

Experience Happy Hour at The Bar Nightly from 5pm until 7pm

Appetizers

OYSTERS ROCKEFELLER

Five baked half shells topped with bacon, sautéed spinach, caramelized onions, parmesan cheese and Hollandaise sauce

19 / 12 Happy Hour

SEARED AHI / SASHIMI*

Perfectly complemented by a spirited sauce with hints of ginger, mustard and beer 21 / 13 Happy Hour

VEAL OSSO BUCO RAVIOLI

Saffron infused pasta filled with veal osso buco and fresh mozzarella cheese
19 / 12 Happy Hour

CRAB STUFFED MUSHROOMS

Broiled mushroom caps with jumbo lump crab stuffing sprinkled with Romano cheese

17 / 11 Happy Hour

Happy Hour Specials on Salmon Creek Wines, Draught Beers and also featuring Smirnoff Vodkas in a variety of flavors!

*items are served raw, or undercooked, or may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



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Soup and Salads

STEAK HOUSE SALAD

Iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions

12 / 8 Happy Hour

LETTUCE WEDGE

A crisp wedge of iceberg lettuce on field greens with your choice of dressing, topped with bacon and bleu cheese crumbles

12 / 8 Happy Hour

LOUISIANA SEAFOOD GUMBO

A New Orleans favorite! Creole homestyle gumbo, complemented with Andouille sausage, shrimp, blue crab and okra

13 / 8 Happy Hour

Lahaina (8-16)

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Shaken Not Stirred

CANTON LEMON DROP

Canton Ginger Liquor, Smirnoff Citrus Vodka and Hypnotiq Citrus Cognac served with a sugar rim 12

MAXIM (the masculine Cosmo)

Grey Goose L'Orange Vodka, Triple Sec, House Made Sweet & Sour and Cranberry Juice 12

THE PINK PANTHER

Smirnoff Raspberry Vodka, Peach Schnapps, Triple Sec & Cranberry Juice 11

SPARK PLUG

Stolichnaya Vanil Vodka, Kahlua Coffee Liquor, Bailey's Irish Cream and Espresso 11

THE PEAR ESSENTIALS

Grey Goose La Poire Vodka and Pear Nectar with a splash of House Made Sweet & Sour 12

PAU MAUITINI

Pau Maui Vodka with Pineapple Juice with a splash of Chambord Raspberry Liquor 12

LAHAINA BLUE OCEANTINI

Smirnoff Blueberry Vodka, Hypnotiq Citrus Cognac, House-Made Sweet & Sour and a splash of Sprite 11



Island Flavors

THE GINGER

Canton Ginger Liquor, Smirnoff Raspberry Vodka, Pickled Ginger, Strawberry Puree, Fresh Mint and soda 12

WESTSIDE MAI TAI

Old Lahaina Rum, Alize' Rose, Orange and Pineapple Juices with a float of Hana Bay Dark Rum 12

PINEAPPLE MARGARITA

Sauza Blue Agave Tequila with Fresh Pineapple, House Made Sweet & Sour and served with and a salted rim 12

GREEN FLASH COLADA

Midori Melon Liquor, Cruzan Coconut Rum with Pineapple Juice blended to perfection 12

BLUE CRUSH

Smirnoff Pineapple Vodka with Hypnotiq Citrus Cognac, Blue Curacao, House Made Sweet & Sour and a splash of Sprite 12

SUZUKI SUNSET #8

Cruzan Coconut Rum, Cruzan Mango Rum, Orange and Pineapple Juices with a float of Hana Bay 151 11

Lahaina (8-16)



Hand Crafted Cocktails

LAHAINA LEMONADE

Skyy Ginger Vodka, Orchid Guava Liqueur, Fresh Lime Sour & Coconut Water 14

COLADA FRESH

Malibu Coconut Rum, Skyy Pineapple Vodka, Fresh Lime Sour, Coconut Water & Pineapple Juice 14

RUTH'S SAZERAC

Knob Creek Rye, Pernod, Brown Sugar Syrup & Bitters 14

MAKAI GREYHOUND

Ocean Organic Vodka, Grapefruit Juice, Fresh Lime and House Made Honey Syrup with Rosemary 13

PINK GUAVA SOUR

Tanqueray No. 10 Gin, Orchid Guava Liqueur, Fresh Lime Sour and Cranberry Juice 13

BLUE BASIL MOJITO

Smirnoff Blueberry Vodka, Cedilla Acai Liqueur, Fresh Lime Sour, Fresh Basil and Soda 14

LILIKOI MULE

Absolut Vodka, Stirrings Ginger Liqueur, Passion Fruit Puree, Fresh Lime Sour and Soda 13



Draught Beers

Happy Hour 4.5

Heineken Coors Light Sierra Nevada Pale Ale

Maui Brewing Co. Micro Brews

Bikini Blonde Ale Big Swell IPA Maui Brewing Seasonal

Smirnoff Flavors

Happy Hour Cocktails 6 | Happy Hour Martinis 9

Blueberry • Citrus • Green Apple

Orange • Passion Fruit • Pineapple

Raspberry • Vanilla

Lahaina (8-16)