



SERVED COCKTAIL STYLE • 15 PERSON MINIMUM

CHOOSE 3 \$32 Per Person | CHOOSE 5 \$44 Per Person |

CHOOSE 7 \$54 Per Person

ISLAND SHRIMP COCKTAIL

Jumbo Shrimp, Cocktail Sauce

TROPICAL TUNA CEVICHE

Avocado, Charred Jalapeño Ponzu, Leche de Tigre, Toasted Coconut

CRAB RANGOON

Crab and Cream Cheese Stuffed Wonton, Red Curry Hot Honey

CRISPY SPRING ROLLS

Mushroom, Cabbage, Ginger, Magic Mustard

TROPICAL GUACAMOLE & CRISPY WONTON CHIPS

Housemade Guacamole, Sweet Chili, and Pineapple

SWEET POTATO FRIES

Furikake Dusted with Three Dips and a Dash of Salt

FIRECRACKER POPCORN CHICKEN

Szechuan Pepper and Dried Chilis, Garlic Oil, Red Curry Hot Honey

LIL KAHUNA BURGER

Sriracha Lime Mayo, Caramelized Pineapple, White American Cheese, Martin's Sweet Roll

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

MOJITOX SHRIMP SKEWERS

Thai Chili Sauce

TERIYAKI CHICKEN SKEWERS

Sriracha Lime Aioli

MARINATED PRIME BEEF SKIRT SKEWERS

Magic Mustard

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.

VICIORY BUFFET

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

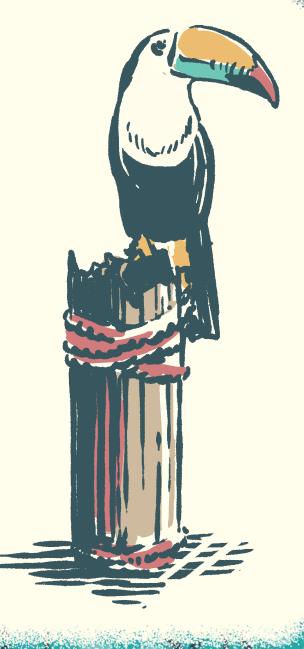
THAI GREEN PAPAYA SALAD

KIMCHI CUCUMBER SALAD

BLISTERED GREEN BEANS WITH SWEET SOY

SWEET CORN SALAD WITH COCONUT

BIG ISLAND TOMATO SALAD





GOGLIALLS

JET PILOT

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

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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

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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

90



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

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