

BAR BITES

Spicy Beef* Tropical Fruit Escabesche, Hoisin, Thai Basil **20**

Kampachi Crudo* Avocado, Smoked Ponzu, Mustard Oil **22**

Fish & Poi* Smoked Marlin Bacalao, Grilled Bread, Herbs **18**

Ahi Poke* Tiger's Milk, Coconut, Cucumber, Sweet Potato **20**

Chicken Liver & Foie Gras Pate* Mint, Pineapple & Sumac Jam **15**

Marinated Tomatoes Surfing Goat Cheese, Smoked Strawberry, Molasses **18**

DESSERTS**Tropical Fruit Vacherin**

Pineapple-Mango Sorbet, Meringues, Lilikoi Consommé **12**

Cappuccino Namelaka

Whipped Ganache, Chocolate Air, Cardamom Guri Guri **12**

Yuzu Nougat Mousse

Honey Lavender Gelee, Olive Oil Madeline **14**

Humu Chocolate Garden

Chocolate Stones, Pistachio Moss, Cocoa Gelee **14**

Surfing Goat Cheesecake

Coconut Gel, Beet Sponge Cake **12**

Bar Bites & Desserts are available from 5:30pm - 9:00pm

Parties of 8 or more are subject to an automatic 18% service charge. Some foods may be raw or under cooked or contain raw or uncooked ingredients. *Consuming raw or uncooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness

SIGNATURE COCKTAILS

The Grand Ron Zacapa 23yr Rum, Myers Dark Rum, Orange Curacao, BG Orgeat Syrup, Pineapple Vanilla Syrup, Lime Juice, Pineapple Foam **19**

Shore Break Tanqueray Gin, Falernum, Pineapple Juice, Lime Juice, Bikini Blonde Ale, Angostura Bitters **16**

SPP Daiquiri* Myers Platinum Rum, Luxardo Maraschino Liqueur, Lime Juice, Simple Syrup, Pasteurized Egg White **15**

Haleakala Sunrise Don Julio Blanco Tequila, Lemon Juice, BG Orgeat Syrup, Pineapple, Aperol Aperitivo Float **17**

'Awapuhi Sour Bulleit Rye Whiskey, Angostura Bitters, BG Orgeat Syrup, Lemon Juice, Ginger Beer **17**

Upcountry Don Julio Reposado Tequila, Falernum, Lime Juice, Kiawe Strawberry Sauce **18**

Fez Medina Pimms No. 1, Zucca Amaro, Lemon Juice, Cardamom Ginger Syrup & Cucumber Cardamom Soda **16**

Crater Manhattan Bulleit Bourbon, Carpano Antica, Cocci Americano, Rotham Apricot Liqueur, Apricot Syrup **18**

Plumeria Blossom Ketel One Vodka, Triple Sec, Lime Juice, BG Grenadine, Cardamom **17**

Tea Garden* Hennessy VS Cognac, Earl Grey Tea Syrup, Lemon Juice, Pasteurized Egg White, Moët & Chandon Brut Champagne **19**

HOUSE MADE Humuhumunukunukuapua'a takes pride in hand squeezing juices and crafting custom syrups in house with fresh & local ingredients.



Champagne & Sparkling Wines

Prosecco, Zardetto , Treviso, Veneto, Italy NV	12
Sparkling Rosé, Lokelani , Maui, HI NV	14
Champagne, Taittinger , Brut, "La Francaise", Reims, France NV	23
Champagne, Veuve Clicquot , Brut, Reims, France NV	25

White Wines

Pinot Grigio, Tiefenbrunner , Alto Adige, Italy 2015	12
Sauvignon Blanc, Clos Henri , "Petite Clos", Marlborough, NZ 2015	12
Sauvignon Blanc, Honig , Napa Valley, CA 2016	14
Chablis, JM Brocard , "Vau de Vey", 1er Cru, France 2014	22
Chardonnay, Chalk Hill , Sonoma Coast, CA 2015	15
Chardonnay, Far Niente , Napa Valley, CA 2015	25
Reisling, Dr. Hermann , Kabinett, Ürziger Würzgarten, Mosel, Germany 2015	16

Rosé Wine

Rosé, Ulupalakua , Maui, HI 2013	14
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Red Wines

Pinot Noir, Willamette Vineyards , "Whole Cluster", Willamette, OR 2015	16
Pinot Noir, Ancien , Carneros, CA 2014	16
Syrah, Ulupalakua , Maui, HI 2013	16
Merlot, Swanson , "The Cygnet", Merlot, Napa Valley, CA 2012	14
Malbec, Norton , Reserva, Mendoza, Argentina 2013	13
Cabernet Sauvignon, Martin Ray , "Reserve", Napa Valley, CA 2014	18

CRAFT & IMPORT**Beniaka Ale** Coedo Brewery **14****Passion Fruit Cider** Rekorderlig **11****Big Swell IPA** Maui Brewing Co. **7.5****Bikini Blonde** Maui Brewing Co. **7.5****Coconut Porter** Maui Brewing Co. **7.5****Longboard Lager** Kona Brewing Co. **7.5****White Rascal White Ale** Avery Brewing Co. **7.5****Organic Amber Ale** Eel River Brewing **7.5****IPA** Lagunitas Brewing Co. **7.5****Glütiny Golden Ale** New Belgium Bewing **7.5****Heineken** Netherlands**Beck's Non-Alcoholic** Germany