

Draft Beers

Kona, Longboard Lager, Hawaii, Draft	5.00
Goose Island India Pale Ale, IL, Draft	5.00
Stella Artois, Belgium, Draft	5.00

Beers

Mana Wheat, Maui Brewing Company	6.00
Bikini Blonde, Maui Brewing Company	6.00
Big Swell IPA, Maui Brewing Company	6.00
Coconut Porter, Maui Brewing Company	6.75
Kona Firerock Pale Ale, Big Island	4.75
Kona Big Wave Golden Ale, Big Island	4.75
Coors Light, Domestic	4.75
Bud Light, Domestic	4.75
Budweiser, Domestic	4.75
Heineken, Holland	5.50
Steinlager, New Zealand	5.50
Corona, Mexico	5.50
Beck's, Non-Alcoholic, Germany	4.75

Wine Flights

try a sample of three types of wine with two ounce pours each wine, smell, taste, compare & most importantly enjoy

White Flight	14.00
1. Jean-Baptiste Adam, Alsacian Riesling 2. Carlin de Paolo, il Giulare, Barbera Rose 3. Chateau St. Jean, Belle Terre, Napa, Chardonnay	
Red Flight	14.00
1. Sharecropper, Oregon, Pinot Noir 2. Tuscan Sun, Italy, Sangiovese 3. Babcock, Santa Barbara, Cabernet Sauvignon	

Wines By The Glass

Sparkling, Bouvet, France	11.00
Rosé, Carlin de Paolo, Italy	11.00
Riesling, Jean-Baptiste Adam, Alsace	14.00
Chardonnay, Belle Terre, Chateau St. Jean, Alexander Valley	13.00
Chardonnay, Sycamore Lane, Ca	8.00
Sauvignon Blanc, Selby, Sonoma	11.00
Pinot Grigio, Giocato, Slovenia	9.00
Cabernet Sauvignon, Babcock, Santa Barbara	12.00
Cabernet Sauvignon, Sycamore Lane, Ca	8.00
Pinot Noir, Sharecropper, Oregon	12.00
Pinot Noir, Bernardus, Monterey	15.00
Sangiovese, Tuscan Sun, Tondo Tondo, Italy	9.00

Mai Tais

Tropical Storm	11.00
Koloa Spice Rum, pineapple juice, fresh lime, ginger ale & Koloa Dark Rum floater.	
Bossy's Famous Mai Tai	10.50
our house mai tai made with silver rum, gold rum, tropical punch, & a dark rum floater.	
Overboard Mai Tai	13.00
our top shelf mai tai made with Bacardi Gold, Myers's Silver, Goslings Black Seal Black Rum, Bacardi 151 & tropical juices.	

The Classics

<i>classic cocktails are classic for a reason, we twisted a few to our taste.</i>	
Hawaiian Aviation	13.00
Bombay Sapphire Gin, fresh squeezed lemon, Maraschino Liqueur, & Crème de Violett. Shaken & served up. taste like flowers & lemons, but not sweet.	
Hawaiian Mule	10.00
our twist on a "Moscow Mule", Hawaiian Coconut Vodka with ginger beer & fresh lime.	
MG's Bloody Mary	10.00
fresh ginger, garlic & our secret blend of spices	
Last Word	13.00
Grey Goose Vodka, lime juice, Green Chartreuse, Maraschino Liqueur. shaken & served up.	
Passion Fruit Cosmo	11.00
vodka, cranberry, passion fruit juice, triple sec, shaken & served up.	
Perfect Margarita	12.00
Cazadorez Reposado Tequila, shaken with Cointreau, fresh squeezed lime juice & organic agave nectar. all natural pure ingredients.	
Sazerac	12.00
Templeton Rye Whiskey, Peychaud's Bitters, & an Absinthe rinse. garnished with a lemon twist.	
Shotgun Sidecar	11.00
Bulliet Rye Bourbon shaken with fresh lime juice, a dash of bitter & agave nectar on the rocks.	
Manhattan	12.00
Jim Beam Black bourbon stirred with sweet vermouth. served up, with a bing cherry & an orange twist.	
Old Fashion	11.00
fresh orange, bing cherry, & brown sugar muddle & stirred with Maker's Mark bourbon & a splash of St. Germain. finished with a splash of soda & served on the rocks.	
Dark & Stormy	10.00
ginger Beer poured over ice with Gosling's Black Seal Black Rum.	

Sparkling Cocktails

Kir Royal 12.00
Bouvet sparkling wine with Crème de Cassis (current). garnished with a lemon twist.

French 75 12.00
tangeray gin, sparkling wine, & lemon juice with twist

Tropical Drink Specials

Tango Mango Margarita 9.00
Tequila, lime, & mango blended & poured over strawberry puree.

Put the Lime in the Coconut 12.00
Hawaiian Coconut Vodka, a fresh squeeze of lime juice... and shake it all about. Served up.

Sangria 9.00
Spanish Sangria made with seasonal fruit, wine, brandy & ginger ale, served over ice.

Absinth

served with a suger cube, warm water & fire

Absinthe Ordinaire 11.00
92% abv, France

Pernod 13.00
Absinth Superieure, 68% abv, France

Non-Alcoholic Beverages

Passion Ice Tea* 3.00

Soda 3.00
Pepsi, Diet, Sierra Mist, Mug Root Beer, Ginger Ale

Juice 3.50
Pink Lemonade, Cranberry, Pink Grapefruit, Guava, Pineapple, Passion Fruit, or Tropical Fruit Juice.

Ginger Beer 6.00

Coconut Water 4.50

Virgin Lava Flow 8.00
Coconut & pineapple blended with ice & poured over strawberry puree.

Smoothies 7.00
Mango, Strawberry or Both

Hawaii Volcanic Water, 777ml 8.50

Sparkling Water, 750ml 7.50

Coffee

Espresso 3.00
regular or decaf

Cappuccino 5.50

Caffe Latte 6.00

Extra Shot of Espresso 1.00

Loose Leaf French Press Hot Teas 4.50
Hibiscus, Chamomile or Green Tea Moroccan Mint.

***Free refills are on Soda & Ice Tea only**

Wine List

"The discovery of a wine is of greater moment than the discovery of a constellation. The universe is too full of stars." Benjamin Franklin

Wine Program Created by Certified Sommelier
Yarrow Beydoun

French Sparkling Wines

"I drink champagne when I'm happy and when I'm sad. Sometimes I drink it when I'm alone. When I have company I consider it obligatory. I trifle with it if I'm not hungry and drink it when I am. Otherwise I never touch it – unless I'm thirsty." Lily Bollinger

Bouvet, Loire Valley Cremant G 11.00 B 39.00
light, dry & finely fruited, with a delicate sparkle, refreshing & crisp on the palate. NV

Luc Belaire, Rare Rosé, Provence-Alpes-Cote d'Azur B 58.00

made with Grenache, Cinsault & Syrah grapes selected for their vibrant, fresh character. aromatic cherry blossom on the nose, hints of blackberry, blackcurrant, strawberry & a supple texture to the finish. NV

Veuve Clicquot, Yellow Label, Champagne B 120.00
a classical dry champagne is a blend of two-thirds black grapes (pinot noir and pinot meunier) & one-third chardonnay. NV

Dom Pérignon, Champagne* B 285.00
aromas of almond & powdered cocoa develop gradually into white fruit with hints of dried flowers. classic toasted notes give a rounded finish & denote a fully realized maturity. (made with chardonnay & pinot noir). 2004

French Chenin Blanc

Alexandre Monmousseau, Vouvray, Clos le Vigneau .. B 64.00
off dry with beautiful honey, yellow flowers, apricot & melon on the nose. the pallet shows the same with the addition of citrus & a lovely finish of lingering mineral sensations. 2013

Spanish Albariño

"Let us celebrate the occasion with wine and sweet words." Plautus

Licia, Rias Baixas B 56.00
on the nose you will find flowers & fresh cut green apples. the pallet shows grapefruit, lime, & green apples. dry, full bodied, well balance with a long finish. 2013

Italian Rose

Carlin de Paolo, il Giulare, ... G 11.00 B 36.00
Monterrato
made with barbera, wild strawberries, floral notes of honeysuckle, & guava. dry, balanced with fresh acidity. 2014

***Allocated wines not included in ½ price wine nights**

Old World Rieslings

"Language is wine upon the lips." Virginia Woolf

Jean-Baptiste Adam, Les Natures, ... G 14.00 B 54.00
Alsace, France

aromas of night blooming jasmine, ripe fuji apple, & myers lemon. on the pallet there are hints of stonefruit, ripe apple & orange twist. lovely lingering finish. dry 2012

Maximin Grunhaus, Trocken, Mosel, Germany B 56.00

white roses, orange blossoms, honey & lime on the nose. taste of a slate minerality, crisp green apple, unripe pineapple with a long clean finish. dry 2014

Selbach-Oster, Spatlese, Mosel B 71.00

"Alte Reben" meaning late harvest, aromas of apple & peach. a delicate saltiness with tart apples & yellow peach. creamy, with balance fruit & acidity. semi-sweet. 2011

New World Riesling

Poet's Leap, Long Shadow Vintners, Columbia B 65.00
Valley

key lime & fresh citrus peel aromas give way to vivid layers of white peach & stone fruit flavors accented by a pleasant touch of minerality, delicious natural acidity with only a hint of residual sugar. off-dry 2014

French Sauvignon Blanc

"Wine is constant proof that God loves us and loves to see us happy."
Benjamin Franklin

Chateau Bonnet, Entre-Deux-Mers, Bordeaux B 46.00

aromas of pear & tropical fruit, expressive on the palate, clean & well-defined finish. sauvignon 50%, Semillon 40% & muscadelle 10%. 2011

Pascal Jolivet, Pouilly-Fume, France B 75.00

AOC displays characters of mineral aromas & flavors with finesse & elegance. 2012

Californian Sauvignon Blanc

Selby, Sonoma G 11.00 B 42.00

rich concentrated flavors of melon, minerals, & lemon lime nuances that trickle crisp & clean on the palate. ending with a snappy well rounded finish. 2014

Galerie Naissance, Napa Valley B 65.00

beautiful aromas of jasmine, pink grapefruit & just ripe white peaches. the pallet shows lemon, peach, & a hint of pineapple. aged in sur lie for six months, leaves a round, bright lingering finish. 2013

Matanzas Creek Winery, Bennet Valley, Sonoma B 75.00

pink grapefruit, unripe pineapple, strawberry guava & fresh cut grass with a nicely balanced acidity. 2013

Margerum, Sybarite, Happy Canyon, Santa B 46.00
Barbara

flavors & aromas of unripe pineapple, green floral meadows, ripe bartlet pear, with a nicely balancing acidity & finish.

French Chardonnay

Albert Bichot, Burgundy B 45.00

Bourgogne Vieilles Vignes de Chardonnay. vanilla & touch of spices on the nose, hint of vanilla & lychee fruit on the palate, good acidity – very round & perfectly balanced. 2013

Roland Lavantureux, Vieilles Vignes, Chablis B 65.00

aromas of unripe apples, unripe white peaches, orange blossom & honeydew melon rind. taste of crisp green apples, honeydew & lemon pith with a crisp limestone minerality. bright high acidity with a lingering finish. 2012

Californian Chardonnay

Belle Terre Vineyards, Chateau St. G 13.00 B 43.00

Jean, Napa

bright aromas of peach, lemon curd & sweet vanilla spice lead to a rich, well-structured palate. a core of ripe fruit characteristics nicely balances nice acidity. 2011

Sycamore Lane, Ca G 8.00 B 31.00

a classic dry, full flavored white wine with fresh apple & citrus fruit aromas. rich with lightly buttery flavors.

Tamber Bey, Trio Vineyard, Yountville, Napa B 48.00

an unoaked chardonnay made with dijon clone, flavors of pear, banana are followed by crisp apples, white peaches. this wine shows quartz mineral components with a vibrant & creamy texture.

Jordan, Russian River Valley B 85.00

aromas of passion fruit & granny smith apple leap, notes of myers lemon, & wet stone. taste of honeydew melon, fresh guava & a touch of baking spice is balanced by firm acidity & a creamy mouthfeel that carries through the lingering finish. 2013

Lioco, Estero, Russian River Valley B 94.00

aromas of creamsicle, & lemon curds. on the pallet flavors of yellow plum, almonds & a crisp minerality. fermented on lees in neutral oak barrels. 2012

Talbott, Sleepy Hollow Vineyard B 88.00

Santa Lucia Highlands lush & elegant, with a creamy texture & flavors of white peach & pear. 2012

Stags' Leap, Napa Valley B 157.00

stone fruit flavors of fresh peaches, mingling with pineapple, a hint of mandarin orange & lemon. bright & crisp, but also features lightly toasted undertones that give it length & richness on the palate with a round, floral finish 2013

Italian & Slovenian Whites

Giocato, Goriska Brda, Slovenia G 9.00 B 31.00

green apples, white unripe peaches, & apple blossoms are expressed on the nose & the palate. 2013

Marchettie, Verdicchio, De Castelli Di Jesi, ... B 39.00

Marche, Italy

citrus fruits, playful acidity & complex minerality, these are the hallmarks of this varietal. 2012

***Allocated wines not included in 1/2 price wine nights.
Wednesday & Fridays**

California Merlot's

Silverado, Mt. George, Napa B 92.00
herbal & black fruit flavors with structured body & vigorous tannins. 2011

Duckhorn Vineyards, Napa, 2012 B 129.00
bright layered aromas of amaretto & sweet spice. lush flavors of plum & cherry with tannins that add structure & depth. 2012

California Cabernet Sauvignon

"Age is just a number. It's totally irrelevant unless, of course, you happen to be a bottle of wine." Joan Collins

Babcock, Cabernet, Santa Barbara G 12.00 B 45.00
this nose shows boysenberry, black cherry & spice. a soft dusky tannin on the palate, firm intensity & a long finish. 2010

Sycamore Lane, Cabernet G 8.00 B 31.00
fragrant cherry & blackcurrant aromas with alight herbal touch for smooth rich flavors.

Jordan, Alexander Valley B 139.00
aromas of red cherry mingle with enticing notes of cassis, chocolate & tobacco. round, soft & refined with elegant flavors of red currant, freshly cut herbs, vanilla bean & allspice. soft tannins & an inviting mouthfeel, balanced by a backbone of clean acidity 2011

Frog's Leap, Rutherford, Napa Valley B 146.00
a truly elegant cabernet, full of red cherries, raspberries & plums, red roses, I slight herbatious, hints of cinnamon, with a rich savory finish. 2013

Beringer, Knights Valley Reserve B 167.00
distinct red cherry & black fruit notes are accented by fleshy tannins & mouth-filling texture. notes of cedar, anise, freshly ground coffee & vanilla are followed by a rich, lingering finish. 2012

La Jota Vineyard, Howell Mountain, Napa Valley .. B 180.00
dark purple & blue fruits of blackberry & plum, pencil shavings, & violets are found on the nose & pallet. the tannins are silky & firm with a pure vibrant finish. 2011

Opus One, Napa Valley* B 280.00
ripe blueberry & licorice simultaneously displayed on the pallet. it has a smooth finished & a slight grip of tannin at the close. 2010

Lebanese Reds

Hochar, Chateau Musar, Pere Et Fils, Bekaa B 68.00 Valley
rich, spice with a mellow quality derived from lengthy oak. warm dark chocolate, spices & cigar smoke. a long lingering finish 2009

Chateau Musar, Bekaa Valley, Lebanon* B 145.00
a nose of mature plums cherries, figs, cinnamon & cloves. the palate is of rich black & red fruit dominated by pomegranate & Christmas spices. a fine smooth tannin with a long warm finish 2001

***Allocated wines not included in 1/2 price wine nights.
Wednesdays & Fridays**

California Grenache Blend

"Fan the sinking flame of hilarity with the wing of friendship; and pass the rosy wine." Charles Dickens

Margerum, M5, Santa Barbara County B 58.00
made in the style of Chateauf-neuf-du-Pape with Grenache, Syrah, Mouvedre, Couniose, & Cinsault. full bodied, bold with intense ripe fruit, black plum, ripe strawberries, red rose petal, black olives, dark chocolate, hints of earth with a tannic structure & a long finish. 2013

Italian Reds

Tuscan Sun, Sangiovese G 9.00 B 37.00
bright red, with a broad, intense & fruity nose. on the plate are hints of rip red berry, cherry & floral tones that are slightly herbaceous. harmonious & well balanced. 2011

Carlin de Paolo, Barolo B 110.00
intense aromas of violets, cherries, mint & rich fresh turned earth. the plate, is powerful with dark cherries, blackberry jam, & truffles. 2010

French Pinot Noir

Domaine Anne Gros, Bourgogne B 137.00
pomegranate, red cherries, red raspberries, smoke, earth & wet rock. tannins are supple & soft. barrel aged in 30% new oak. grapes are from 3 parcels between Vosne Romanee & Nuits St. Georges. 2010

Joseph Drouhin, Chambolle-Musigny* B 189.00
aromas of violet, black cherry & wet earth. on the pallet notes of dark cherries, spice & black truffles. elegant with a long finish. 2012

Oregon Pinot Noir

Sharecropper's, Willamette Valley G 12.00 B 47.00
surprising mouthful of zingy acidity with bright & juicy marionberry & rainier cherry flavors. layers of vanilla & baking spices of cinnamon & black licorice are structurally enhanced with candied fruit & brown sugar. 2014

Californian Pinot Noir

Bernardus, Pinot Noir, Monterey G 15.00 B 54.00
a nose of ripe back cherries & boysenberries with spicy notes. full bodied flavors of ripe fruits linger with a long finish. 2013

Sonoma-Loeb, Sonoma Coast B 59.00
fig cherry notes start off on the nose yielding notes of violets & rose petals mingled with baking spice. 2012

Champ de Reves, Anderson Valley B 95.00
blueberry, red earth & nutmeg spice with hints of violet, toffee & oolong tea. silky with muscular tannins & a long elegant finish 2012

Sea Smoke, Southing, Santa Rita Hills B 173.00
bright pomegranate, cranberry, fresh iris & damp earth combined with a balancing acidity & fine delicate tannins with a lasting finish. 2013

***Allocated wines not included in 1/2 price wine nights**