

## House Cocktails

**\$13**

### MF OLD FASHIONED

Smoked Manifest's single barrel Knob Creek, sugar, barrel aged bit-  
ters, garnished w/orange zest

### MR. WOODY

El Silencio Mezcal, St. Elizabeth  
Allspice Dram, lilikoi, garnished w/  
mint and dehydrated lime

### LINDA LINDA

Roku Japanese gin, Suze, China-Chi-  
na, Antica Carpano vermouthe, black  
walnut bitters, saline, garnished w/  
orange zest.

### DAY BY DAY

Jim Beam Bourbon, MF cold brew,  
coffee infused Cynar 70, half & half,  
Amaretto, garnished w/ cinnamon

### THE FERNET COCKTAIL

Fernet Branca, Angostura bitters, lil-  
ikoi, lemon, orgeat, garnished w/ lime

### EMPRESS ME

Toki infused shiso, lemon, kiwi,  
Smith & Cross rum, w/ liquid chlo-  
rophyll

### CORAZON

El Jimador Blanco, Peychauds, lime,  
orgeat, absinthe, garnished w/ mint

### GENIE IN A BOTTLE

New Amsterdam vodka, St. Ger-  
maine, sugar, lemon, grapefruit,  
Peychauds.

## Classic Cocktails

**\$10**

### DAIQUIRI

Kohana Kea rum, lime, sugar

**NEGRONI** New Amsterdam gin, Cam-  
pari & Antica Carpano

### MINT JULEP

Rittenhouse rye, lemon, sugar, mint  
& lime

### MOSCOW MULE

New Amsterdam vodka, lime, sugar,  
Angostura, ginger beer

### PISCO SOUR

Pisco Caravedo, lime, sugar, egg  
white, Angostura & Peychauds

### FRENCH 75

New Amsterdam gin, lemon, simple,  
champagne

### SIDECAR

E&J brandy, Cointreau, lemon, sugar  
& dried lemon

### DARK 'N STORMY

Matusalem rum, lime, sugar, ginger  
beer, Gosling Black Seal rum

## Small Plates

**HURRICANE POPCORN** \$4.5

kakimochi, furikake, popcorn.

**DEVILED EGGS** (4 ct) \$3.25

**BACON WRAPPED DATES** (3 ct) \$4.75

**FURIKAKE AGAVE CHIPS** \$2

**LATTICE FRIES** \$6  
w/ ketchup \$6.50  
w/ bacon gravy

**WEDGE SALAD** \$7.5

baby romaine lettuce, blue cheese  
dressing, bacon bits, & bruchetta

**BALLS** (3 ct) \$7.5

**AFFOGATO** \$6

"Vanillest" ice cream by Wing's  
poured over our Waialua espresso

## Panini

served with agave furikake chips

**B.A.T.** \$10.50

bacon, avocado, dried tomatoes,  
pesto\* aioli, swiss, French sour-  
dough

**PROSCIUTTO & GOUDA** \$9.50

pickled serrano peppers (mild),  
dijon, French sourdough

**BOURBON BBQ TUNA MELT** \$9.50

tuna salad, cheddar, Jim Beam  
BBQ, multigrain wheat  
Add Bacon \$1

\*allergy alert

## Meatballs

**\$8.50**

Your choice on a French Roll

**ITALIAN PARMESAN** (beef or chicken)

house meatball, marinara, basil,  
parmesan

**BOURBON BBQ PORK**

house pork meatball, Jim Beam  
BBQ, sauteed onions, Swiss

**VEGGIE**

carrots, celery, mushroom, onion,  
tomato, lentils, grain mustard, Swiss

**CHORIZO**

Chorizo meatball, goat cheese, avo-  
cado, pico de gallo, mayonaise

## Tea

**\$4.50**

- CHAMOMILE • JASMINE TEA
- GEN MAI CHA • MOROCCO MINT
- EARL GREY • COCONUT
- BLACK CURRANT

## Toast Bar

**Breakfast Special \$3.75**

add Deviled eggs and thick sliced bacon

**AVOCADO** \$6

salt, cracked black pepper, crushed  
red pepper and lime juice on mul-  
tigrain wheat.

Add Goat Cheese .50c

**ALMOND BUTTER & BANANA** \$5

honey, poppy seeds and baked  
coconut on multigrain wheat.

**PROSCIUTTO** \$6

goat cheese, strawberry jam,  
balsamic vinegarette and basil on  
French sourdough

**SALMON** \$7.50

dill goat cheese, pickled red onions  
and capers on French sourdough

**BRUCHETTA** \$6

Tomatoes, red onions, garlic, basil,  
olive oil crumbled blue cheese and  
drizzled balsamic glaze

## Coffee

Made with beans from Waialua

	single	double
<b>ESPRESSO</b>	\$2.50	\$4
<b>AMERICANO</b>	\$2.50	\$4
<b>CAPPUCINO</b>	\$4.50	\$5
<b>LATTE</b>	\$4.50	\$5.50
<b>MOCHA</b>	\$5	\$6
latte with dark chocolate sauce		
<b>HAPA MOCHA</b>	\$5.50	\$6.50
latte with dark and white chocolate sauce		
<b>THAI</b>	\$5.50	\$6.50
latte with condensed milk		
<b>SALTED CARAMEL</b>	\$5.50	\$6.50
latte with flavored seasalt and caramel		
<b>DIRTY CHAI</b>	\$5.50	\$6.50
chai latte with espresso		
<b>COLD BREW COFFEE</b>	\$5	\$5.50
brewed for 24 hours		
<b>CHAI LATTE</b>		\$4.50
chai tea with any milk		

## Loose Leaf Lattes

**TEA AU LAIT** \$5.50

any tea with condensed milk

**MILK TEA** \$5.50

any tea with any milk

**BREW TEA** \$5.50

cold brew with you choice of  
tea

**MATCHA LATTE** \$6

premium grade green tea