

SPECIAL COCKTAILS

18



MISTY MORNING

fresh local passionfruit and ginger muddled with maui's own ocean ocean vodka over crushed ice, smoky rosemary sprig



UBE BAE BABY BABY (purple pina colada twist)

local moloka'i sweet potato, pineapple, coconut, kula organic maui made light rum, pineapple slice and mint leaf



PANIOLO MOJITO

kuleana hui hui agricole rum, fresh strawberries, basil, and lime, pineapple leaf and basil leaf



MANGOTINI

maui's own ocean vodka, fresh mango puree, peach essence, fresh lemon, shaken & chilled



MOLOKA'I MULE

maui's own ocean vodka, ginger beer, passionfruit, orange, guava juice, fresh ginger and lime squeeze, fresh mint and lime wheel



DA DAIQUIRI

kuleana hui hui agricole rum, pomegranate syrup, fresh lemon & lime juices, pomegranate seeds, cane sugar rim



NICKS MAI TAI

kula organic light & dark rums, made on maui tropical fruit juices, house-made mai tai mix, pineapple-citrus foam



BLOOD ORANGE OLD FASHIONED

old pali road hawaiian whiskey, maker's mark bourbon, muddled fresh blood orange and cherry, splash of soda



BLACK & BLUE MARGARITA

casamigos blanco tequila, cointreau, crushed black & blueberries, hamakua calamansi sour

FOOD

STEAKHOUSE SLIDERS | 26

wagyu beef, white cheddar, arugula, tomato, maui onion “agrodolce”, maui island dressing, toasted brioche bun

JUMBO SHRIMP COCKTAIL | 22

wasabi cocktail, fresh lemon wedge

SMOKED SALMON | 22

potato blini, crispy capers, crème fraiche, ikura

TWO NICK'S FISH TACOS | 26

panko crusted fresh local fish, pico de gallo, jalapeno crema, tortillas

PARMESAN FRITTES | 9

shaved parmesan, sriracha ketchup, honey mustard aioli

MAKA'S POKE BOWL | 30

ahi, ogo, green onions, shoyu, sesame, carrot, kim chee, pear, cucumber, ssamjang

BRUSSELS SPROUTS & SHISHITOS | 15

roasted brussels sprouts, shishito peppers, house-made hummus, extra virgin olive oil



MAUI