



KALAPAKI JOE'S
WESTERNMOST SPORTS BAR IN THE U.S.®

The Best
Happy Hour
in Hawai'i



Daily 3:00 p.m. - 6:00 p.m.
\$2 off Drafts | \$2 off House Wine | \$6.99 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.

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

TACO TUESDAYS | \$1 STREET TACOS

three (3) min. 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.

FRESH AHI – ISLAND FISH*

Blackened *Fresh Ahi* cooked to medium rare and covered with a mild wasabi cream sauce and served with toasted sesame seeds, steamed white rice and a fresh garden salad

FISH OF THE DAY – ISLAND FISH*

Fresh Island Fish grilled and glazed with a sweet papaya marinade and served with tropical fruit salsa, a fresh garden salad and steamed white rice .

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

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

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

Grilled marinated teriyaki chicken and kalua with cabbage served with steamed rice and mac salad

GRILLED HAMBURGER STEAK*

Flat grilled burger (1), grilled onions & mushrooms, Jolene's brown gravy, white rice and mac salad

LOCO MOCO DELUXE*

Flat grilled burger (1), two fried eggs, white rice, mushrooms & onions, brown gravy, Swiss and mac salad

PORK BELLY PLATE – ONO! LOCAL STYLE

Seasoned pork belly sauteed with oyster sauce and grilled onions. Served with white rice and mac salad

KALUA PORK & CABBAGE – LOCAL STYLE

Shredded tender pork and grilled cabbage served with white rice & sautéed vegetable medley

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

FRESH 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

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

NACHO SHRIMP TACOS

Grilled shrimp, toasted 6-in. flour tortillas (2), late night nacho cheese, fresh jalapenos, shredded cabbage, tomatillo-lime cream, fried tortilla sliver, essential pico de gallo on-top-and-on-the-side, tortilla chips

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

PORK BELLY TACOS

Two 6-in. flour tortillas (2), chopped seasoned pork belly, tropical fruit salsa, Asian slaw, sliced green onions, tortilla chips & pico de gallo on the side

HIPPIE TACOS  *Don't forget to add Avocado!*

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

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

Valente Holdings Restaurants 030125P