

Aloha Thursdays

TIKI NIGHTS ON THE SUNSET TERRACE

COCKTAILS | \$17 EACH

THE GIRLFRIEND EXPERIENCE

gin, passionfruit, orgeat, lime, angostura bitters

JUNGLE BIRD

dark rum, Campari, pineapple juice, lime juice, brown sugar syrup

ZOMBIE

a house blend of rums, lime juice, grapefruit juice, falernum, Angostura bitters, Pernod

LION'S TAIL

bourbon, lime, st. Elizabeth's Allspice Dram, Angostura bitters

LA PINATA

watermelon-infused rum, raspberry liqueur, lime, strawberry syrup

WALLA COLADA

DW Brandy, coconut cream, limoncello, lemon

MAI TAI

aged rum, orgeat, orange curacao, lime juice

BARBADOS COCKTAIL

dark rum, falernum, lime

WILL UBE MINE

house-made ube cream liqueur, black tea, Planteray OFTD rum, Thai-spiced caramel

PUNCH BOWL | \$35

MADE FOR TWO

a rotating, shareable cocktail served in a communal punch bowl with long straws, crafted exclusively for each Aloha Thursday, and meant for sipping together.

N/A COCKTAILS \$12 EACH | SODA \$4 EACH

STRAWBERRY MINT MULE

housemade strawberry syrup, lime, muddle mint, ginger beer

HERBALIZED DAQUIRI

Pathfinder n/a liqueur, lime, orgeat

PEPSI

DIET PEPSI
SPRITE

ALOHA THURSDAYS

YOU'RE INVITED TO JOIN US!

starting at 7 pm | scan to reserve your seat



BITES | LETTUCE WRAPS & KABOBS

PASSION FRUIT-GLAZED PRAWNS | \$16

grilled prawns, passion fruit glaze, lime, scallion - served with white rice

ALBACORE TUNA POKE NACHOS | \$16

crispy tortilla chips, avocado, spicy mayo, scallion, sesame

GALBI BEEF | \$18

Korean-style grilled beef, seasoned wakame, scallion, sesame - served with white rice

HULI HULI CHICKEN | \$14

grilled chicken, pineapple-soy glaze, scallion - served with white rice

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Special preparation available upon request. Please make your server aware of any food allergies you have.