



WELCOME

DIGITAL MENU



OUR COCKTAILS ARE OUT OF SIGHT.

Who's Your Caddy?

27 w/ Blind Ox golf ball // 20 cocktail reorder w/o golf ball // 20 sleeve of 3 balls

...For the golden golfer.

Rosemary Infused Vodka, apricot, lilikoi,
lemon, honey, ginger peach black tea


Viva La Matcha 22

To soothe your soul.

Jasmine Infused Tequila, matcha, honey, elderflower,
lemon, tri-coconut foam (egg whites)

Boca Del Toro 20

The timeless classic.

 Blind Ox Buffalo Trace Single Barrel Select,
3 types of bitters, demerara

Thyme Out 18

Refreshing and familiar.

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

Sol y Paz 19

Your new favorite spritz.

Japanese 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 20

Citrusy, dry and bright. Golden cranes take flight.

Japanese Whisky, orange cognac liqueur, italian bitter,
rhubarb bitter, lemon, yuzu, black lava salt


Kalimotxo (low ABV) 20

All the cool kids are doing it.

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

The Madrid 19

Elegant, mysterious with a hint of spice.

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

Playa Del Sangre 21

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.

A-5 Miyazaki Wagyu washed Bourbon, sweet vermouth,
saffron & chiretta, house cracked bacon

Mr. Crack Seed 20

A whisky twist on a local favorite.

Li Hing Mui Infused Bourbon, honey, lemon
*salty, sweet, citrusy


Love Potion #829 22

Will put a spell on you...

Gin, strawberry amaro fusion, raspberries,
lemon, egg whites, bitters, peony

El Chapo 22

Premium Oaxacan contraband straight from the barrel.

Mezcal, artichoke and herbal amari, sweet
vermouth, 2 italian bitters, west indian orange, aztec
chocolate, angostura, Barrel-Aged 10+ weeks,  fire

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

Michter's Small Batch 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



FLIGHTS

Bourbon Flight 40

Hudson Bright Lights Big Bourbon
Breckenridge Bourbon
Peerless Small Batch

Rye Flight 38

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

Scotland Flight 44

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

Cognac Flight 62

Remy Martin XO
Park Borderies Mizunara
Domaine Tariquet VSOP
(Bas-Armagnac)

AGAVE FLIGHTS

Vuëlo 60

Plata
Reposado
Añejo

Mezcal 65

El Silencio Espadín
Bozal Castilla Reserva
Clase Azul Durango

Clase Azul 120

Plata
Reposado
Añejo

BLIND OX PRIVATE BARREL FLIGHT

Choose 3 / 42 Choose 4 / 52

Maker's Mark Private Selection
Bourbon (customized)
(108 proof)

Buffalo Trace Single Barrel Select
Bourbon
(90 proof)

Elijah Craig Private Barrel Bourbon
(122.8 proof)

Knob Creek Single Barrel Select Rye
(115 proof)

Knob Creek Single Barrel Select
Bourbon
(120 proof)

BALLER FLIGHTS

Los Conquistadores 350

Clase Azul Gold
Vuëlo Extra Añejo
Clase Azul Ultra

The Voyager 600

Macallan 25 yr.
Whistle Pig The Boss Hog VIII:
LapuLapu's Pacific
Louis XIII

Tsunami 1,950

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

ON TAP:

Local Draft Selection 9

See server for details.

NON-ALCOHOLIC BEVERAGES

Fountain *(free Refills)*

Coca Cola 5
Diet Coke 5
Sprite 5
Dr Pepper 5

Others

Hawaii Volcanic Lava 8
Filtered Bottle Water
Natural alkaline still or sparkling
Mexican Coke (bottle) 6
Pineapple Juice 4
Cranberry Juice 4
Hot or Iced Tea 3
Espresso/Double 7/14

Fever Tree Selection

Ginger Ale 5
Ginger Beer 5
Sparkling Pink Grapefruit 5
Club Soda 5
Tonic 5



WHISKEY

BOURBON/AMERICAN

Blind Ox Buffalo Trace

Single Barrel Select (90 proof)

Blind Ox Makers Mark

Private Selection Single Barrel (108.8 proof)

Angel's Envy *Port Wine Cask*

Basil Hayden's

Blanton's

Breckenridge

Bomberger's Declaration 2021

Booker's *Batch No. 2022-02 Lumberyard (124.8 proof)*

Booker's *Batch No. 2022-04 Pinkie's (122.4 proof)*

Buffalo Trace *Single Barrel*

Eagle Rare *10 yr.*

EH Taylor *Barrel Proof (135.4 proof - Batch 2 [2013])*

EH Taylor *Single Barrel*

EH Taylor *Small Batch*

Elijah Craig *Small Batch*

Elijah Craig *Toasted Barrel*

Elijah Craig *Barrel Proof*

Elijah Craig *18 yr.*

Elijah Craig Blind Ox Private Barrel

Barrel Proof (122.8 proof)

Four Roses

Four Roses *Small Batch*

Four Roses *Single Barrel*

Four Roses *2022 LE Small Batch (109 proof)*

Henry McKenna *Single Barrel*

High West American Prairie

Hudson Four Grain Bourbon

Hudson Bright Lights Big Bourbon

Larceny *Barrel Proof (123.8 proof)*

Makers Mark 46

Michter's *Small Batch*

Michter's *10 yr. Single Barrel Bourbon*

Michter's *Toasted Barrel*

Old Forester 1910

Old Fitzgerald *17 yr. (2022)*

Old Rip Van Winkle *10 yr.*

Pappy Van Winkle *15 yr. (Family Reserve)*

Pappy Van Winkle *20 yr. (Family Reserve)*

Pappy Van Winkle *23 yrs. (Family Reserve)*

Peerless *Small Batch*

St. George's Baller

Stagg Jr *(128.7 proof)*

Tin Cup Bourbon

Van Winkle *12 yr. (Special Reserve)*

Weller *12 yr.*

Weller Antique 107

Weller C.Y.P.B.

Weller Full Proof

Weller Special Reserve

Woodford Reserve

RYE

Blind Ox Knob Creek

Single Barrel Select Rye (115 proof)

Angel's Envy *Caribbean Cask*

Basil Hayden's Dark Rye

High West *A Midwinter Nights Dram - Act 10 Scene 4*

High West *Double Rye*

High West *Rendezvous*

Hudson Do The Rye Thing

Masterson's

Michter's *Single Barrel*

Michter's *10 yr. Single Barrel Rye*

Sazerac Rye

Sazerac *18 yr. (2021 Antique Collection)*

Shenk's Homestead Sour Mash 2021

Templeton

Thomas H Handy *(2020 Antique Collection-129 proof)*

Thomas H Handy *(2021 Antique Collection-129.5 proof)*

Tin Cup Rye

Pappy Van Winkle *13 yr. (Family Reserve)*

Whistle Pig *6 yr. Piggyback*

Whistle Pig *Farmstock*

Whistle Pig *10 yr.*

Whistle Pig *12 yr.*

Whistle Pig *15 yr.*

Whistle Pig *18 yr.*

Whistle Pig *The Boss Hog VI: The Samurai Scientist*

Whistle Pig *The Boss Hog VII: Magellan's Atlantic*

Whistle Pig *The Boss Hog VIII: LapuLapu's Pacific*

Whistle Pig *The Boss Hog IX: Siren's Song*

20% Gratuity will be added for parties of 6 or more



WHISKEY CONTINUED...

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.
Highland Park 12 yr.
Oban 14 yr.
Macallan 12 yr. *Sherry Cask*
Macallan 12 yr. *Double Cask*
Macallan 18 yr. *Sherry Cask*
Macallan 18 yr. *Double Cask*
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 *Estate*
Macallan *Reflexion*
Macallan *M*

ISLAY / CAMPBELTOWN

Bowmore 15 yr. (*Darkest*)
Bruichladdich *The Classic Laddie (unpeated)*
Bruichladdich *Octomore 12.1 (130.8 PPM 119.8 proof)*
Bruichladdich *Octomore 12.2 (129.7 PPM 114.6 proof)*
Bruichladdich *Octomore 12.3 (118.1 PPM 124.2 proof)*
Bruichladdich *Octomore 13.1 (137.3 PPM 118.4 proof)*
Bruichladdich *Octomore 13.2 (137.3 PPM 116.6 proof)*
Bruichladdich *Octomore 13.3 (129.3 PPM 122.2 proof)*
Bruichladdich - *Black Art 29 yr. (1992 Edition: 09.1)*
Bunnahabhain 12 yr.
Bunnahabhain 25 yr.
Caol Ila 12 yr.
Lagavulin 16 yr.
Laphroaig 10 yr.
Talisker 10 yr.

LOWLAND

Auchentoshan 12 yr.
Glenkinchie 12 yr.

JAPANESE

Akashi *Single Malt*
Hakushu 12 yr.
Hakushu 18 yr.
Hakushu 25 yr.
Hibiki *Harmony*
Hibiki 12 yr.
Hibiki 17 yr.
Hibiki 21 yr.
Hibiki 30 yr.
Nikka *Coffey Grain*
Suntory Toki
Yamazaki 12 yr.
Yamazaki 18 yr.
Yamazaki 25 yr.
0.5 oz **500** / 1.0 oz **1000** / 1.5 oz **1500**

IRISH

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

BLENDED

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

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SPIRITS

TEQUILA/MEZCAL

Bahnez Espadin & Barril *Mezcal*
Bozal *Pechuga Mezcal*
Bozal *Castilla Mezcal*
Casamigos *Blanco*
Casamigos *Reposado*
Casamigos *Añejo*
Cincoro *Añejo*
Clase Azul *Silver*
Clase Azul *Reposado*
Clase Azul *Añejo*
Clase Azul *Gold*
Clase Azul *Dia de Muertos LE Colores 2022*
Clase Azul *Ultra*
Clase Azul *Durango Mezcal*
Clase Azul *Guerrero Mezcal*
Clase Azul *25 yr. Anniversary Reposado*
Del Maguey *Vida Mezcal*
Don Fulano *Reposado*
Don Julio *Blanco*
Don Julio *1942*
El Silencio *Mezcal*
El Tesoro *Añejo*
La Luna *Mezcal Cupreata*
Maestro Dobel *Diamante Reposado Cristalino*
Siete Leguas *Blanco*
Siete Leguas *Reposado*
Sotol Por Siempre *Mezcal*
Vuëlo del Aviator *Gran Reserva Plata*
Vuëlo del Aviator *Gran Reserva Reposado*
Vuëlo del Aviator *Gran Reserva Añejo*
Vuëlo del Aviator *Gran Reserva Extra Añejo*

VODKA

Belvedere
Chopin
Grey Goose
Hanson Espresso
Tito's
Van Gogh Double Espresso
Wheatley

GIN

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

COGNAC/ARMAGNAC

A. Hardy *Noces D'or Grand Champagne*
A. Hardy *Noces de Diamant*
Domaine Tariquet *Tariquet VSOP (Bas-Armagnac)*
Hennessy *VS*
Park *VS Carte Blanche*
Park *VSOP*
Park Borderies *Mizunara*
Remy Martin *1738*
Remy Martin *XO*
Remy Martin *Louis XIII*
0.5 oz / 1.0 oz / 1.5 oz

RUM

Appleton Estate *12 yr.*
Diplomatico *Reserva Exclusiva*
Havana Club *Añejo Blanco*
KōHana *Kea*
Kōloa *Dark*
Kōloa *Kaua'i Coffee*
Kōloa *4 yr. Kaua'i Reserve*
Kuleana *Huihui*
Kuleana *Agricole*
Myers's *Dark*
Plantation *Barbados 5 yr.*
Plantation *OFTD*
Plantation *Pineapple*
Plantation *Xaymaca*
Rhum Clement *VSOP*
Ron Zacapa *Solera 23 yr.*
Salior *Jerry*
Smith & Cross

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WINE

NEW WORLD REDS

Cokebread Cabernet Sauvignon, Rutherford, 2018	195	Obsidian Ridge Cabernet Sauvignon, Napa Valley, 2021	20 / 80
Caymus Cabernet Sauvignon, Napa Valley, 2019/2020	55 gl. 220 750 ml. 295 1 lt.	Opus One Bordeaux Blend, Oakville	MP / MP
		*please ask server for current vintage selection and pricing	
Don Melchor Cabernet, Puente Alto, Chile, 2018	275	OLG Dave Phinney, Our Lady of Guadalupe Vineyard, Pinot Noir, Sta. Rita Hills, 2021	180
Emmolo Merlot, Napa Valley, 2020	20 / 80	Palermo Orin Swift, Cabernet Sauvignon, St. Helena, 2019	120
Grgich Cabernet Sauvignon, Napa Valley, 2018	90	Papillon Orin Swift, Red Blend, Napa Valley, 2018	175
Insignia Bordeaux Blend, Napa Valley, 2016	150 / 600	Quilt Cabernet Sauvignon, Napa Valley, 2020	20 / 80
J Vineyards Pinot Noir, Russian River, 2020	90	Qupe Syrah, Central Coast, 2018/2019	68
Mer Soleil Reserve Pinot Noir, Santa Lucia, 2018	25 / 100	Rombauer Cabernet Sauvignon, Napa Valley, 2017	170
Miner Cabernet Sauvignon, Napa Valley, 2017	155	Shafer TD-9 Red Blend, Napa Valley, 2019	140
Nickel & Nickel Sullenger Vineyard, Cabernet Sauvignon, Oakville, 2020	235	Turnbull Cabernet Sauvignon, Napa Valley, 2020	26 / 104
		Turley Kirschenmann Vineyard Zinfandel, Lodi, CA 2020	96

OLD WORLD REDS

Tinto Pesquera Reserva Ribera Del Duero, 2012	125	Ca'Marcanda Promis Gaja, Toscana, 2018/2019	95
Tinto Pesquera Crianza Ribera Del Duero, 2018	90	Allegrini Amarone Valpolicella, Veneto, Italy, 2017/2018	120
Cune Gran Resreva Rioja, Spain, 2014	80	Maison Les Alexandrins Syrah, Crozes-Hermitage, 2019	100
Badia a Coltibuono Chianti Classico Riserva, Italy, 2016/2017	72	Clos Frantin Grand Echezeaux Grand Cru, Bourgogne, France, 2016	1,200

WHITES

Columna Albariño, Rias Baixas, 2021/2022	18 / 72
Emilio Moro "Polvorete" Godello Bierzo, Spain, 2021	18 / 72
Talbot Sleepy Hollow Vineyard, Chardonnay, Santa Lucia Highlands, 2019	20 / 80
Flowers Chardonnay, Sonoma Coast, 2022	24 / 96
Roland Lavantureux Chablis, France, 2019	24 / 96
Louis Latour Puligny-Montrachet Puligny-Montrachet, France, 2019	300
Jadot Les Clos Grand Cru Chablis, France, 2015	450

BUBBLES

Cleto Chiarli Lambrusco Emilia-Romagna, Italy, NV (Red Sparkling)	15 / 60
Le Grand Courtage Rose Brut Burgundy, France, NV	18 / 72
Segura Viudas "La Heredad" Cava, Pinerras, Spain, NV	22 / 88
Charles Heidsieck Champagne, France, NV	25 / 100
Veuve Clicquot Champagne, France, NV	45 / 180
Dom Perignon Champagne, France	MP
*please ask server for current vintage selection and pricing	

AT THE END

Dolce Late Harvest Wine 2013	40	Lustau East India Solera Sherry	14
Barton & Guestier Sauternes 2015	15	Ramos Pinto Ruby Porto	12
Clos Haut-Peyraguey Symphonie de Sauternes	18	Taylor Fladgate 10 yr. Tawny	12
Caravella Limoncello Originale d'Italia	12		



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

TAPAS

Oyster Shooter 7 ea.

quail egg, ikura, ponzu sauce

Upgrade with Hokkaido Uni +8 per shooter

The Ox Caesar 15

hearts of romaine, sourdough croutons,
preserved egg yolk, parmesan,
white anchovy ceasar dressing

Arugula Beet Salad 15

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

Mediterranean Salad 14

Hydroponic butter lettuce, kalamata olives,
heirloom tomato, bermuda onion, feta, english cucumber,
radicchio, and lemon vinaigrette. Served with Orzo pasta,
lemon, olive oil, salt and pepper

Blind Ox Shishito Peppers 13

charred, soy-sesame-lime sauce topped with bonito flakes

Nori Shrimp 19

blue nori wrapped oishii shrimp, fried shiso,
ginger daikon dashi sauce

Blind Ox French Fries 18

white truffle, garlic confit, parmesan,
parsley, serrano salsa, garlic aioli

Blind Ox Blue Balls 16

crispy mac, 3 kinds of cheese, spicy aioli

Torched Misoyaki Tofu 12

Seared Misoyaki Tofu on Hydroponic butter lettuce,
carrots, radish, micro cilantro, miso glaze

Spanish Octopus 25

smoked & grilled Spanish octopus, charred yuzu miso,
cilantro oil, lime tako ceviche, furikake mandoo chip,
local micro greens

Crispy Pickled Duo 14

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

Escargot 20

champagne garlic butter, parmesan, sourdough baguette

U-10 Scallops 29

seared, namasu pickle, polenta cake, ikura, green onion,
beet jus green apple

Bone Marrow 29

Kiawe Ranch bone marrow, trumpet mushroom duxelle, house
breadcrumb, tabasco bacon zest, Japanese whisky demi
glace, sugar snap pea, local micro green, sourdough

Duck Prosciutto 30

brown butter crostini, Ossetra caviar, truffle,
lemon, parmesan, green onion

Uni Carbonara 30

Hokkaido Uni, maple bacon, garlic, cream,
sous vide egg, linguine, parmigiano, basil oil

French Onion Soup 14

caramelized Maui & Bermuda onions, gruyere,
parmesan, grilled sourdough baguette

Sauteed Mushrooms 14

Simeji, Trumpet & Enoki,
garlic balsamic champagne butter

Scotch Quail Egg 16

Beef Chorizo, Ground Pork,
Quail Egg, Panko

20% Gratuity will be added for parties of 6 or more



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

✿ MOST TALKED ABOUT ✿

Charcuterie Board 45

artisan meats and cheeses, olives, fruit, jellies, pickled veg,
candied pistachios, house mustard, sourdough bread

Petite Lobster Rolls 29

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

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,
24k gold, honeycomb

A-5 Wagyu Tartare 55

A-5 Miyazaki Wagyu, king crab nori chip, unagi sauce,
terrine de foie gras, Ossetra caviar,
preserved quail egg, 24k gold

Kampachi Tartare Taco 26

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

Blind Ox Steak 39

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

A-5 Wagyu Katsu Sando 55

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

SWEETS

Bourbon Creme Brulee 11

Woodford Reserve, black lava salt,
fresh berries

Key Lime Pie 12

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

Affogato 12

house made vanilla
bean ice cream, espresso

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

#YOUWERENEVERHERE

@BLINDOXHAWAII

