

WINES BY THE GLASS

**SCHRAMSBERG 'BLANC DE BLANCS' · 28**  
sparkling - north coast. california. 2019.

**OLGA RAFFAULT ROSÉ · 16**  
chinon. france. 2021.

**DOMAINE DE REUILLY · 18**  
reuilly. france. 2021.

**CHAMPALOU 'LES FONDRAUX' · 20**  
vouvray. france. 2020.

**TYLER · 22**  
chardonnay - santa barbara. california. 2021.

**JEAN FOILLARD · 18**  
beaujolais. france. 2020.

**DOMAINE DE PALLUS · 18**  
chinon. france. 2017.

BEER

**KONA LIGHT · 10**  
12oz. blonde ale. hawaii

**MONK'S CAFE · 12**  
11.2oz. flemish sour ale. belgium.

**HANA KOA BREWING CO. 'ROOFTOP PALE' · 15**  
16oz. pale ale. hawaii.

**DUVEL · 15**  
12oz. belgian strong blond. belgium.

**LINDEMANS LAMBIC 'FRAMBOISE' · 17**  
12 oz. fruit lambic. belgium.

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## FRUITS DE MER

TSAR NICOULAI CAVIAR | 69 | ½ ounce osetra. classic accoutrement. sour poi blini.

KAUAI PRAWNS COCKTAIL | 29 | french louis sauce. smoked paprika. lemon.

OYSTERS ON THE HALF SHELL | 33 | half dozen. rosé mignonette. cocktail sauce.

SHELLFISH PLATEAU | 59 | oysters. peekytoe crab. scallop. kauai prawn. kona abalone.

## APPETIZER

WARM GOUGÈRES | 14 | gruyere cheese puffs. sweetland farm chèvre. garlic pistou.

SELECTION OF CHEESES | 21 | manoa honey. muscat wine gelée. selection of breads.

FROG LEGS PROVENÇALE | 27 | green garlic aïoli. petite salade. mustard vinaigrette.

FOIE GRAS SAUTÉ | 32 | baby beets. mushroom brioche. black sesame.

## ENTRÉE

TRUFFLE RISOTTO | 49 | tomme cheese fondue. parsnip. brown butter macadamia.

POISSON PARISIEN | 47 | wilted spinach. preserved lemon. potato leek mousseline.

SONOMA DUCK A L'ORANGE | 49 | thumbelina carrot. crispy lentil. berebere spice.

A5 MIYAZAKI WAGYU | 89 | potato purée. ali'i mushroom. sauce bordelaise.

*\* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. please notify your server of any food allergies.*

## SIGNATURE COCKTAILS

### ESSENCE NO. 1 · 18

grey goose essences strawberry lemongrass vodka.  
pimm's no. 1. cucumber. lemon. brown sugar. ginger beer.

### THE KING'S SECRET · 20

kōhana kea hawaiian agricole rum. dolin genepy le chamois.  
calamansi. yuzu.

### MAKE ME BLUSH · 18

st. george terroir gin. dubonnet rouge. giffard orgeat.  
lime. prosecco.

### SMOKED ROOTS · 18

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

### AFTERNOON IN JALISCO · 20

codigo g.lion barrel select reposado tequila.  
jalapeño tincture. honey. orange liqueur. lime. grapefruit.

### ATOMIC BLONDE · 20

malfy con limon gin. strega. lillet blanc.  
branca menta. lemon bitters.

### THE GIN TO MY TONIC · 18

botanist islay dry gin. botanika angelica elderflower liqueur.  
sage. blueberry. yuzu. tonic.

### TOAST TO THE INNKEEPER · 18

père magloire calvados. st. george spiced pear liqueur.  
lemon. maple. cinnamon smoke.

## RESERVE COCKTAILS

### ALL BOOKED UP · 45

booker's 'bardstown batch' bourbon. cherry heering.  
angostura. bone marrow aroma.

### THE ULTIMATE 75 · 30

nolet's silver dry gin. calamansi. yuzu.  
schramsberg sparkling.

### WILD ORANGE · 28

regan's orange bitters. angel's envy bourbon.  
giffard apricot. giffard orgeat. yuzu.