

happy HOUR

• MONDAY TO FRIDAY •

3PM TIL 5PM

SHAREABLES

Coconut Shrimp 10
five-spice crispy shrimp, Thai sweet chili sauce

Sticky Ribs 11
pan-glazed Korean-style pork ribs, sesame seeds, scallions, spicy cucumber banchan

Guaca-Poke* 11
original ahi poke, guacamole, micro cilantro, house-made tortilla chips

SUSHI ROLLS

Spicy Tuna* 8
serrano ahi poke, cucumber, daikon sprouts, sesame seeds, sriracha aioli

California Roll 8
hand-picked crab salad, avocado, cucumber, sesame

BEER

Pacifico Lager (MEX) 4.4%
Maui Bikini Blonde Lager (HI) 4.8%
Ballast Point Sculpin IPA (CA) 7.0%
21st Amendment Seasonal (CA)

HARD KOMBUCHA & SELTZER

JuneShine Blood Orange Mint (CA) 6.0%
JuneShine Grapefruit Paloma (CA) 6.0%
Maui Brewing POG Seltzer (HI) 5.8%

POKES with wonton chips

Original Ahi* 10
yellowfin tuna, sesame-soy marinade, sweet onion, red chili flakes

Serrano Ahi* 10
yellowfin tuna, sweet onion, sriracha aioli, serrano chiles

POKES & CEVICHE TRIO 19
sampler of pokes and ceviches, pick 3, wonton and/or tortilla chips

CEVICHEs with tortilla chips

Classic Sea Bass* 10
striped sea bass, lime marinade, avocado, red onion, cucumber, fresno chiles, cilantro

Baja Shrimp* 10
fresh lime marinade, avocado, fresno chiles, cilantro

Pupu PLATTER 20

two ahi tataki "bombs", three coconut shrimp, two bbq pork skewers, two crispy chicken katsu musubis, house mac salad



16oz 20oz

6 7.5
6 7.5
6 7.5
6 7.5

WHITE WINE

Kunde Sauvignon Blanc '19 (Sonoma) 9
Kim Crawford "Unoaked" Chardonnay '19 (New Zealand) 9

12oz

6
6
5.5

RED WINE

Vina Calina Cabernet Sauvignon '18 (Central Valle, CH) 9
Z Alexander Pinot Noir '18 (Napa, Sonoma) 10

HANDCRAFTED COCKTAILS

Mai Tai 10
Flor de Caña silver rum, Lahaina dark rum, Wray & Nephew overproof rum, house-made "POG"

Spicy Pacific 10
Pearl vodka, fresh serrano chiles, passion fruit puree (or substitute reposado tequila!)

Tiki "Old Fashioned" 10
Zaya Gran Reserva aged rum, Orange Curacao, tiki bitters, charred pineapple, orange slice, on a rock

Agave Margarita 10
Lunazul reposado tequila, agave nectar, lime juice, half salted rim

Guava-Rita 10
Cazadores reposado tequila, guava puree, agave nectar, fresh lime

Lemongrass Mojito 10
house-infused lemongrass Flor de Caña rum, fresh mint, lemongrass, raw sugar, lime (also available as a traditional mojito)

PITCHERS TO SHARE (5 servings)

Agave Margarita 40 // Classic Mai Tai 42 // Lemongrass Mojito 42

*May contain raw or undercooked ingredients; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 3% surcharge will be added to all Guest checks to assist with covering costs related to recent increases to minimum wage rates and other benefits for our dedicated Team Members. SF only: 5% surcharge for SF employer mandates