **GREAT TASTES IN THREE**

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### **Baby Yukon Gold Baked Potatoes**

Crisp Serrano Ham, Aged Cheddar and Chive Crème Fraiche,  
Garlic Allioli

### **Fresh Caught Ahi**

Sashimi, Tartare, Togashi Seared

### **Island Prawns**

Champagne Sauce, Lilikoi Beurre Blanc, Mango-Avocado Salsa

### **Crab Cakes**

Mango Coulis, Sesame Ginger Sauce, Scallion Wasabi  
Mayonnaise

### **Crisped Kalua Pork Gyoza**

Aji Amarillo Gastrique, Pineapple Barbecue, and Ginger Shoyu