

SHAREABLES

CHIPS AND GUACAMOLE \$12

freshly made guacamole, crispy corn tortilla chips

CHIPS AND SALSA \$10

crispy corn tortilla chips, roasted tomato salsa

SEASONAL FRESH FRUITS \$12

golden maple yogurt

CRISPY RICE & SPICY TUNA TARTAR \$16

gochujang, ginger, sesame oil

SNAPPER CEVICHE* \$18

fresh lime, tomatillo, mango, avocado,
corn tortilla chips

CRISPY SHRIMP TEMPURA \$14

shishito peppers, sweet soy & chili aioli

PORK CARNITAS EMPANADA \$14

roasted poblano peppers, jack cheese, avocado
chimichurri crema

Vegetarian option available upon request

MINI AHI TUNA BURGER* \$18

ginger scallion slaw, crispy Maui onions, yuzu rayu aioli
served on soft slider rolls

SUNSET
COCKTAIL
HOUR

*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a certain medical condition.

COCKTAILS

\$17 EACH

GRILLED MARGARITA

El Tesoro Blanco tequila, St-Germaine, grilled pineapple habanero syrup & fresh lime juice

TEA TIME

Roku gin, green tea, basil ginger syrup topped with Fever-Tree lemon soda

PINK PALOMA

El Tesoro Blanco tequila, ruby red grapefruit, Campari, fresh lemon juice, ginger syrup topped with Fever-Tree sparkling grapefruit

ICHIGO-FOR-IT

Suntory Toki whisky, Western Son lime vodka, yuzu syrup topped with Casa Luigi Imperial Prosecco

GOLD RUSH

Maker's Mark, black pepper cardamom honey syrup fresh lemon juice

ADULT-SICLE

Haku vodka, cantaloupe ginger syrup topped with fresh orange juice

SUNSET 
COCKTAIL 
 **HOUR**