

OUR COCKTAILS ARE OUT OF SIGHT.

The Madrid 19

Elegant, mysterious with a hint of spice.

vanilla Sazerac, elderflower, lime,
pickled chili peppers, tamarind

Boca Del Toro 17

The timeless classic.

Buffalo Trace Bourbon,
bitters

Thyme Out 17

Refreshing and familiar.

Wheatley Vodka, pineapple, thyme,
cardamom, lemon, honey

Sol Y Paz 19

Your new favorite.

Suntory Roku Gin, strawberry,
bitter orange, basil, bubbles

Kapahulu Sunrise 19

The Mojito's cooler older brother.

Kuleana Agricole, honey dew melon,
cinnamon, mint, lime, bubbles

Tokyo Nights 19

Balanced, deep and bright.

Suntory Toki Whisky,
yuzu, cocoa, rhubarb

Kalimotxo 20

All the cool kids are doing it.

Mexican Coke, chocolate,
cinnamon, red wine

Playa Del Sangre 17

Keep the party going...

hibiscus infused Banhez Mezcal,
chocolate orange, vanilla, cherry

Bull & The Whip 22

Refined, rich, and decadent. Just like you.

Wagyu infused Basil Hayden's Bourbon,
saffron, rosemary, chiretta flowers

Mr. Crack Seed 17

A whisky twist on a local favorite.

Buffalo Trace, dried & salted plum,
lemon, honey

BALLERS

9oz COCKTAILS FOR TWO

Vieux Carre 120

Park Mizunara Cognac
Dalmore Cigar Malt
Di Torrino
Benedictine

Red Hook 80

Smoked or Absinthe spray
High West Prairie
Punt e Mes
Luxardo Maraschino

Manhattan 160

Whistle Pig 15 yr.
Carpano Antica

18% Gratuity will be added for parties of 8 or more



FLIGHTS

Bourbon Flight 40

Hudson Bright Lights Big Bourbon
Hudson 4 Grain Bourbon
Breckenridge

Rye Flight 38

Masterson's
Hudson Do The Rye Thing
Whistle Pig Piggyback

Cognac Flight 62

A. Hardy Noces D'or Grand Champagne
Park Mizunara Wood
Domaine Tariquet Bas Armagnac

Scotland Flight 40

Achtentoshan 12 yr.
Lowland
Balvenie 14 Carribbean
Highland
Caol Ila 12 yr.
Islay

Baller Flight 650

Macallan 25 yr.
Scotch Highland
Whistle Pig Boss Hog
American Rye
Louis the 13th
Cognac

Tsunami Flight 1,500

Hibiki 30 yr.
Hakushu 25 yr.
Yamazaki 25 yr.

ON TAP (9)

Waikiki Brewing Eepah IPA **HBW Kewalo's Cream Ale**

HBW Hop Island IPA **Ola Brewing Kona Gold
Pineapple Cider**

NON-ALCOHOLIC BEVERAGES

Mexican Coke 5 **Diet Coke 5** **Pineapple Juice 4**
Fever Tree Ginger Ale 5 **Sprite 5** **Hot or Iced Tea 3**
Fever Tree Ginger Beer 5 **Fruit Punch 5** **Espresso 7 / 10 DBL**

Hawaii Volcanic Bottled Water 8
still or sparkling

Fever Tree Mediterranean Tonic Water 5

Fever Tree Club Soda 5

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WHISKY

BOURBON/AMERICAN

Basil Hayden's
Blantons
Breckenridge
Buffalo Trace Single Barrel
Eagle Rare
Elijah Craig (*Small Batch*)
George T. Stagg (*130 proof*)
Henry McKenna Single Barrel
Hudson 4 Grain Bourbon
Hudson Bright Lights Big
Makers Mark 46
Old Forester 1910
Old Rip Van Winkle 10 yr.
Pappy Van Winkle 12 yr. (*special Reserve*)
Pappy Van Winkle 15 yr.
Peerless
St. George's Baller
Tin Cup Bourbon
Weller 12 yr.
Weller Antique 107
Weller C.Y.P.B.
Weller Full Proof
William Larue Weller
Woodford Reserve

BLENDED

Johnnie Walker Black
Johnnie Walker Blue
Johnnie Walker Double Black
Monkey Shoulder Blended

LOW LAND

Auchentoshan 12 yr.
Glenkinchie 12 yr.

IRISH

Bushmills 10 yr.
Bushmills 16 yr.
Green Spot
Yellow Spot 12 yr.

RYE

High West American Prairie
High West Double Rye
High West Rendezvous
Hudson Do The Rye Thing
Masterson's
Sazerac Rye
Templeton's
Thomas H Handy (*129 Proof*)
Tin Cup Rye
Whistle Pig 10 yr.
Whistle Pig 12 yr.
Whistle Pig 15 yr.
Whistle Pig 18 yr.
Whistle Pig Boss Hog VI (*Samurai*)
Whistle Pig Boss Hog VII (*Magellan*)
Whistle Pig Piggyback

HIGHLAND / SPEYSIDE

Ballantines 30 yr.
Balvenie 14 yr. (*Carribbean Cask*)
Balvenie 15 yr. (*Sherry Wood*)
Balvenie 21 yr. (*Portwood*)
Dalmore Cigar Malt
Dalmore Portwood
Glenfiddich 14 yr.
Glenfiddich 15 yr. (*Solera Reserve*)
Glenlivet 12 yr.
Glenlivet 25 yr.
Glenlivet Code
Glenlivet Enigma
Oban 14 yr.

ISLAY / CAMPBELLTOWN

Bowmore 15 yr. (*Darkest*)
Bruichladdich (*The Classic*)
Bruichladdich (*Octomore*)
Bunnahabhain 12 yr.
Bunnahabhain 25 yr.

JAPANESE

Akashi Single Malt
Hakushu 12 yr.
Hakushu 18 yr.
Hakushu 25 yr.
Hibiki 12 yr.
Hibiki 17 yr.
Hibiki 21 yr.
Hibiki 30 yr.
Hibiki Harmony
Nikka Coffey Grain
Suntory Toki
Yamazaki 12 yr.
Yamazaki 18 yr.
Yamazaki 25 yr.

Macallan No. 1
Macallan No. 2
Macallan No. 3
Macallan No. 4
Macallan No. 5
Macallan No. 6
Macallan 12 yr.
Macallan 18 yr.
Macallan 25 yr.
Macallan 30 yr.
Macallan M
Macallan Reflexion



SPIRITS

VODKA

Grey Goose
Hanson Espresso vodka
Titos
Wheatley

RUM

Appleton Estate 12 *yr.*
Clement VSOP
Diplomatico
Havana Club
Ko Hana Kea Blanc
Kuleana
Plantation Barbados 5 *yr.*
Plantation OFTD
Plantation Xaymaca
Ron Zacapa Solera 23 *yr.*
Smith & Cross

GIN

Botanist
Brokers
Empress
Hendricks
Monkey 47
No. 3
St. George Terroir
Suntory Roku Gin

TEQUILA/ MEZCAL

Don Julio 1942
Don Julio Blanco
El Tesoro Anejo
El Tesoro Blanco
Clase Azul Anejo
Clase Azul Black Ultra
Clase Azul Mezcal
Clase Azul Repo
Clase Azul Silver
Banhez Ensemble
Bozal Castilla
Bozal Pechuga
Maestro Dobel
Siete Leguas Blanco
Silencio
Sotol Por Siempre

COGNAC

A. Hardy Captain Noces D'or Grand Champagne
A. Hardy Noces de Diamant
Domaine Tarique (*Armagnac*)
Hennessy VS
Park VS
Park VSOP
Park (*Borderies Mizunara*)
Remy Louis XIII
Remy VSOP

AT THE END...

Taylor Fladgate 10 *yr.* Tawny
12
Barton & Guestier Sauternes 2015
15

Ramos Pinto Ruby Porto
10
Dolce Late Harvest Wine 2013
40

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WINE

NEW WORLD REDS

Caymus <i>Cabernet Sauvignon, Napa Valley, 2018</i>	50 / 200
Grgich <i>Cabernet Sauvignon, Napa Valley, 2015</i>	90
Miner <i>Cabernet Sauvignon, Napa Valley, 2017</i>	155
Cakebread <i>Cabernet Sauvignon, Rutherford, 2017</i>	195
Nickel & Nickel <i>Sullenger Vineyard, Cabernet Sauvignon, Oakville, 2017</i>	235
Palermo <i>By Orin Swift, Cabernet Sauvignon, St. Helena, 2017</i>	100
Rombauer <i>Cabernet Sauvignon, Napa Valley, 2017</i>	170
Turnbull <i>Cabernet Sauvignon, Napa Valley, 2017</i>	26 / 104
Quilt <i>By Wagner Group, Cabernet Sauvignon, Napa Valley, 2017</i>	18 / 72
Obsidian Ridge <i>Cabernet Sauvignon, Napa Valley, 2017</i>	20 / 80
Opus One <i>Bordeaux Blend, Oakville, 2016</i>	200 / 800
Shafer TD-9 <i>Red Blend, Napa Valley, 2017</i>	140
Insignia <i>Bordeaux Blend, Napa Valley, 2016</i>	150 / 600
Papillon <i>By Orin Swift, Red Blend, Napa Valley, 2018</i>	175
Emmolo <i>Merlot, Napa Valley, 2017</i>	20 / 80
Turley <i>Zinfandel, Atlas Peak, 2018</i>	96
Qupe <i>Syrah, Central Coast, 2016</i>	68
Mer Soleil Reserve <i>Pinot Noir, Sant Lucia, 2017</i>	25 / 100
J Vineyards <i>Pinot Noir, Russian River, 2017</i>	90

OLD WORLD REDS

Tinto Pesquera Reserva <i>Ribera Del Duero, 2012</i>	112
Cune Gran Reseva <i>Rioja, 2012</i>	80
Badia a Coltibuono <i>Chianti Classico Riserva, 2015</i>	72
Ca'Marcanda Promis <i>From Gaja, Toscana, 2017</i>	95
Allegrini <i>Amarone Valpolicella, 2015</i>	120
Domain les Alexandrins <i>Cotes du Rhone, Crozes-Hermitage, 2014</i>	90
Clos Frantin Grand Echezeaux <i>Bourgogne, France, 2016</i>	1,200

WHITES

Au Bon Climat <i>Chardonnay, Santa Barbara, 2018</i>	20 / 80
Jadot Les Clos Grand Cru <i>Chablis, France, 2015</i>	450
Reynvaan "Queen's Road White" <i>Walla Walla, Washington, 2014</i>	75
Frank Family <i>Chardonnay, Carneros, 2018</i>	24 / 96
Columna <i>Albarino, Rias Baixas, 2018</i>	16 / 64

BUBBLES

Dom Perignon <i>Champagne, France, 2006</i>	75 / 300
Taittinger <i>Champagne, France, NV</i>	25 / 100
Navaran <i>Cava, Catalonia, 2017</i>	20 / 80
Lambrusco <i>(Red Sparkling), Cleto Chiarli, NV</i>	15 / 60

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TAPAS



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• ALL DISHES MADE TO SHARE •
SERVES 1-2 GUESTS

Oyster Shooter 6 ea.

Quail egg, ikura, ponzu sauce
Upgrade with Hokkaido Uni +8 per shooter

The Ox Caesar 14

hearts of romaine, sourdough croutons,
preserved egg yolk, parmesan, white anchovies

Charcuterie Board 44

artisan meats and cheeses, olives,
fresh fruits, sourdough bread

Blind Ox French Fries 16

white truffle oil, crispy garlic, parmesan, parsley,
serrano salsa, garlic aioli

Blind Ox Blue Balls 16

crispy mac blue cheese balls,
spicy Sriracha, sambal oelek sauce

Kampachi Tartare Taco 24

local Kampachi, fish sauce chilis,
smashed lime avocado, furikake won-ton shell

Spanish Octopus 24

smoked Spanish octopus, charred yuzu miso,
cilantro oil, lime tako ceviche,
wasabi, furikake mandoo chip

Crispy Pickled Trio 14

buttermilk tempura battered dill pickles,
red onions, banana peppers,
spicy & french onion dip

Nori Shrimp 18

blue nori wrapped oishii shrimp,
shiso sprout bouquet, ginger daikon dashi

Escargot 16

parmesan champagne garlic butter, sourdough baguette

Salmon Mousse 16

Cambridge House smoked salmon, Ossetra caviar,
citrus dill cream cheese, preserved egg, salted cucumber,
black sesame touli cracker

Caviar Flight 78

Ossetra sturgeon caviar, Sasanian salmon roe,
golden pearl trout caviar, Hokkaido uni, bellini's,
local Maui finger lime, creme fraiche

U-10 Scallops 28

namasu, ikura, beet green apple, polenta cake

Bone Marrow 28

Kiawe Ranch bone marrow, Tabasco bacon,
trumpet mushroom duxelle, sugar snap pea,
Hibiki demi glace

A-5 Wagyu Tartare 54

King Crab nori chip, unagi, terrine de foie gras,
Ossetra caviar, preserved Quail egg, 24k gold

Blind Ox Steak 38

8oz New York steak, white truffle butter,
marble, herbed bacon zest,
parmesan, sour cream

Duck Prosciutto 38

truffle oil, Ossetra caviar, lemon, parmesan,
brown butter sourdough

Petite Lobster Rolls 28

wine poached Tristan da Cunha lobster, sriracha,
lemon chive aioli, lobster Jus, mini brioche bun

24 K Gold Popcorn Chicken 32

barley & pickle juice brined, duck fat sous vide,
buttermilk battered & cornflake crusted,
honeycomb, 24k gold

King Crab Tempura 38

fresno & serrano chilis, cilantro, red onion,
am-azu ponzu

A-5 Wagyu Katsu Sando 52

A-5 Miyazaki New York, toasted shokupan bread,
Hokkaido uni, unagi sauce

Bourbon Creme Brulee 10

Woodford Reserve, black lava salt

Key Lime Pie 11

mini pies, bourbon graham cracker crust,
local Maui finger limes, fresh whipped cream, lime gelée

Affogato 12

house made Madagascar vanilla bean gelato,
espresso

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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SERVES 1-2 GUESTS

AFTER HOURS

10PM-CLOSE

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preserved egg yolk, parmesan, white anchovies

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white truffle oil, crispy garlic, parmesan, parsley,
serrano salsa, garlic aioli

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buttermilk tempura battered dill pickles,
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sourdough baguette

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