Happy Hour Menu
Available at bar and lounge seating

LOLO FISH TACOS  $9
Modelo battered mahi, red cabbage slaw, shaved radish, serrano aioli

HOT DOG ON THE DECK  $9
Wagyu beef sausage, sauerkraut, horseradish mustard, house made ketchup, classic hot dog bun, pickles

MARGHERITA  $8.50
Kamuela tomato sauce, buffalo mozzarella, basil (v)

KOBE SLIDERS  $9
Snake river farms beef, ketchup, mustard, mayo

GUACAMOLE  $7
Tortilla chips

WINES BY THE GLASS
Bubbles
Chandon, Brut Rose, Ca  $11

White & Rose
Satellite, Sauvignon Blanc, Marlborough, New Zealand  $10
Angeline, Rose of Pinot Noir, Ca  $9

Red
Kessler Haak, “Ohana” Pinot Noir, St. Hills, Ca  $11

COCKTAIL & BEER

DECK. HOUSEMADE MAI TAI  $8.50
Handcrafted from a blend of three types of rum including one local brand, with hand squeezed lime juice, house curacao, and house orgeat.

DRAFT CRAFT BEERS 7
PABST BLUE RIBBON  $3.50
HEINEKEN 5
ALL TIKI COCKTAILS  $12

BARTENDERS SIGNATURE CREATION  $9