

HANG TEN HAPPY HOUR

DAILY 4PM-7PM

PUPU SPECIALS

\$6.00

PULLED PORK SLIDERS
CALAMARI
POPCORN SHRIMP
BACON POTATO CAKES
SHRIMP CEVICHE

\$7.00

CHICKEN CHINOIS
FIRECRACKER SHRIMP
ONION RINGS

\$8.00

BLACKENED FISH TACOS
ANGUS BEEF SLIDERS

Ask about our Cocktail, Martini, Beer & Wine Specials

LATE NIGHT HAPPY HOUR

NIGHTLY 8PM - 11PM

\$6 SPECIALTY DRINKS

Traditional Mai Tai • Icy Mai Tai • Naked Mai Tai Runner
Mai Tai Tini • Lychee Mai Tai • Mango Mai Tai
Lava Flow • Cucumber Crush

DRAFT BEER

Bud Light \$3 \$9
Coors Light \$3 \$9
Stella Artois \$3 \$9
Kona Longboard Lager & Big Wave \$3 \$9
Blue Moon Belgian White \$3 \$9
Heineken & Heineken Light \$3 \$9

PINT PITCHER BOTTLED BEER

Budweiser (Aluminum) \$3
Bud Light (Aluminum) \$3
Miller Lite (Aluminum) \$3
Heineken (Bottle) \$3
Heineken Light (Bottle) \$3

Featured Beers: Ask your server

\$5 WELL DRINKS

\$5 GLASS WINE: Fetzer Chardonnay, Cupcake Red Velvet (Red Blend),
Kim Crawford Sauvignon Blanc

VOTED HAWAII'S BEST FOR LIVE MUSIC

LIVE LOCAL MUSIC & HAPPY HOUR DAILY

 /MAI TAI BAR ALAMOANA  /MAI TAI BAR HONOLULU

Ask about our daily drink specials

WORLD FAMOUS MAI TAIS

- ✿ **TRADITIONAL MAI TAI** \$8
Myers's Dark Rum, Bacardi Gold Rum, Orange Curacao Liqueur, Mai Tai juice mix & Orgeat syrup, topped with Kraken Black Spiced Rum
- ✿ **ICY MAI TAI** \$8
Myers's Dark Rum, Bacardi Gold Rum served Hawaiian Style of shaved ice with our Mai Tai juice mix. Add a topper of Kraken Black Spiced Rum or 99 Bananas for \$1.00 or Grand Marnier for \$2.00
- MOLTEN MAI TAI** \$10
Koloa Gold Rum, Parrot Bay Coconut Rum, strawberry puree, lemonade & floated with Koloa Dark Rum
- MANGO MAI TAI** \$8
Parrot Bay Mango Rum, Dekuyper Orange Curacao, Mai Tai juice mix & topped with Captain Morgan Spiced Rum
- ✿ **LYCHEE MAI TAI** \$8
Parrot Bay Pineapple & Mango Rums mixed with sweet n sour & a splash of cranberry juice
- NAKED MAI TAI RUNNER** \$9
Naked Turtle Silver Rum, Banana Liqueur, Blackberry Brandy, pineapple juice, orange juice & grenadine



MARTINIS & MULES

- MAI TAI TINI** \$8
Myers's Dark Rum, Bacardi Gold Rum, Orange Curacao Liqueur shaken with Mai Tai juice mix, Orgeat syrup & topped with Kraken Black Spiced Rum
- JAMESON GREEN TEA TINI** \$9
Jameson Irish Whiskey, Deep Eddy Peach Vodka shaken with sweet n sour
- ✿ **SALTY PEAR** \$10
Grey Goose Pear Vodka, St-Germain Liqueur shaken with sweet n sour
- LEMON DROP** \$8
Absolut Citron Vodka, sweet n sour, squeeze of lemon & crowned with a sugar rim
- LYCHEE** \$8
Parrot Bay Pineapple & Mango Rums splashed with cranberry juice
- CANADIAN MULE** \$9
Crown Royal mixed with Ginger Beer & fresh lime juice
- ✿ **TITO'S MOSCOW MULE** \$9
Tito's handmade Vodka infused with Ginger Beer & fresh lime juice

LOCAL'S CHOICE

PASSION FRUIT MOJITO \$8

Parrot Bay Passion Fruit Rum, Razzmatazz Liqueur, Monin Mojito Mix, lime juice & fresh mint

✿ **LIQUID JANE** \$8

Captain Morgan Spiced & Coconut Rums, Midori, Blue Curacao, pineapple juice & sweet n sour

✿ **PARTY SHARK** \$9

Captain Morgan Spiced Rum, Blue Curacao Liqueur mix, pineapple juice & Ginger Beer

CUCUMBER CRUSH \$7

Prairie Organic Vodka mixed with Lemon Up Twist, sweet and sour & fresh cucumbers

PLANTATION TEA \$7

Parrot Bay Mango & Coconut rums mixed with Lipton iced tea & pineapple juice

WHITE SANGRIA \$9

Svedka Mango Pineapple Vodka, Chardonnay, Agave syrup infused with slices of lemon, lime & oranges



CLASSICS

✿ **PATRON TOP SHELF MARGARITA** \$10

Patron Silver Tequilla, DeKuyper O3 Orange Liqueur, fresh lime juice, sweet and sour topped with Grand Marnier

(Try with Mai Tai Bar's very own signature blend of Patrón Reposado)

LAVA FLOW \$8

Platinum rum blended with coconut syrup, pineapple juice & swirl of strawberry puree

✿ **TOP SHELF LONG ISLAND ICED TEA** \$10

Absolut Vodka, Bacardi Superior Rum, Tanqueray, DeKuyper O3 Premium Orange Liqueur, sweet n sour & a splash of Pepsi

MAKER'S OLD FASHION \$10

Maker's Mark Bourbon, bitters & fresh orange

STARBURST \$8

Parrot Bay Mango Rum, DeKuyper Peachtree & Watermelon Liqueurs mixed with Red Bull Energy Drink

BLOODY MARY \$7

Skyy Vodka, Demitri's Bloody Mary Seasoning, tomato juice served with celery, pepperoncini & lemon wedge

DRAFT BEER

DOMESTIC DRAFT

	PINT PITCHER	
Bud Light	\$4.50	\$11
Coors Light	\$4.50	\$11
Kona Longboard Lager & Big Wave	\$5.50	\$13
Blue Moon Belgian White	\$5.50	\$13

IMPORT DRAFT

Heineken & Heineken Light	\$5.50	\$13
Stella Artois	\$5.50	\$13

BOTTLED/CAN

Budweiser & Bud Light	\$5
Miller Lite	\$5
Heineken & Heineken Light	\$6
Corona Extra	\$6
Guinness	\$6
O'Doul's - Non-Alcoholic	\$5

Ask your server about our craft & seasonal beer offerings!

WINES

WHITE

	GLASS BOTTLE	
Fetzer Chardonnay	\$7	\$27
BV Coastal Estates Chardonnay	\$8	\$31
Ecco Domani Pinot Grigio	\$8	\$31
Kim Crawford Sauvignon Blanc	\$8	\$31
Chloe Rose	\$7	\$27

RED

Concannon Cabernet Sauvignon	\$8	\$31
BV Coastal Estates Merlot	\$8	\$31
Cupcake Red Velvet (Red Blend)	\$7	\$27
Pebble Lane Pinot Noir	\$8	\$31

SPARKLING

Astoria Prosecco	\$8
Sofia, Mini-Can	\$8

NON-ALCOHOLIC DRINKS

Red Bull, Sugarfree & other flavors	\$5
Coconut Water	\$5
San Pellegrino Sparkling Water	\$5

SIGNATURE PUPUS

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.

6 PC/12 PC CHICKEN WINGS \$6.50/11.50

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

BACON POTATO CAKES \$7.50

Homemade bacon potato cakes, dipped in buttermilk, crispy golden brown, drizzled with chili ancho mayonnaise and topped with sour cream & green onions.

ONION RINGS \$8

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

✿ FISH TACOS \$9

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

CHICKEN CHINOIS \$9

Crispy chicken tenders, zesty huli huli sauce.

✿ ANGUS BEEF SLIDERS \$9

3 sliders with cheddar cheese, special sauce and dill pickle slices on Hawaiian sweet rolls

KALUA PORK NACHOS \$8.50

Homemade chipotle cheese sauce smothering our fresh tortilla chips, topped with Kalua Pork, Mayan Salsa, pickled jalapeños, sour cream & guacamole

PULLED PORK SLIDERS \$7.50

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

SHRIMP CEVICHE \$7.50

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.

SWEET POTATO FRIES \$6

Served with Asian Wasabi dipping sauce.

FRENCH FRIES WITH SEA SALT \$3

FRENCH FRIES WITH GARLIC \$4

✿ EDAMAME- LOCAL STYLE \$4.50

Maui onions, sea salt, red chili pepper and shoyu.

SIDE OF JASMINE RICE \$3



SANDWICHES & GREENS

SERVED UNTIL 8PM

✿ CHEESEBURGER

\$11

The All-American sandwich delight! Cheddar cheese melted over a grilled burger, tomato, lettuce, burger sauce, and served with fries.

MAHI MAHI SANDWICH

\$11

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.

Add Chicken \$3, Add Shrimp \$4

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



DESSERT

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.

