



The Best
Happy Hour
in Hawai'i



Daily 3:00 p.m. - 6:00 p.m.
\$2 off Drafts | \$2 off House Wine | \$6 Selected Cocktails
\$2 off Appetizers | 25¢ Wings | \$5 Fish Tacos | \$2 Coconut Shrimp
*Not valid during special events. Wings or Shrimp (5 minimum/20 max. per table. Max 10 for Singles)
Two drink (no alcohol purchase required) minimum per person to enjoy wings, tacos or shrimp specials. Never to go.

TACO TUESDAYS | \$1 STREET TACOS
six (6) max combined per person. no to go. Two (2) drink minimum per person (no alcohol purchase required). 3:00 p.m. - 6:00 p.m.

LOCAL KINE GRINDS
No Fancy Words. Generous Portions. Good Vibes!

FRESH AHI – ISLAND FISH*

Blackened fresh ahi cooked to medium rare and covered with a mild wasabi cream sauce and served with furikake steamed white rice and a fresh garden salad \$27.99

MACADAMIA NUT FISH OF THE DAY – ISLAND FISH*

Grilled and glazed with a sweet papaya marinade and dusted in chopped macadamia nut grounds. Served with tropical fruit salsa, a fresh garden salad and steamed white rice \$26.99

TERI BEEF AND COCONUT SHRIMP COMBO – LOCAL STYLE* *Contains fresh ginger

Grilled thin sliced beef marinated in teriyaki and served with fried coconut shrimp (3), steamed white rice, and mac salad \$22.99

TERI CHICKEN AND KALUA PORK COMBO – LOCAL STYLE *Contains fresh ginger

Grilled marinated teriyaki chicken and kalua with cabbage served with two scoops rice and mac salad \$20.99

GRILLED HAND-MADE HAMBURGER STEAK*

Flat grill *smashed burger* (1), grilled onions & mushrooms, Jolene's brown gravy, white rice and mac salad \$18.99

LOCO MOCO DELUXE*

Smashed burger (1), two fried eggs, white rice, mushrooms & onions, brown gravy, Swiss and mac salad \$19.99

PORK BELLY PLATE – LOCAL STYLE

Ono! Char siu pork belly sautéed with oyster sauce and grilled onions. Served with white rice and mac salad \$20.99

KALUA PORK & CABBAGE – LOCAL STYLE

Shredded tender pork and grilled cabbage served with white rice & sautéed seasonal vegetables \$18.99

ENTREE-SIZED TACO PLATES

[Add Avocado on Everything!]

THE ORIGINAL AHI TACOS*

Seared fresh ahi, toasted 6-in. flour tortillas (2), flashed sesame slaw, chipotle aioli, pico de gallo on-top-and-on-the-side, tortilla chips \$21.99

ISLAND FISH TACOS*

Grilled Island white fish, toasted 6-in. flour tortillas (2), tri-color slaw, tomatillo-lime cream–redundant pico de gallo on-top-and-on-the-side, tortilla chips \$20.99

CARNE ASADA STEAK TACOS*

Chopped steak, toasted 6-in. flour tortillas (2), grilled onions, shredded cabbage, smoked chipotle aioli, pico de gallo on-top-and-on-the-side, tortilla chips..... \$19.99

NACHO SHRIMP TACOS

Taco-spice(d) shrimp, toasted 6-in. flour tortillas (2), late night nacho cheese, fresh jalapenos, shredded cabbage, tomatillo-lime cream, fried tortilla slivers, essential pico de gallo on-top-and-on-the-side, tortilla chips \$20.99

CALIFORNIA CHICKEN TACOS

Grilled chicken, toasted 6-in. flour tortillas (2), ranch sauce, shredded cabbage, bacon bits, feta cheese –yet again, pico de gallo on-top-and-on-the-side, tortilla chips..... \$18.99

KALUA & PINEAPPLE TACO

Two 6-in. flour tortillas (2), tender shredded pork, grilled fresh pineapple, Asian slaw, chile-potle sauce, sliced green onions, tortilla chips & pico de gallo on the side \$18.99

HIPPIE TACOS  BEYOND MEAT

Vegan burger (chopped), taco seasoning 101, grilled mushrooms & onions, avocado salsa, pico de gallo, shredded cabbage, dusted with parmesan and sweet potato fries on the side \$21.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.