

BY THE GLASS

SCHRAMSBERG 'BLANC DE BLANCS' | 28

sparkling - north coast. california. 2019.

TRIENNES ROSÉ | 15

méditerranée. france. 2020.

DOMAINE DE REUILLY | 18

reuilly. france. 2021.

MARC BREDIF | 17

vouvray. france. 2020.

TYLER | 20

chardonnay - santa barbara. california. 2021.

JEAN FOILLARD | 18

beaujolais. france. 2020.

DOMAINE DE PALLUS | 18

chinon. france. 2016.

BEER

KONA LIGHT | 9

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.

## FRUITS DE MER

### TSAR NICOULAI CAVIAR | 59

½ ounce osetra. classic accoutrement. sour poi blini.

### OYSTERS ON THE HALF SHELL | 33

half dozen. rosé mignonette. cocktail sauce.

### KAUAI PRAWN COCKTAIL | 26

french louis sauce. smoked paprika. lemon.

### CHILLED SHELLFISH PLATEAU | 59

oysters. maine lobster. prawn. scallop. kona abalone.

## HORS D'OEUVRES

### WARM GOUGÈRES | 14

sweetland farms chèvre. gruyère cheese. garlic pistou.

### CRISPY FROG LEGS | 17

green garlic aioli. persillade butter. lemon.

### MAINE LOBSTER ÉCLAIR | 24

celery root remoulade. romaine lettuce. everything spice.

### CHEESE AND CHARCUTERIE | 39

french style cheeses. prosciutto. selection of breads.

## SAVORY SELECTIONS

### SALAD GOURMANDE | 29

house made terrine. foie gras torchon. truffle vinaigrette.

### LOCAL POISSON SAUTÉ | 49

braised cabbage. bacon marmalade. bœarnaise mousseline.

### DRY AGED DUCK A L'ORANGE | 51

thumbelina carrot. wilted spinach. berbere 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 | 18

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

hayman's old tom 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.  
trouillard champagne.

### WILD ORANGE | 28

regan's orange bitters. four roses single barrel bourbon.  
giffard apricot. giffard orgeat. yuzu.