

ADRIFT TIKI COCKTAILS

ALL JUICES ARE HAND SQUEEZED IN-HOUSE

ZOMBIE 12 (LIMIT 2)

White Rum, Dark Rum, 151, Apricot, Grapefruit, Pineapple, Lime, Cinnamon, Pomegranate

SINGAPORE SLING 11

Gin, Benedictine, Cherry, Lime, Bitters

BRANDO OLD FASHIONED 10

Aged Rum, Orange, Cherry, Sugar, Water, Bitters

MAI TAI 10

Aged Rum, Orange Curaçao, Lime, Orgeat

FRANCISCO DE MIRANDA 10

Rye Whiskey, Gingercello, Amaro, Lemon, Black Rice Vinegar

STOLEN BOOTY 8

Hibiscus Infused Rum, Elderflower, Demerara Sugar, Lime

SUFFERING BASTARD 8

Gin, Brandy, Lime, Demerara Sugar, Ginger Beer, Bitters

SHARKS TOOTH 10

White Rum, Maraschino, Pineapple, Lime, Cinnamon

MISSIONARY'S DOWNFALL 9

Light Rum, Lime, Pineapple, Apricot, Mint, Honey, Orgeat

HURRICANE 11

White Rum, Dark Rum, Orange, Lime, Passion Fruit, 151

WHITE WAVE 8

Gin, Apricot Brandy, Lemon, Coconut

SET SAIL 11

Bourbon, Aged Rum, 151, Orange, Passion Fruit, Vanilla

FROZEN

DON'S PEARL 12

White Rum, Guava, Passion Fruit, Coconut, Honey, Lime

ULI ULI 12

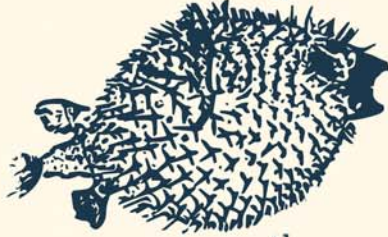
Tequila, Mezcal, Gin Fuego, Blood Orange, Lime, Cassis

MACADAMIA NUT CHI-CHI 10

Vodka, Macadamia, Pineapple, Coconut, Sugar

KOKO KIHA 12

Chocolate Gin, Banana, Coconut, Pineapple, Amaro



SHAREABLE COCKTAILS

BAKER FIRE BOWL 25/50

Flaming 151, Light Rum, Aged Rum, Dark Rum, Cassis, Banana, Orange, Pineapple, Pomegranate (SERVED FOR 2 OR 4)

SCORPION BOWL 24/48

White Rum, Gin, Brandy, Lemon, Orange, Orgeat, Mint, White Wine (SERVED FOR 2 OR 4)

PLANTER'S PUNCH 24/48

Dark Rum, Apricot, Pimento Dram, Lemon, Orange, Grenadine (SERVED FOR 2 OR 4)



WINE

BY THE CAN

The Infinite Monkey Theorem 7

RED/WHITE/ROSÉ

BOTTLES & CANS

Avery el Gose Sour Ale 6

Ska Brewing Modus Mandarin IPA 6

Oscar Blues Mama Little Yella Pils 6

Oscar Blues Old Chub Scotch Ale 6

Dry Dock Apricot Blonde Ale 6

Ska Brewing Mexican Logger

Mexican Style Lager 6

Avery Liliko'i Kepolo Witbier 6

TAPS

Upslope Lager 5

Avery White Rascal 5

Denver Beer Co Graham Cracker Porter 6

Ratio Rotating Tap 6

Denver Local Rotating Tap 6

SMALL PLATES

KILAUEA POKE* 16

Ahi, Albacore, Mango, Wakame, Taro Chips

GREEN PAPAYA SALAD 7 (V) (GF)

Jicama, Asian Pear, Peanuts, Herbs, Lotus, Tamarind-Lilikoi Vinaigrette, Pepper Sriracha ADD HULI HULI CHICKEN 4 / ADD GRILLED TOFU 3

MISO BUTTERNUT SOUP 7 (V)

Coconut, Mushroom, Udon, Herbs
ADD HULI HULI CHICKEN 3 / ADD GRILLED TOFU 2

GUAVA BBQ BABY BACK RIBS 12 (GF)

Citrus Coriander Rub, Fennel Orange Slaw

PELE CHICKEN WINGS 10

Mango, Pickled Fresnos, Mac Nuts, Gochujang Glaze

LOMI LOMI SHRIMP 14 (GF)

Cherry Tomato, Avocado, Mac Nuts, Herbs, Coconut Water Vinaigrette

TEMPURA ONION RINGS 6 (V) (GF)

Spicy Yellow Curry, Raita

KONA KALUA PORK SLIDERS 12

Kings Hawaiian Roll, Pineapple Chutney, Spiced Yoghurt
ADDITIONAL PORK SLIDER 4

BURGERS & SANDWICHES

ALL SERVED WITH TARO CHIPS
OR PAPAYA SALAD ADD 2

JAWS* 12

Loco Moco Style, Fried Egg, Portuguese Sausage Gravy, Onion Marmalade

WAIMEA BAY* 12

Spam, Grilled Pineapple Chutney

BANZAI PIPELINE* 12

Bacon, Cheddar, Kimchi, Smoked Aioli

DA KINE CHICKEN 12

Grilled Chicken Breast, Smoky Slaw, Pickled Papaya, Da Kine Sauce

ADRIFT

PU PU PLATTER 22

SERVES 2 / ADD 10 PER ADDITIONAL PERSON

Pele Wings, Guava BBQ Ribs, Onion Rings, Kalua Pork Sliders, Mofongo Chips, Edamame

HAWAIIAN MIX PLATE

A TRADITIONAL HAWAIIAN DISH SERVED WITH STEAMED RICE, MAC SALAD, GRILLED PINEAPPLE, HAWAIIAN PICKLES, KINGS HAWAIIAN ROLL AND YOUR CHOICE OF:

HULI HULI CHICKEN 14

KONA KALUA PORK 14

GRILLED TOFU 12

(GF) GLUTEN-FREE

(V) VEGETARIAN

PLEASE ALERT YOUR SERVER OF ANY DIETARY RESTRICTIONS

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.