

SIGNATURE APPETIZERS

SPINACH & ARTICHOKE DIP

Warm and creamy spinach and artichoke dip, with fresh and crispy tortilla chips for dipping.

8

ONION RINGS

Mound of large onion rings with ranch and Asian barbeque sauce for dipping.

8

AVOCADO SPRING ROLLS

Cilantro, red onion, jalapeno, red bell pepper and Thai vinaigrette for dipping.

8

CHICKEN CHINOIS

Crispy chicken tenders, zesty huli huli sauce.

9

CHICKEN SATAY SKEWERS

3 skewers of marinated chicken, brushed with a peanut sauce and grilled till tender, served with daikon slaw and peanut sauce for dipping.

6

ANGUS BEEF SLIDERS

3 sliders with cheddar cheese, special sauce and dill pickle slices.

6

PULLED PORK SLIDERS

3 sliders with slow roasted, barbequed pulled pork and pickled red onions.

6

SHRIMP CEVICHE

Shrimp marinated in lime, fused with spicy avocado Mayan salsa, served with tortilla chips.

7

BAJA SHRIMP COCKTAIL

Tender shrimp in a zesty cilantro tomato salsa, topped with chunky avocado and served with crispy tortilla chips for dipping.

7

FIRECRACKER THAI CHILI SHRIMP

Tender shrimp lightly dusted and deep fried, tossed with a hot chili sauce.

7

COCONUT SHRIMP

Coated with coconut flakes and deep fried, with Cajun marmalade sauce.

9

POPCORN SHRIMP

Deep fried tender shrimp, Remoulade Sauce and Thai Vinaigrette for dipping.

8

HOUSE SPECIAL CALAMARI

Fried calamari rings, pepperoncinis, roasted red peppers, chili ancho sauce and Thai vinaigrette for dipping.

9

SEARED RARE AHI TUNA

Ahi seared rare with a Cajun crust, served with wasabi and pickled ginger, soy sauce for dipping and a fresh pineapple mango salsa.

12

POKE

Traditional local-style fresh poke with Maui onions, red chili peppers, shoyu.

10

STEAK PUPU

Tender marinated steak, thinly sliced, over a bed of cabbage, served with jasmine rice and creamy soy cilantro garlic sauce.

11

CARNE ASADA MINI TACOS

4 crispy mini tacos with marinated steak, avocado relish, jalapeno cilantro salsa, drizzled with crema and topped with authentic cotija cheese.

7

FRENCH FRIES WITH SEA SALT

3

FRENCH FRIES WITH HERB & PARMESAN

4

FRENCH FRIES WITH GARLIC

4

EDAMAME

Green soybeans lightly steamed, sea salt.

3

SIDE OF JASMINE RICE

2

FLATBREAD PIZZAS

RICOTTA, BASIL & ROASTED GARLIC

Crispy flatbread topped with roasted garlic butter, ricotta and mozzarella cheese, roma tomatoes, basil and pine nuts.

8

BARBEQUED CHICKEN

Our popular crispy flatbread topped with barbequed chicken, shredded mozzarella and gouda, sliced red onions and garlic then painted with our zesty barbeque sauce.

9

SANDWICHES & GREENS

CHEESEBURGER

The All-American sandwich delight! Cheddar cheese melted over a grilled burger, tomato, lettuce, thousand island dressing, and served with potato chips.

9

MAHI MAHI SANDWICH

Grilled mahi mahi with melted pepper jack cheese, crispy lettuce, tomato, red onion, remoulade sauce, and served with potato chips.

9

CAESAR SALAD

Crispy romaine topped with fresh shredded parmesan cheese, homemade croutons and traditional caesar dressing.

7

CHICKEN CAESAR

10

SHRIMP CAESAR

11

ASIAN SHRIMP SALAD

Tender grilled shrimp are laid over a bed of mixed fresh greens, red bell peppers, fresh mango, onions, peanuts and sweet wasabi dressing.

12

PEAR & BERRY SALAD

We toss charbroiled chicken with fresh greens, pears, strawberries, glazed pecans and raspberry vinaigrette, and top it with feta cheese!

12

DESSERTS

KEY LIME PIE

Perfect for when you need that "little bit of sweet."

5

CHOCOLATE CHIP COOKIE & MILK

4



HAPPY HOURS

WITH ENTERTAINMENT TWICE A DAY, EVERY DAY!

HANG TEN EVERY DAY 4-7 PM

See why we're voted Hawaii's Best Puppu and Happy Hour year after year!

ALL OF OUR GREAT HAPPY HOUR DRINK SPECIALS PLUS FIVE GREAT FOOD SPECIALTIES FOR \$5 EACH

House Special Calamari • Chicken Chinois • Firecracker Shrimp • Popcorn Shrimp • Onion Rings

Martini, Wine, Beer & Puppu Specials

LATE NIGHT HAPPY HOUR EVERY DAY 8-11

WELL DRINKS

5

BEER

PINT PITCHER

Bud Light

2.50 8

Stella Artois

3 9

Kona Longboard Lager

3 9

Blue Moon

3 9

Heineken

3 9

Bud & Bud Light (Aluminum)

3 —

Miller Lite (Aluminum)

3 —

SPECIALTY DRINKS

5

Traditional Mai Tai • Icy Mai Tai • Mai Tai Tini

Lychee Mai Tai • Mango Mai Tai • Lava Flow

Red Sangria Cocktail • Mandarin Sweet Tea Cooler

On the Hook Martini • Cucumber Melon Crush

HOUSE WINE

4

ENTERTAINMENT 4-7 PM & 9:30 PM-12:30 AM

VOTED HAWAII'S BEST FOR LIVE MUSIC

LIVE LOCAL MUSIC TWICE A DAY EVERY DAY!

VISIT MAITAIBAR.COM FOR BANDS & SPECIALS

MIDNIGHT SPECIAL

CHOCOLATE CHIP COOKIE & MILK

4

ADD A SHOT OF COFFEE LIQUEUR

3

SPECIALTY ELIXIRS

- CUCUMBER MELON CRUSH** 6
Nothing more refreshing than this elixir! Smirnoff Melon, cucumbers, sweet & sour and Sierra Mist.
- WICKED WAHINE** 7
A wickedly stimulating drink of vodka, Southern Comfort, Amaretto and tropical fruit juices.
- STARBURST** 7
Watermelon Pucker, mango rum, Peachtree and energy drink—refreshing for those warm summer days!
- PINK LADY** 7
A perfect combination of Smirnoff Raspberry, X-Rated and Sierra Mist.
- RED SANGRIA COCKTAIL** 7
Not your normal sangria – it's better! Stoli Blueberi, cabernet sauvignon and fresh fruit.
- EYE OPENER** 6
The classic bloody Mary with premium Skyy Vodka, tomato juice and the finest of tasty seasonings to spice it up! We think it's one of the best you'll ever try!
- MANGO LICIOUS** 7
Our signature pina colada with a swirl of island-fresh mango.
- GINGER CRUSH** 8
Feeling adventurous? Exciting Ty Ku Citrus Liqueur, Ginger Liqueur and sparkling soda will create a very memorable drink!
- PLANTATION TEA** 6
Iced tea flavored by the tropics with pineapple juice and exotic mango and coconut rum.
- MANDARIN SWEET TEA COOLER** 7
The hottest new drink around! Seagrams Sweet Tea Vodka, Absolut Mandarin and lemonade.
- LAVA FLOW** 7
Fresh island pineapple blended with platinum rum, creamy coconut and an eruption of strawberry.
- NORTH SHORE LEMONADE** 7
Crisp Bacardi Big Apple Rum, sweet DiSaronno Amaretto, shaken with refreshing lemonade.
- POMEGRANATE MARGARITA** 8
Our best margarita yet! 1800 Silver, Cointreau and Pomegranate Liqueur add the punch to this specialty margarita!
- PASSION FRUIT MOJITO** 7
Love mojito's? Love passion fruit?
- SUPER FRUIT MOJITO** 8
It's called "Super" for a reason! Ty Ku Citrus Liqueur, Veev Acai Liqueur, fresh orange, lime and lemon for the best Mojito ever!

WELL \$5 • CALL \$6 • PREMIUM \$6.50
SUPER PREMIUM \$7 • ULTRA PREMIUM \$8
SUPER ULTRA PREMIUM \$8.25 & \$9.25

WORLD FAMOUS MAI TAIS

- TRADITIONAL** 7
A classic blend of Bacardi Gold, Myers's Dark and Kraken Black spiced rum, with fresh-squeezed orange and pineapple juices.
- MANGO MAI TAI** 7
Exotic mango rum and Orange Curacao with a float of Captain Morgan's create a new angle on an old favorite.
- ICY MAI TAI** 7
Made in the Hawaiian style of shaved ice...only better. We feature premium gold and dark rums with tropical fruit juices. Add a float of peach or watermelon schnapps for 1.00
- LYCHEE MAI TAI** 7
Just like the Hawaiian fruit...exotic mango and pineapple rum with a splash of cranberry juice.

MARTINIS

- FLIRT TINI** 7
This will bring out a whole new you! Absolut Citron, Razzmatazz with tropical juices. Be careful!
- MAI TAI TINI** 7
The great taste of our traditional Mai Tai with all the sophistication of a martini.
- ORANGE BLOSSOM** 8
An exciting combination of St. Germain Elderflower Liqueur, Stoli Ohranj Vodka, sweet & sour, with an orange twist
- ALOHA TINI** 7
Gin, vodka, rum, refreshing tropical juices and a touch of Blue Curacao.
- ON THE HOOK** 7
Kraken Spiced Black Rum, sweet & sour and orange juice, with a cinnamon sugar rim.
- LYCHEE** 7
Just like the Hawaiian fruit...exotic mango and pineapple rum with a splash of cranberry juice.
- LEMON DROP** 7
Absolut Citron with a splash of lemon juice and crowned with a ring of sugar.
- BERRY X-RATED** 7
This is one very sexy drink with X-Rated Fusion Liqueur, Skyy Vodka, cranberry juice and blackberries!
- BLACK CHERRY SAGE** 8
Effen Black Cherry Vodka, lemonade, Agave Nectar, blackberrries and sage create this unforgettable martini.

WINES

	GLASS	BOTTLE
WHITE		
Chardonnay, House	5	19
B.V. Coastal Estates Chardonnay	7	25
Pinot Grigio, Clos du Bois	7	27
Riesling, Chateau St. Michelle	6	24
White Zinfandel, Beringer, CA	5	19
RED		
Cabernet Sauvignon, House	5	19
B.V. Coastal Estates Merlot	7	25
Sienna, Ferrari Carrano, Sonoma	9	36
Pinot Noir, Acacia	7	27
SPARKLING		
Brut, Domaine Ste. Michelle, WA	7	28
Sofia Mini (sparkling) Can	—	7
Blanc de Blanc, Coppola Sofia	—	40

BEER

	PINT	PITCHER
DOMESTIC DRAFT		
Bud Light	4	10
Kona Longboard Lager	5	12
Blue Moon	5	12
IMPORT DRAFT		
Heineken	5	12
Stella Artois	5	12
DOMESTIC/IMPORT (BOTTLE/CAN)		
O'Doul's - Non-Alcoholic Bottle		4
Bud		5
Bud Light		5
Miller Lite		5
Guinness		6

NON-ALCOHOLIC DRINKS

Energy Drink	5
Coconut Water	5
Sparkling Water	5
Bottled Water	2.50