**COCKTAILS**

**MARTINIS...18**

**BLUE NOTE HAWAII MARTINI**
Skyy Vodka, Cruzan Coconut Rum, Blue Curacao, Pineapple Juice and Fresh Made Sour

**MANHATTAN**
Dickel Rye Whiskey and Carpano Antico Sweet Vermouth

**COSMOPOLITAN**
Skyy Citrus Vodka, Triple Sec, Cranberry, Lime Juice and Fresh Made Sour

**NEGRONI**
Bombay Sapphire, Campari and Carpano Antico Sweet Vermouth

**MARGARITA MARTINI**
Sauza Silver Tequila, Cointreau and Fresh Made Sour

**FRENCH MARTINI**
Ketel One Vodka, Chambord, Pineapple Juice and Fresh Made Sour

**SAZERAC**
Dickel Rye Whiskey, Pernod, Peychaud’s Bitters

**HENNESEY SIDE CAR**
Hennessy V.S. with Grand Marnier and Fresh Made Sour

**VESPER**
Tanqueray Gin, Belvedere Vodka, and Lillet with a Lemon Twist

**MIXED DRINKS...15**

**ELDERFLOWER FIZZ**
Nolet’s Gin, St. Germain and Fresh Made Sour

**M "MANTECA” COLADA**
Cruzan Coconut Rum, Coconut Cream and Pineapple Juice

**RUBY RYE**
Bulleit Rye, Fresh Made Sour and Guava Juice

**MAI TAI**
Bacardi Silver, Myers’s Dark Rum, Orgeat (Contains Almonds), Cointreau and Pineapple Juice

**CAIPIRINHA**
Ypioca Cachaca, Muddled Lime and Raw Sugar

**CUBA LIBRE**
Captain Morgan’s Rum, Coke and Freshly Muddled Lime

**COCOPISCO SOUR**
BarSol Pisco, Coconut Cream and Fresh Made Sour

**PORTOFINO COOLER**
Prosecco, Aperol, Splash of Soda and a Slice of Orange

**MOJITO**
Cruzan Rum, Muddled Mint, Lime and Raw Sugar

**BEER**

BEER $9 - KONA LONGBOARD • COORS LIGHT HEINEKEN • BECK’S NON-ALCOHOLIC KONA CASTAWAY I.P.A • BUDWEISER GUINNESS (CAN) • SAPPORO
WINE BY THE GLASS

REDS
14 Zinfandel, Rosenblum (Sonoma, CA)
15 Malbec, Portillo 2018 (Mendoza, Argentina)
17 Merlot, Simi 2015 (Sonoma, CA)
18 Super Tuscan, Villa Antinori 2015 (Tuscany, Italy)
19 Pinot Noir, Joseph Drouhin 2017 (Burgundy, France)
22 Cabernet Sauvignon, Robert Mondavi Winery 2016 (Napa, CA)

WHITES
14 Pinot Grigio, "Lumina" Ruffino 2018 (Italy)
15 Riesling, Dr. L. 2018 (Germany)
16 Rosé, Chapoutier Belleruche 2018 (France)
16 Sauvignon Blanc, Nobilo 2017 (New Zealand)
19 Chardonnay, Franciscan 2017 (Napa/Sonoma, CA)

WINE BY THE BOTTLE

REDS
325 Amarone, “Campolong di Torbe” Masi 2001 (Italy)
145 Barbaresco, “Sito Moresco” Gaja 2012 (Italy)
125 Barolo, Ceretto 2011 (Italy)
275 Bordeaux, Leoville-Barton 2012 (France)
450 Bordeaux-style blend, Opus One 2012 (Napa, CA)
195 Brunello di Montalcino, Il Poggione 2010 (Italy)
175 Burgundy, “Clos de Ursulines” Albert Bichot 2012 (Pomard, France)
84 Cabernet Sauvignon, Robert Mondavi Winery 2016 (Napa, CA)
125 Cabernet Sauvignon, Silver Oak 2014 (Alexander Valley, CA)
95 Chianti Classico Reserve, Ruffino Ducale 2012 (Italy)
60 Malbec, Portillo 2017 (Mendoza, Argentina)
68 Merlot, Simi 2015 (Sonoma, CA)
95 Merlot, Freemark Abbey 2014 (Napa, CA)
95 Petite Sirah, Stags' Leap 2015 (Napa, CA)
72 Pinot Noir, Joseph Drouhin 2017 (Burgundy, France)
85 Pinot Noir, J Vineyard 2016 (CA)
72 Super Tuscan, Villa Antinori 2016 (Tuscany, Italy)
75 Syrah, Qupe 2016 (CA)
275 Valpolicella Superior, Dal Forno Romano 2008 (Italy)
57 Zinfandel, Rosenblum (Sonoma, CA)

WHITES
55 Albarino, Don Olegario 2017 (Spain)
60 Chablis, William Fevre 2018 (France)
72 Chardonnay, Franciscan 2017 (Napa/Sonoma, CA)
80 Chardonnay, Jordan 2016 (Russian River, CA)
80 Pouilly-Fuisse, Louis Jadot 2016 (France)
58 Pinot Grigio, "Lumina" Ruffino 2018 (Italy)
60 Pinot Gris, Ponzi 2017 (Willamette Valley, Oregon)
58 Riesling, Dr. L. 2018 (Germany)
64 Rosé, Chapoutier Belleruche 2018 (France)
95 Sancerre, Chateau de Sancerre 2016 (France)
64 Sauvignon Blanc, Nobilo 2017 (Marlborough, New Zealand)
75 Sauvignon Blanc, Duckhorn 2018 (Napa, CA)

Vintages subject to change
STARTERS AND SALADS:

**KALUA PORK BAO BUNS $16**
Three Kalua Pork Bao Buns with Plum BBQ Sauce and Pineapple Slaw

**TRUFFLE FRIES $15**
French Fries Tossed in a Roasted Garlic Truffle Oil And Topped with Parmesan Cheese and Parsley

**FARM GREENS $14**
Mixed Greens Topped with Tomatoes, Wonton Crisps With a Balsamic Vinaigrette

**CLASSIC CAESAR $14**
A Traditional Presentation of Romaine Hearts, Parmesan Cheese and Croutons

SANDWICHES:

**BLUE NOTE BURGER $25**
Melted Swiss Cheese and Caramelized Maui Onion on a Brioche Bun with Lettuce, Tomatoes, and French Fries

**ROASTED VEGGIE SANDWICH $22**
Layers of Portobello Mushrooms, Oven Roasted Squash, Eggplant And Red Peppers served on Focaccia Bread with Basil Pesto and Mixed Greens

ENTREES:

**MAHI MAHI $28**
Mahi Mahi Fillet Grilled with Olive Oil and Garlic Topped with a Lemon-Butter White Wine Caper Sauce Served with Rice and Farm Vegetables

**LOBSTER RAVIOLI $32**
Maine Lobster Ravioli with Mushrooms Tossed in a Sage Cream Sauce and Drizzled With Truffle Oil

**GARLIC SHRIMP $28**
Shrimp Sautéed in a Garlic White Wine Butter Sauce And a Trio of Fresh Herbs Served with Rice and Farm Vegetables

DESSERT:

**FIRE GODDESS VOLCANO CAKE $14**
Chocolate Lava Cake, Raspberry Sauce And Vanilla Bean Gelato

**GELATO & SORBET $10**
Your Choice of Any Three: Kona Coffee, Vanilla Bean or Chocolate Gelato Mango, Raspberry or Lemon-Basil Sorbet