





ISLAND SHRIMP COCKTAIL  Jumbo Shrimp, Cocktail Sauce	36
TROPICAL TUNA CEVICHE  Avocado, Charred Jalapeño Ponzu, Leche de Tigre, Toasted Coconut	38
CRAB RANGOON Crab and Cream Cheese Stuffed Wonton, Red Curry Hot Honey	36
CRISPY SPRING ROLLS Mushroom, Cabbage, Ginger, Magic Mustard	36
TROPICAL GUACAMOLE & CRISPY WONTON CHIPS Housemade Guacamole, Sweet Chili, and Pineapple	28
SWEET POTATO FRIES Furikake Dusted with Three Dips and a Dash of Salt	28
FIRECRACKER POPCORN CHICKEN Szechuan Pepper and Dried Chilis, Garlic Oil, Red Curry Hot Honey	42
LIL KAHUNA BURGER Sriracha Lime Mayo, Caramelized Pineapple, White American Cheese, Martin's Sweet Roll	42
LUAU PORK SLIDERS Smoked Heritage Pork Shoulder, Red Curry Hot Honey, Martin's Sweet Roll	
CRISPY PORK BITES  Marinated and Fried Pork Collar, Sawsawan Dipping Sauce	

### SATAYS

Priced by the dozen. Minimum 3 dozen.

MOJITO SHRIMP SKEWERS
WITH THAI CHILI SAUCE - 48

TERIYAKI CHICKEN
WITH SRIRACHA LIME AIOLI - 48

MARINATED PRIME BEEF SKIRT SKEWERS
WITH MAGIC MUSTARD - 60

#### DESSERTS

Priced by the dozen. Minimum 3 dozen.

**KEY LIME PIE** - 48

**COCONUT CREAM PIE** - 48

**BANANA CREAM PIE** - 48

**CHOCOLATE MACADAMIA TART - 48** 

**TROPICAL BANANAS FOSTER - 48** 

Prices do not include sales tax or gratuity.

# VICTORY/ BUFFEIT

**PICK 2 OF EACH** 

\$60 Per Person

## ISLAND FARE

THAI FRIED CHICKEN

Sweet Spicy Chili Sauce, Lettuce Wraps

**HULI HULI BBQ CHICKEN** 

Soy Pineapple Glaze

KALUA PORK SHOULDER WITH GUAVA BBQ

**5 SPICE GLAZED PORK SPARE RIBS** 

**GLAZED TENDERLOIN OF BEEF** (add \$7)

**GRILLED SALMON WITH MISO MUSTARD** (add \$2)

**SPICY COOL PEANUT NOODLES** 

#### FRIED RICE

#### **VEGETABLE FRIED RICE**

Peas, Snap Peas, Carrots, Green Onions, Thai basil

**SHRIMP FRIED RICE** (add \$3)

Blue Shrimp, Peas, Carrots, Green onions, Thai Basil

#### **PORK AND PINEAPPLE FRIED RICE**

Smoked Pork Belly, Pineapple, Green Onions and Chiles

#### **BEEF AND ONION FRIED RICE** (add \$2)

Smoked Brisket, Chilies, Caramelized & Crispy Fried Onion

#### **GARLIC CHICKEN FRIED RICE**

Fried Chicken, Peas and Carrots

### **VEGETABLES**

THAI GREEN PAPAYA SALAD

KIMCHI CUCUMBER SALAD

**BLISTERED GREEN BEANS WITH SWEET SOY** 

**SWEET CORN SALAD WITH COCONUT** 

**BIG ISLAND TOMATO SALAD** 





# GOGETALLS

### **JET PILOT**

Aged Jamaican and
Overproof Rum,
Lime, Grapefruit,
Cinnamon,
Falernum,
Absinthe, Bitters

18

Inspired by Steve Crane's Luau Restaurant, Beverly Hills, California, 1958





### 1944 MAI TAI

Aged Barbados Rum, Aged Fijian Rum, Overproof Jamaican Rum, Curaçao, Almond Orgeat, Lime 20

Trader Vic, Trader Vic's, Oakland, California, 1944





#### **PAINKILLER**

Caribbean Rum Blend, Tangerine, Pineapple, Coconut

17

Daphne Henderson, Soggy Dollar Bar, BVI, 1970s



Drinks of impressive strength.
Please sip delicately.

# COFFEE GROG

Aged Jamaican Rum, 151° Demerara Rum, Creole Shrub, Hexe Espresso, Coconut, Cinnamon

16

94



# TOASTED COCONUT CHI CHI

Japanese Vodka, Amontillado Sherry, Pineapple, Toasted Coconut

16

Inspired by Donn Beach, Don The Beachcomber's, St. Paul, Minnesota, 1970s



## THREE DOTS & A DASH

Aged Martinique Rhum Agricole, Aged Guyana Rum, Lime, Orange, Falernum, Allspice

16

9





