





HAPPY HOUR

TIKI TUESDAYS – ALL DAY HAPPY HOUR!

WED – THURS 5PM – 7PM
FRI 4PM – 6PM

Allergy Note:

Please note that we use various fruits, nuts, and other flavors. If you have an allergy please let us know!
All cocktails on our menu are gluten free unless otherwise noted

 = Contains Nuts  = Boozy   = Extra Boozy (Limit 2)

HAPPY HOUR COCKTAILS

ADRIFT MAI TAI – \$15

Rum blend, Agricole, housemade orgeat, lime, demerara, and dry curacao.
Funky and refreshing.

JUNGLE BIRD – \$15




Santa Teresa 1796 Rum and Bacardi Black, Campari, pineapple, lime, and demerara. Fruity and bitter.

SINGAPORE SLING – \$15

Gin, cherry and orange liqueurs, lime, pineapple, housemade grenadine, rose water, bitters, and soda. Light and refreshing.

FROZEN CHI CHI – \$15

Vodka, blended with housemade coconut cream, pineapple, and maraschino liqueur. Sweet and creamy.

- Like Reese's? Add Skrewball & Selvarey together!  – +5
- Like Nutella? Add Frangelico & Selvarey  – +5
- Macadamia Nut Liqueur  – +5

HURRICANE – \$16

Rum blend, housemade grenadine, simple syrup, amaretto, passionfruit, orange, and lemon. Fruity, boozy and bold.

SATURN – \$14

Gin, lemon, passion fruit, housemade orgeat, and falernum. Tart and Rich.

COCONUT CRYSTAL MARGARITA- \$14

Herradura Ultra Anejo Tequila, coconut liqueur, triple sec, simple syrup, and lime. Refreshing and acidic.

ZOMBIE- \$17 (Limit 2)

Rum blend, housemade grenadine, cinnamon simple syrup, falernum, absinthe, bitters, lime, and grapefruit. Bold, boozy and powerful.

SHOTS

MYSTERY SHOTS – \$7

Rotating mini cocktails. Please alert us of any allergies before ordering.

HAPPY HOUR BITES

VOLCANO FRIES \$7 (Vo)

Battered french fries seasoned with island spices and served with chili aioli.

SPAM MUSUBI \$5 (gfo)

Marinated seared spam and white rice drizzled in pineapple teriyaki wrapped in nori with a sprinkle of furikake.

COCONUT SHRIMP \$9

Five crispy coconut battered shrimp drizzled in sweet Thai chili sauce topped with scallions.

PELE DUCK WINGS \$13 (gf)




Five crispy coconut battered shrimp drizzled in house made Thai chili sauce topped with scallions.

EDAMAME HUMMUS \$9 (gfo)

Edamame and tahini based hummus topped with pickled red onion and a sprinkle of black sesame seeds. Served with crispy wonton chips.

GOCHUJANG GLAZED PORK BELLY SLIDERS \$13

Four gochujang glazed pork belly sliders on a bed of sumiso slaw.

 Vegetarian  Vegetarian Option (V) Vegan (Vo) Vegan Option (gf) Gluten-Free (gfo) Gluten-Free Option  Contains Nuts

We are a 21+ establishment.
Please alert your server of any dietary restrictions.

Checks for parties of 6 and up will have a 20% gratuity included and are able to be split equally up to 6 ways.
We proudly share tips with all of our hourly staff

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

SEE OUR FULL MENU FOR MORE DRINK OPTIONS SUCH AS PUNCH BOWLS AND COCKTAILS!

More Menus

Drinks

Spirits & Flights

Food

