



*Where the Sunset
Meets the Ocean*

Island Favorite Libations \$15

Gecko Juice

Tito's Handmade Vodka, melon liqueur, Clément Créole Shrub, lemon juice, pineapple juice, & Coco López

Lilikoi Mojito

Tanduay Silver Rum, passionfruit juice, lime juice, simple syrup, & soda water

Fun In The Sun

Tanduay Silver Rum, lime juice, lychee liqueur, & mango purée

Key Lime Martini

This delightful cocktail combines the tangy taste of key lime juice with the smoothness of vanilla vodka & the creaminess of coconut cream

Blue Hawaii

Ron Diaz White Rum, pineapple juice, Coco López, lime juice, & blue curaçao

Whale of a Time

Gray Whale gin, lemon juice, rosemary, simple syrup, & orange bitters

Rye So Serious?

Redemption Rye, lemon juice, mango purée, grenadine, & Starry Lemon Lime Soda Soda

Hurricane

Ron Diaz Dark Rum & Ron Diaz Spiced Rum mixed with passionfruit juice, sweet & sour, topped with a 151 Rum float

Tropical Itch

Ron Diaz White Rum, bourbon, sweet & sour, passionfruit juice, & a float of dark rum

Kona Crush

Tito's Handmade Vodka, triple sec, orange juice, Starry Lemon Lime Soda, champagne, & grenadine

Kai Lanai Sunset

Bounty White Rum, Bounty Dark Rum, passionfruit, sweet & sour, Mango Real, & Coco López, with a swirl of Chambord raspberry liqueur

Big Island Breeze

RumHaven Coconut Rum, Suro elderflower liqueur, pineapple juice, lime juice, topped with soda water

Beachside

Gray Whale Gin, lemon juice, coconut cream, & mint

Kentucky to Kona

Redemption Rye Whiskey, orgeat, lemon juice, pineapple juice, & bitters

Mele Kalikimaka

RumHaven Coconut Rum, cranberry juice, sweet & sour, grenadine, & lemon juice

Margaritas \$16

Smokey Mango Tango

Don Fulano Blanco Tequila, Derrumbes Mezcal, mango purée, & fresh lime juice

'Horny' Rita

Hornitos Tequila, Clément Créole Shrub, simple syrup, & lime juice

Big Island

Kapena Li Hing Mui Tequila, lime juice, triple sec, & homemade sweet & sour

Rita Tini

Don Fulano Blanco, fresh lime juice, & your choice of strawberry, mango, raspberry, or lilikoi, served up with a sugar rim

Chili Margarita

Kapena Hawaiian Chili Tequila, Ancho Reyes Chile Liqueur, simple syrup, & lime juice

Spicy Island

Don Fulano Blanco, Chinola pineapple liqueur, pineapple juice, jalapeños, & lime juice

Mai Tai's

The Kai Lanai \$16

Bounty Gold Rum, Bounty White Rum, passionfruit, pineapple juice, & a few secret ingredients & topped with Bounty Aged Dark Rum Float

Pele's 1944 \$16

Bounty aged rum, Clément Créole Shrub, orgeat, & lime juice

Nutty Tai \$15

Gold & light rum with house Mai Tai mix & topped with Trader Vic Mac Nut Dark Rum

Coconut \$15

Disaronno, RumHaven Coconut Rum, 151 Rum, Coco López, orgeat, & lime juice

Tia Mia \$15

RumHaven Coconut Rum, Gold rum, mezcal, Clément Créole Shrub, orgeat, lime juice, & simple syrup

Da Dommer's \$15

A blend of silver & gold rums, Dommer's special Mai Tai mix, orgeat, & a dark rum float

Mules \$15

Spicy Mexican

Don Fulano Blanco Tequila, fresh lime, splash of sambal chili sauce, topped with Owen's Ginger Beer & a tajín spiced lime

Cucumber Lime

Prairie Organic Cucumber vodka, lime juice, topped with Owen's Ginger Beer

Hawaiian Honeyshine

Hawaiian Distiller's famous Honeyshine, fresh lime, & topped with Owen's Ginger Beer

Crown Apple

Crown Royal Apple, lime juice, topped with Owen's Ginger Beer

Irish

Jameson Orange, simple syrup, orange bitters, topped with Owen's Ginger Beer

Lemongrass

Kai Lemongrass Vodka, lime juice, topped with Owen's Ginger Beer

Beer

\$9

Craft Beer

Hanalei IPA
Steinlager
Corona Extra
Heineken
Stella Artois

\$8

Domestic Beer

Miller Lite
Bud Light
Budweiser
Michelob Ultra
Coors Light
N/A Beer

\$9 - \$12

Draft Beer

Ask your server what beers we have on tap!

**HIGH
NOON**

Variety of Assorted Tropical

Flavors Available

Please Drink Responsibly

Happy Hour

Everyday | 3pm - 5pm

Pupu's and Lite Bites

♥ Opae Wontons \$13

Crispy fried wonton filled with cream cheese, opae, green onions, & soy sauce

♥ Calamari \$14

Lightly panko crusted & served with our signature Island Sauce

♥ Lemon Peppery Potato Wedges \$10

Crispy fried potato wedges tossed in lemon pepper seasoning served with a basil garlic aioli

Ala Carte Tacos \$6

Choice of grilled ono, teriyaki beef, blackened shrimp, or kalua pork filled with cabbage & our signature fresh pineapple salsa. Each style comes with its own house made sauce.

Auntie Malaea's Beef Stew \$12

Slow cooked to perfection, loaded with veggies & potatoes, served with white or fried rice

Edamame \$10 GF

Steamed with teriyaki & creamy wasabi sauce

Uncle Dom's Loaded Seafood Chowder \$9

A hearty blend of local seafood, garden vegetables, & potatoes

Tempura Green Beans \$11

Light, airy tempura dipped green beans. Fried to a crisp golden brown & served with our house-made honey sriracha aioli

♥ = House Favorite

GF = Gluten Free

*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.

Drink Specials

\$7

Bottled Beer

Budweiser
Bud Light
Miller Lite
High Noon
Hard Seltzers
(Assorted Tropical Flavors)
Steinlager
Corona
Michelob Ultra
Coors Light

\$8

Featured Drafts and House Wines

Ask server about featured
draft beers
Pinot Grigio
Chardonnay
Sauvignon Blanc
Pinot Noir
Cabernet
Merlot

\$9

Cool Sunset Cocktails

Lava Flow
Blue Hawaii
Tropical Itch
Hurricane
Gecko Juice
Piña Colada
Big Island Punch

Da Dommer's Mai Tai \$12

Please Drink Responsibly

