

# SPECIAL COCKTAILS

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## MISTY MORNING

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Fresh local passion fruit & ginger muddled with Maui's own Organic Ocean Vodka over crushed ice, smoky rosemary sprig

## UBE BAE BABY BABY (purple piña colada twist)

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Local Moloka'i sweet potato, pineapple, coconut, Kula Organic Light Rum

## PANIOLO MOJITO

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Kuleana Hui Hui Agricole Rum, fresh strawberries, basil & lime

## MANGOTINI

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Maui's own Organic Ocean Vodka, fresh mango purée, peach essence, fresh lemon shaken & chilled

## MOLOKA'I MULE

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Maui's own Organic Ocean Vodka, ginger beer, passion fruit, orange & guava juice, fresh ginger & lime squeeze

## DA DAIQUIRI

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Kuleana Hui Hui Agricole Rum, pomegranate syrup, fresh lemon & lime juices, pomegranate seeds, cane sugar rim

## NICK'S MAI TAI

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Kula Organic Light & Dark Rums, made on Maui tropical fruit juices, house-made mai tai mix, pineapple-citrus foam

## BLOOD ORANGE OLD FASHIONED

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Old Pali Road Hawaiian Whiskey, Maker's Mark Bourbon, muddled fresh blood orange & cherry, splash of soda

## BLACK & BLUE MARGARITA

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Casamigos Blanco Tequila, Cointreau, crushed black & blueberries, Hamakua calamansi sour

# FOOD

## STEAKHOUSE SLIDERS | 26

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

## JUMBO SHRIMP COCKTAIL | 22

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wasabi cocktail sauce, fresh lemon

## TWO NICK'S FISH TACOS | 26

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

## PARMESAN FRITTES | 9

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shaved parmesan, srisacha ketchup  
honey mustard aioli

## CHARRED OCTOPUS | 35

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three cheese gnocchi, heirloom tomatoes  
dragon fruit vinaigrette

## BRUSSELS SPROUTS | 15

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roasted Brussels sprouts  
house-made hummus, extra virgin olive oil



MAUI