

OUR COCKTAILS ARE OUT OF SIGHT.

🔥 The Madrid 19 🔥

Elegant, mysterious with a hint of spice.

Vanilla Infused Rye Whiskey, pickled chili pepper, elderflower, honey, lime, tamarind rim

Viva La Matcha 22

To soothe your soul.

Jasmine Infused Tequila, matcha, honey, elderflower, lemon, coconut foam

Boca Del Toro 20

The timeless classic.

Buffalo Trace Bourbon, 3 types of bitters, demerara

Thyme Out 17

Refreshing and familiar.

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

Sol Y Paz 19

Your new favorite spritz.

Suntory Roku Gin, strawpari, black peppercorn, basil, lemon, sparkling wine

Kapahulu Sunrise 19

The Mojito's cooler older brother.

Hawaiian Agricole Rums, falernum, honeydew, cinnamon, mint, lime, bubbles

Tokyo Nights 19

Balanced, citrusy and bright.

Suntory Toki Whisky, orange cognac liqueur, italian bitter, rhubarb bitter, yuzu, black lava salt

Kalimotxo 20

All the cool kids are doing it.

Cabernet Sauvignon, amaro, mexican cola reduction, spice, lemon

Playa Del Sangre 20

Keep the party going...

Hibiscus Infused Mezcal, orange spice liqueur, cherry liqueur, fresh orange

Bull & The Whip 22

Refined, rich, and decadent. Just like you.

Wagyu Infused Bourbon, sweet vermouth, saffron, rosemary, chiretta flowers, house cracked bacon

Mr. Crack Seed 17

A whisky twist on a local favorite.

Li Hing Mui Infused Bourbon, honey, lemon

BALLERS

9oz COCKTAILS FOR TWO

Vieux Carre 120

Park Mizunara Cognac, Dalmore Cigar Malt, Cocchi Di Torrino, Benedictine, bitters, flamed lemon oil

Red Hook 80

High West Prairie Bourbon, Punt e Mes, Luxardo Maraschino, bitters, smoked or absinthe spray

Manhattan 160

Whistle Pig 15 yr., Barolo Chinato, Yellow Chartreuse, Cocchi Di Torrino, 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 Bourbon

Rye Flight 38

Masterson's 10 yr. Straight Rye
Hudson Do The Rye Thing
Whistle Pig Piggyback 6 yr.

Cognac Flight 62

Remy Martin XO
Park Borderies Mizunara
Domaine Tariquet Classique
Bas-Armagnac

Scotland Flight 40

Auchentoshan 12 yr.
Lowland
Balvenie 14 yr. Caribbean Cask
Speyside (Highland)
Caol Ila 12 yr.
Islay

Baller Flight 650

Macallan 25 yr.
Whistle Pig The Boss Hog VII:
Magellan's Atlantic
Louis XIII

Tsunami Flight 1,500

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

ON TAP

Rotating Draft Selection 9

See server for details.

NON-ALCOHOLIC BEVERAGES

Hawaii Volcanic Bottled Water 8

still or sparkling

Bottled Mexican Coke 6

Fountain Drinks (5)

Coca Cola
Diet Coke
Sprite
Fanta Fruit Punch

Fever Tree Selection (5)

Ginger Ale
Ginger Beer
Club Soda
Tonic

Others

Pineapple Juice 4
Hot or Iced Tea 3
Espresso 7

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WHISKY

BOURBON/AMERICAN

Blind Ox Makers Mark



Private Selection (108.8 proof)

Angel's Envy Port Finish
Basil Hayden's
Blanton's
Breckenridge
Buffalo Trace Single Barrel
Eagle Rare
Elijah Craig Small Batch
Four Roses Small Batch
Four Roses Single Barrel
George T. Stagg *(130 proof)*
Henry McKenna Single Barrel
High West American Prairie
Hudson Four Grain Bourbon
Hudson Bright Lights Big
Makers Mark 46
Michter's Small Batch
Michter's 10 yr.
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 Full Proof
Weller C.Y.P.B.
William Larue Weller
Woodford Reserve

IRISH

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

RYE

Angel's Envy Caribbean Cask
High West Double Rye
High West Rendezvous
Hudson Do The Rye Thing
Masterson's
Sazerac Rye
Templeton
Thomas H Handy *(130 Proof)*
Tin Cup Rye
Whistle Pig Piggyback
Whistle Pig Farmstock
Whistle Pig 10 yr.
Whistle Pig 12 yr.
Whistle Pig 15 yr.
Whistle Pig 18 yr.
Whistle Pig Boss Hog VI:
The Samurai Scientist
Whistle Pig The Boss Hog VII:
Magellan's Atlantic

LOWLAND

Auchentoshan 12 yr.
Glenkinchie 12 yr.

HIGHLAND / SPEYSIDE

Ballantines 30 yr.
Balvenie 14 yr. *(Caribbean 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 / CAMPBELTOWN

Bowmore 15 yr. *(Darkest)*
Bruichladdich *(The Classic Laddie)*
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.

BLENDED

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

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

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

SPIRITS

VODKA

Belvedere
Chopin
Grey Goose
Hanson Espresso
Titos
Van Gogh Double Espresso
Wheatley

TEQUILA/ MEZCAL

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

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.
Salior Jerry
Smith & Cross
Whalers Dark

COGNAC

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

.5 oz
1.0 oz
1.5 oz

AT THE END...

Caravella Limoncello Originale d'Italia

12

Taylor Fladgate 10 yr. Tawny

12

Barton & Guestier Sauternes 2015

15

Ramos Pinto Ruby Porto

10

Dolce Late Harvest Wine 2013

40

WINE

NEW WORLD REDS

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

OLD WORLD REDS

Tinto Pesquera Reserva <i>Ribera Del Duero, 2012</i>	112
Cune Gran Resreva <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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• ALL DISHES MADE TO SHARE •
SERVES 1-2 GUESTS

TAPAS

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

Arugula Beet Salad 14

seasonal oranges, radish,
candied pistachio, feta cheese,
yuzu vinaigrette, heirloom tomato

Blind Ox Shishito Peppers 12

soy-sesame-lime sauce topped with bonito flakes

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

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

Duck Prosciutto 30

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

Uni Carbonara 28

maple bacon, sous vide egg, linguine,
parmigiano cheese

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

✿ MOST TALKED ABOUT ✿

Charcuterie Board 44

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

Petite Lobster Rolls 28

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

Caviar Flight 78

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

24 K Gold Popcorn Chicken 28

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

A-5 Wagyu Tartare 54

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

King Crab Tempura 38

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

Blind Ox Steak 38

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

A-5 Wagyu Katsu Sando 52

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

SWEETS

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.