

# 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 20**

*The timeless classic.*

Buffalo Trace Bourbon,  
bitters

## **Thyme Out 17**

*Refreshing and familiar.*

Vodka, pineapple, thyme,  
cardamom, lemon, honey, bubbles

## **Sol Y Paz 19**

*Your new favorite spritz.*

Suntory Roku Gin, strawberry, bitter orange,  
basil, sparkling wine, black peppercorn

## **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, Italian bitters,  
orange liqueur, yuzu citrus, rhubarb

## **Kalimotxo 20**

*All the cool kids are doing it.*

Mexican Coke, amaro,  
cinnamon, red wine

## **Playa Del Sangre 20**

*Keep the party going...*

hibiscus infused Mezcal,  
bitter, spice, 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, Cocchi Di Torriano, Benedictine,  
Bitters, Flamed lemon oil

### **Red Hook 80**

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

### **Manhattan 160**

Whistle Pig 15 yr., Carpano Antica ,  
Bitters

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  
High West American Prairie  
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 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

Caol Ila 12 yr.  
Lagavulin 16 yr.  
Laphroaig 10 yr.  
Talisker 10 yr.



# SPIRITS

## VODKA

Grey Goose  
Hanson Espresso vodka  
Titos  
Wheatley

## RUM

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

## GIN

Botanist  
Brokers  
Empress  
Hendricks  
Monkey 47  
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 Durango  
Clase Azul Mezcal Guerrero  
Clase Azul Repo  
Clase Azul Silver  
Bozal Castilla  
Bozal Pechuga  
El Silencio  
Maestro Dobel  
Siete Leguas Blanco  
Siete Leguas Reposado  
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

.5 oz  
1.0 oz  
1.5 oz

### 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

<b>Cakebread</b> <i>Cabernet Sauvignon, Rutherford, 2017</i>	195
<b>Caymus</b> <i>Cabernet Sauvignon, Napa Valley, 2018</i>	50 / 200
<b>Don Melchor</b> <i>Cabernet, Puente Alto, Chile, 2018</i>	275
<b>Emmolo</b> <i>Merlot, Napa Valley, 2017</i>	20 / 80
<b>Grgich</b> <i>Cabernet Sauvignon, Napa Valley, 2015</i>	90
<b>Insignia</b> <i>Bordeaux Blend, Napa Valley, 2016</i>	150 / 600
<b>J Vineyards</b> <i>Pinot Noir, Russian River, 2017</i>	90
<b>Mer Soleil Reserve</b> <i>Pinot Noir, Sant Lucia, 2017</i>	25 / 100
<b>Miner</b> <i>Cabernet Sauvignon, Napa Valley, 2017</i>	155
<b>Nickel &amp; Nickel</b> <i>Sullenger Vineyard, Cabernet Sauvignon, Oakville, 2017</i>	235
<b>Obsidian Ridge</b> <i>Cabernet Sauvignon, Napa Valley, 2017</i>	20 / 80
<b>Opus One</b> <i>Bordeaux Blend, Oakville, 2016</i>	200 / 800
<b>Palermo</b> <i>By Orin Swift, Cabernet Sauvignon, St. Helena, 2017</i>	100
<b>Papillon</b> <i>By Orin Swift, Red Blend, Napa Valley, 2018</i>	175
<b>Quilt</b> <i>By Wagner Group, Cabernet Sauvignon, Napa Valley, 2017</i>	18 / 72
<b>Qupe</b> <i>Syrah, Central Coast, 2016</i>	68
<b>Rombauer</b> <i>Cabernet Sauvignon, Napa Valley, 2017</i>	170
<b>Shafer TD-9</b> <i>Red Blend, Napa Valley, 2017</i>	140
<b>Turnbull</b> <i>Cabernet Sauvignon, Napa Valley, 2017</i>	26 / 104
<b>Turley</b> <i>Zinfandel, Atlas Peak, 2018</i>	96

## OLD WORLD REDS

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

## WHITES

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

## BUBBLES

<b>Dom Perignon</b> <i>Champagne, France, 2006</i>	75 / 300
<b>Taittinger</b> <i>Champagne, France, NV</i>	25 / 100
<b>Navaran</b> <i>Cava, Catalonia, 2017</i>	20 / 80
<b>Lambrusco</b> <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

**Nori Shrimp 18**

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

**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

**Salmon Mousse 16**

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

**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 Duo 14**

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

**Escargot 18**

parmesan champagne garlic butter, sourdough baguette

**Caviar Flight 78**

Ossetra sturgeon caviar, Sasanian salmon roe,  
golden 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,  
Suntory Toki 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, potatoes, 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.

