HAPPY HOURS
WITH ENTERTAINMENT TWICE A DAY, EVERY DAY!

HANG TEN EVERY DAY 4-7 PM
See why we’re voted Hawaii’s Best Pupu and Happy Hour year after year!

ALL OF OUR GREAT HAPPY HOUR DRINK SPECIALS PLUS FIVE GREAT FOOD SPECIALTIES FOR $5.50 EACH
House Special Calamari • Chicken Chinois • Firecracker Shrimp
Popcorn Shrimp • Onion Rings
Martini, Wine, Beer & Pupu Specials

LATE NIGHT HAPPY HOUR EVERY DAY 8-11 PM
BEER PINT PITCHER
Bud Light 2.50 8
Stella Artois 3 9
Kona Longboard Lager 3 9
Blue Moon Belgian White 3 9
Heineken 3 9
Heineken Light (Draft) 3 9
Heineken Light (Bottle) 3
Budweiser (Aluminum) 3
Bud Light (Aluminum) 3
Miller Lite (Aluminum) 3

$5 SPECIALTY DRINKS
Traditional Mai Tai • Icy Mai Tai • Mai Tai Tini
Lychee Mai Tai • Mango Mai Tai • Lava Flow
Red Sangria Cocktail • Mandarin Sweet Tea Cooler
Cucumber Melon Crush

$4 WELL DRINKS
$4 WINE: La Terre Chardonnay, La Terre Cabernet Sauvignon, Beringer White Zinfandel

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 MAITAI BAR.COM FOR BANDS & SPECIALS
LIKE US ON FACEBOOK! /MAI TAI BAR HONOLULU
WORLD FAMOUS MAI TAIS

TRADITIONAL MAI TAI
A classic blend of Bacardi Gold Rum, Myers’s Dark Rum and Kraken Black Spiced Rum, with orange and pineapple juices.

MANGO MAI TAI
Exotic Captain Morgan Parrot Bay Mango Rum and DeKuyper Orange Curacao with a float of Captain Morgan Spiced Rum create a new angle on an old favorite.

ICY MAI TAI
Made in the Hawaiian style of shaved ice...only better. We feature premium Bacardi Gold Rum and Myers’s Dark Rum with tropical fruit juices. Add a float of DeKuyper Peachtree Schnapps, Kraken Black Spiced Rum or DeKuyper Watermelon Pucker for 1.00

LYCHEE MAI TAI
Just like the Hawaiian fruit...exotic Captain Morgan Parrot Bay Mango & Pineapple Rums with a splash of cranberry juice.

MARTINIS

MAI TAI TINI
The great taste of our Traditional Mai Tai with all the sophistication of a Martini. Bacardi Gold Rum, Myers’s Dark Rum and DeKuyper Orange Curacao.

BERRY X-RATED
This is one very sexy drink with X-Rated Fusion Liqueur, Skyy Vodka, cranberry juice and blackberries.

PEACH ELIXIR
Absolut Apeach and Absolut Vanilia Vodkas, DeKuyper Peachtree Schnapps and exotic fruit juices create the most refreshing Martini.

ALOHA TINI
Gin, vodka, rum, refreshing tropical juices and a touch of blue curacao.

LYCHEE
Just like the Hawaiian fruit...exotic Captain Morgan Parrot Bay Mango & Pineapple Rums with a splash of cranberry juice.

LEMON DROP
Absolut Citron Vodka with a splash of lemon juice and crowned with a ring of sugar.
SPECIALTY ELIXIRS

CUCUMBER MELON CRUSH
Nothing more refreshing than this elixir! Smirnoff Melon Vodka, fresh cucumbers, sweet & sour and Sierra Mist.

STARBURST
Captain Morgan Parrot Bay Mango Rum, DeKuyper Peachtree Schnapps, DeKuyper Watermelon Pucker and Red Bull Energy Drink!

PINK LADY
A perfect combination of Smirnoff Raspberry Vodka, X-Rated Fusion Liqueur and Sierra Mist.

RED SANGRIA COCKTAIL
Not your normal Sangria – it’s better! Stoli Blueberi Vodka, cabernet sauvignon and fresh fruit.

EYE OPENER
The classic Bloody Mary with premium Skyy Vodka, Demitri’s Bloody Mary Mix and the finest of tasty seasonings to spice it up!

PLANTATION TEA
Iced tea flavored by the tropics with exotic Captain Morgan Parrot Bay Mango & Coconut Rums and pineapple juice.

MANDRIN SWEET TEA COOLER
The hottest new drink around! Seagram’s Sweet Tea Vodka, Absolut Mandrin Vodka and lemonade.

LAVA FLOW
Fresh island pineapple blended with platinum rum, creamy coconut and an eruption of strawberry.

NORTH SHORE LEMONADE
Crisp Bacardi Big Apple Rum and sweet Disaronno, shaken with refreshing lemonade.

PATRÓN TOP SHELF MARGARITA
Our finest Margarita with Patrón Silver Tequila

POMEGRANATE MARGARITA
1800 Silver Tequila and DeKuyper Pomegranate Liqueur add the punch to this specialty margarita!

SKINNY MARGARITA
Made with Casa Noble Crystal Ultra Premium Organic Tequila.

PASSION FRUIT MOJITO
Love Mojitos? Try our tropical version made with Captain Morgan Parrot Bay Passion Fruit Rum.

SUPER FRUIT MOJITO
It’s called “Super” for a reason! Ty•Ku Citrus Liqueur, Veev Açaí Liqueur, fresh orange, lime and lemon for the best Mojito ever!

RASPBERRY LEMON DROP
Sweet Stoli Razberi Vodka and DeKuyper Razzmatazz Liqueur shaken with tart fresh lemon and served on ice.

TOP SHELF LONG ISLAND ICED TEA
Absolut Vodka, Bacardi Superior Rum, Tanqueray Gin & JDK & Sons O3 Premium Orange Liqueur.
## WINES

### WHITE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chardonnay, La Terre</td>
<td>6</td>
</tr>
<tr>
<td>Chardonnay, B.V. Coastal Estates</td>
<td>8</td>
</tr>
<tr>
<td>Pinot Grigio, Clos du Bois</td>
<td>8</td>
</tr>
<tr>
<td>Riesling, Chateau Ste. Michelle</td>
<td>7</td>
</tr>
<tr>
<td>White Zinfandel, Beringer</td>
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### RED

<table>
<thead>
<tr>
<th>Wine</th>
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<tbody>
<tr>
<td>Cabernet Sauvignon, La Terre</td>
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<tr>
<td>Merlot, B.V. Coastal Estates</td>
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<tr>
<td>Red Blend, Sienna by Ferrari-Carano</td>
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<tr>
<td>Pinot Noir, Acacia</td>
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### SPARKLING

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<tr>
<th>Wine</th>
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<tbody>
<tr>
<td>Sofia, Mini Can</td>
<td>8</td>
</tr>
<tr>
<td>Domaine Ste. Michelle, Brut</td>
<td>32</td>
</tr>
<tr>
<td>Coppola Sofia, Blanc de Blancs</td>
<td>44</td>
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## BEER

### DOMESTIC DRAFT

<table>
<thead>
<tr>
<th>Beer</th>
<th>Pint Pitcher</th>
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<tbody>
<tr>
<td>Bud Light</td>
<td>4.25</td>
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<tr>
<td>Kona Longboard Lager</td>
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</tr>
<tr>
<td>Blue Moon Belgian White</td>
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### IMPORT DRAFT

<table>
<thead>
<tr>
<th>Beer</th>
<th>Pint Pitcher</th>
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<tbody>
<tr>
<td>Heineken</td>
<td>5.50</td>
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<tr>
<td>Heineken Light</td>
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</tr>
<tr>
<td>Stella Artois</td>
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### BOTTLE/CAN

<table>
<thead>
<tr>
<th>Beer</th>
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<tbody>
<tr>
<td>Budweiser</td>
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<tr>
<td>Bud Light</td>
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</tr>
<tr>
<td>Miller Lite</td>
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<tr>
<td>Heineken Light</td>
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<tr>
<td>Corona Extra</td>
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</tr>
<tr>
<td>Guinness</td>
<td>6</td>
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<tr>
<td>O’Doul’s - Non-Alcoholic</td>
<td>5</td>
</tr>
</tbody>
</table>

Ask your server about our specialty or seasonal beer offerings!

## NON-ALCOHOLIC DRINKS

<table>
<thead>
<tr>
<th>Drink</th>
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<tbody>
<tr>
<td>Red Bull Energy Drink</td>
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<tr>
<td>Red Bull Sugarfree</td>
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</tr>
<tr>
<td>Coconut Water</td>
<td>5</td>
</tr>
<tr>
<td>San Pellegrino Sparkling Water</td>
<td>5</td>
</tr>
</tbody>
</table>
SIGNATURE PUPUS

SPINACH & ARTICHOKE DIP  8
Warm and creamy spinach and artichoke dip, with fresh and crispy corn tortilla chips for dipping.

ONION RINGS  8
Mound of large onion rings with ranch and Asian barbeque sauce for dipping.

FISH TACOS  8
Baja style fish tacos served blackened with tomatillo sauce on soft corn tortillas.

CHICKEN CHINOIS  9
Crispy chicken tenders, zesty huli huli sauce.

AHI TACOS  MARKET
Sashimi ahi poke served with sesame dressing, shoestring vegetables on crispy wonton shells and wasabi avocado cream sauce.

ANGUS BEEF SLIDERS  8
3 sliders with cheddar cheese, special sauce and dill pickle slices.

PULLED PORK SLIDERS  7
3 sliders with slow roasted, barbequed pulled pork and pickled red onions.

SHRIMP CEVICHE  7
Shrimp marinated in lime, infused with spicy Mayan salsa, served with corn tortilla chips.

FIRECRACKER THAI CHILI SHRIMP  8
Tender shrimp lightly dusted and deep fried, tossed with a hot chili sauce.

POPCORN SHRIMP  8
Deep fried tender shrimp, remoulade sauce and cocktail sauce for dipping.

HOUSE SPECIAL CALAMARI  9
Fried calamari rings, pepperoncinis, roasted red peppers, chili ancho sauce and cocktail sauce for dipping.

SEARED RARE AHI TUNA  MARKET
Ahi seared rare with a cajun crust, served with wasabi and pickled ginger, soy sauce for dipping. Also available unseared.

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

STEAK PUPU  11.50
Tender marinated steak, thinly sliced, over a bed of cabbage, served with jasmine rice and creamy soy cilantro garlic sauce.

CARNE ASADA MINI TACOS  7
4 hard corn shell mini tacos with marinated steak, avocado relish, jalapeno cilantro salsa, drizzled with cream and topped with authentic cotija cheese.

6 PC/12 PC CHICKEN WINGS  6/10
6 or 12 pieces of chicken seasoned with our buffalo sauce, choose mild or spicy, sprinkled with green onions and served with blue cheese.

SWEET POTATO FRIES  6
Served with Asian Wasabi dipping sauce.

FRENCH FRIES WITH SEA SALT  3
FRENCH FRIES WITH HERB & PARMESAN  4
FRENCH FRIES WITH GARLIC  4
EDAMAME  3
Green soybeans lightly steamed, sea salt.

SIDE OF JASMINE RICE  2
FLATBREAD PIZZAS

RICOTTA, BASIL & ROASTED GARLIC 8
Crispy flatbread topped with roasted garlic butter, ricotta and mozzarella cheese, roma and sundried tomatoes, basil and pine nuts.

BARBECUE CHICKEN 9
Our popular crispy flatbread topped with barbeque chicken, shredded mozzarella and gouda, sliced red onions and garlic then painted with our zesty barbeque sauce.

SANDWICHES & GREENS

CHEESEBURGER 10
The All-American sandwich delight! Cheddar cheese melted over a grilled burger, tomato, lettuce, thousand island dressing, and served with fries.

MAHI MAHI SANDWICH 10
Grilled mahi mahi with melted pepper jack cheese, crispy lettuce, tomato, red onion, remoulade sauce, and served with fries.

CAESAR SALAD 7
Crispy romaine topped with fresh shredded parmesan cheese, homemade croutons and traditional caesar dressing.

CHICKEN CAESAR 10

SHRIMP CAESAR 11

PEAR & BERRY SALAD 12
We toss charbroiled chicken with fresh greens, pears, strawberries, glazed pecans and raspberry vinaigrette, and top it with feta cheese!
Substitute shrimp for 1.99

DESSERTS

KEY LIME PIE 5
Perfect for when you need that “little bit of sweet.”

CAUTION: There may be small bones or shells in some fish and shellfish. Wine and various foods contain sulphites. Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have any chronic illnesses of the liver, stomach, blood, or any type of immune disorder. Some foods, though rigorously tested, may contain certain microorganisms that can, in rare circumstances, cause reactions in some people. We are not responsible for an individual’s allergic reaction to food. If you are unsure of your risk, ask your server and/or contact a physician.