

LA VIE · BAR ROOM

SIGNATURE COCKTAILS

TOAST TO THE INNKEEPER · 18

morin calvados vs.
st. george spiced pear liqueur. cinnamon smoke.

MAKE ME BLUSH · 18

st. george spirits terroir gin.
dubonnet rouge. orgeat. prosecco.

ESSENCE NO.1 · 18

grey goose strawberry lemongrass vodka.
pimm's no. 1.cucumber. ginger beer.

G.LION OLD FASHIONED · 25

knob creek 'G.LION barrel select' rye.
angostura. orange oil.

AFTERNOON IN JALISCO · 20

codigo 'G.LION barrel select' reposado tequila.
jalapeño tincture. cointreau. grapefruit.

KURA NO HANA · 24

roku gin. tanaka 1789 x chartier "pavillon."
italicus bergamotto. sakura carrot.

THE ULTIMATE 75 · 33

nolet's silver dry gin. calamansi.
yuzu. champagne.

THE KING'S SECRET · 20

kōhana kea hawaiian agricole rum.
dolin génépy liqueur. calamansi.

SAILOR'S DELIGHT · 28

smith and cross rum. psychaud's bitters.
fresh apricot liqueur. orgeat. lime.

SMOKED ROOTS · 18

ginger infused el silencio espadin mezcal.
olena agave. yuzu. laphroaig mist.

WINES BY THE GLASS

CHAMPAGNE

TAITTINGER

'BRUT LA FRANCAISE' · 33
champagne. france.

PROSECCO

BISOL 'JEIO' · 16
veneto. italy.

RIESLING

REINHOLD HAART · 18
mosel. germany. 2020.

CHARDONNAY

TYLER · 22

santa barbara. california. 2021.

ROSÉ

TRIENNES · 18

provence. france. 2021.

PINOT NOIR

FAILLA · 21

sonoma coast. california. 2021.

CABERNET SAUVIGNON

DAOU RESERVE · 25

paso robles. california. 2020.

SAKE

TANAKA X CHARTIER

'BLEND 001' · 30(3oz)
miyagi. japan.

RESERVE CHAMPAGNE

DOM PERIGNON

2013 VINTAGE · 50(3oz)
champagne. france.

SPARKLING ROSÉ

GRANDIN 'BRUT ROSE' · 18
loire. france.

SAUVIGNON BLANC

DOMAINE DU SALVARD 'UNIQUE' · 19
val de loire. france. 2021.

PINOT GRIS

KUENTZ-BAS · 18

alsace. france. 2018.

MERLOT BLEND

ESPRIT DE PAVIE · 22

bordeaux. france. 2016.

GAMAY NOIR

JEAN FOILLARD · 19

beaujolais. france. 2020.

RESERVE CABERNET SAUVIGNON BLEND

KENZO ESTATE 'RINDO' · 40(3oz)

napa valley. california. 2019.

SAKE

TANAKA X CHARTIER

'PAVILLON' · 24(3oz)
miyagi. japan.

LA VIE · BAR ROOM

PREMIUM CAVIAR SERVICE · 59

1/2 oz. classic accoutrement.
sour poi blini.

KAUA'I SHRIMP COCKTAIL · 27

french louis sauce. lemon.
smoked paprika.

OYSTERS ON THE HALF SHELL · 29

half dozen. rosé mignonette.
cocktail sauce.

LE GRAND PLATEAU · 69

oysters. kua'i prawns. lobster.
kona abalone.

WARM GOUGÈRES · 12

gruyère cheese puffs.
sweetland farm chèvre. garlic pistou.

CRISPY FROG LEGS · 19

garlic butter. parsley. lemon.



SELECTION OF CHEESES · 21

mānoa honey. macadamia nut.
selection of breads.

CARAMELIZED FOIE GRAS · 29

baby fennel. honey aigre-doux.
macadamia nut.

SHELLFISH REMOULADE · 31

heart of palm. green apple.
vadouvan curry spice.

BABY ROMAINE LETTUCES · 21

poached egg dressing. crispy shallot.
bacon marmalade.

HIRABARA FARM BEETS · 25

shaved foie gras torchon. raspberry.
black sesame.

DRY AGED SONOMA DUCK · 34

thumbelina carrot. berbere spice. orange jus.

PASTURE RAISED HAWAII VEAL · 32

charred zucchini. black olive. tomato vierge.

HOT SMOKED KONA KANPACHI · 39

wild american caviar. wilted spinach.
buttermilk beurre blanc.

A5 MIYAZAKI WAGYU STEAK · 139

potato purée. ali'i mushroom.
sauce bordelaise. (6oz)

BLACK TRUFFLE RISOTTO · 45

chanterelle mushroom. sweet corn.
gruyère cheese fondue.

PRIME NY STRIPSTEAK · 79

hy's famous spice blend. potato purée.
sauce bordelaise. (12oz)

BEER

PILSNER

RADEBERGER · 12
16oz. germany.

HAZY SOUR ALE

ANDERSON VALLEY
'TROPICAL' · 12
12oz. california.

BELGIAN STRONG ALE

DUVEL · 15
12oz. belgium.

SEASONAL

HANA KOA BREWING CO.
ROTATING SELECTION · 15
16oz. hawaii.

FRUIT LAMBIC

LINDEMANS LAMBIC
SEASONAL SELECTION · 17
12oz. belgium.

STOUT

DESCHUTES BREWERY
OBSIDIAN STOUT · 10
12oz. oregon.

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.