

AW LIBATIONS



BULLY'S DRINK

The "Wong Way" Pineapple Martini
Infused Pau Vodka with fresh Island Pineapples

PASSION - FRUIT MOJITO

Lilikoi, Tarragon, Mint, Watermelon and Rum

LOCA VORE MAI TAI

House made "Falernum" made with Big Island Macadamia Nuts,
Locally distilled Maui Rum, fresh local Pineapples,
Hanaoka Farm Lime Juice and Maui Sugar

MUDDLED OLD FASHION

Luxardo Maraschino Cherries, Fresh Oranges, Angostura Bitters,
Elijah Craig "12 Year" Barrel Proof Bourbon

HO FARMS SPICED CUCUMBER MARTINI

A suave spiced libation with Plymouth Gin, locally grown
Japanese Cucumbers, Limes and Chilies

CHERRY BLOSSOM

A local interpretation of the Jack Rose Cocktail.
KoHana Agricole Rum, Yuzu, House made Grenadine,
Luxardo Cherry Liqueur

"AMAZAKE"

A non-alcoholic beverage, Sweet Sake, Yuzu Juice, Ginger, Pippin Apples, and Cilantro – a delicious Mocktail with an aromatic, sweet sour pop. This is the featured beverage pairing with the Ginger Crusted Onaga

BEER

HAWAII

MAUI BREWING COMPANY

"Big Swell" IPA

"Bikini Blonde" Lager

BIG ISLAND BREWHAUS

"Golden Sabbath" Wheat Ale (22 oz.)

"Overboard", India Pale Ale (22 oz.)

LANIKAI BREWING COMPANY

"Moku" Imperial IPA (22 oz.)

JAPANESE IMPORT

Chef Alan's Favorite Beer

Koshihikari Echigo "Lager"

Niigata (500ml)

GERMAN WHEAT

Ayinger Brau Weisse (500ml)

CIDER

Angry Orchard

New York

Etienne Dupont, Organic, 2011

Normandy, France

TRAPPIST ALES

Orval, Belgium Ale

Rocheport 8, Belgium Ale

GLUTEN FREE

Green's "Amber Ale"

Belgium (500ml)

FIFTY FIFTY BREWING CO.

Imperial Eclipse Stout

Four Roses Single Barrel

High West Rye Barrel

Truckee, California (22oz.)

CASCADE BREWING CO.

Sour Beer Selection

Blackberry Ale

Portland, Oregon (750ml)

AW LIBATIONS



BELLINI

With Strawberries, Lychee, Pomegranate
Spiked with Gin and Elderflower – and Champagne

GHOST OF OKINAWA

A clear, “Blanc de Blancs” spin on the classic Manhattan.
Aged Awamori, Aromatized Wine, and Elderflower Liqueur.

AWAMORI SUNRISE

A twist on a local favorite “POG”, Lilikoi, Orange and Guava,
a refreshing blended concoction with Awamori

DARK VESPER

Laphroaig “10 year” Scotch, Booker’s Bourbon,
and Barolo Chinato Cocchi

“TROPICAL COLADA”

Fresh Pineapple, Lychee, Coconut Cream and Old Lahaina Rum

MOLOKAI MULE

Our take on the classic Moscow Mule with local twist.
Fresh Tahitian Limeade, Ginger Beer,
Organic Ocean Vodka from Maui.

BEER

INTERNATIONAL SELECTIONS

New Castle Brown Ale, England

Heineken Light, Netherlands

Steinlager “Pure”, New Zealand

Modelo, Mexico

Guinness, Ireland

DOMESTIC SELECTIONS

Budweiser, Bud Light,
Coors Light, Michelob Ultra



ALAN WONG’S SODA “FOUNTAIN FLAVORS”

WATERMELON, BLUEBERRY YUZU OR LILIKOI

Chef Alan’s favorites made into tasty, thirst
quenching sodas for the “kid” in all of us.

BOTTLED WATER

HAWAIIAN VOLCANIC WATER
Local, Big Island Artesian Water

WAIWERA SPARKLING WATER
New Zealand