

# HAPPY HOUR

4pm - 6pm Monday - Friday | Bar and Patio Only



## BEER \$4

**Sapporo Lager** (JPN) 4.9%  
**Bear Republic Racer 5 IPA** (CA) 7.0%  
**Kona Longboard Lager** (HI) 4.6%  
**Lost Coast Tangerine Wheat** (CA) 5.0%  
**Ballast Point Sculpin IPA** (CA) 7.0%

## WINE \$6

**Kung Fu Girl**, Riesling  
**Souverain**, Chardonnay  
**Vina Calina**, Cabernet Sauvignon  
**Castle Rock**, Pinot Noir

## WELL DRINKS \$5

## COCKTAILS \$7

**Agave Margarita**  
Casa Pacific reposado tequila, agave nectar  
lime juice  
**Spicy Pacific**  
Svedka vodka, serrano chilies, passion fruit  
**Pacific Catch Mai Tai**  
island original, 3 kinds of rum, Flor de Caña  
Lahaina dark, Wray & Nephew overproof  
pineapple-orange-guava juice

## PITCHERS

equals five servings  
**Agave Margarita** 30  
**Pacific Catch Mai Tai** 34  
**Seasonal Offering** 34

# ALL BAR BITES HALF OFF

## PACIFIC STARTERS

**Baja Shrimp Ceviche** 4.5  
lime, Fresno chilies, avocado  
cilantro, tortilla chips  
**Cabo Calamari** 5.25  
crispy calamari, lemon slices  
Fresno chilies, chipotle aioli  
**Thai Coconut Shrimp** 5  
five-spice crispy shrimp  
Thai sweet chili sauce  
**Korean Sticky Ribs** 6.5  
toasted sesame seeds  
**Tempura Sashimi** 6.75  
ahi, albacore, avocado  
tobiko, nori in tempura  
sweet soy glaze  
**Chicken Yakitori** 4  
green onions, sweet soy glaze  
napa cabbage salad

## HAWAIIAN POKE

**Original** 6.25  
ahi tuna, sesame-soy marinade  
spicy seasonings  
**Salmon Avocado** 6.25  
cured salmon, toasted shallot oil  
black pepper, avocado, lemon  
fried shallots  
**Macadamia Nut** 6.25  
ahi tuna, toasted macadamia nuts  
scallion, sweet soy  
**Serrano** 6.25  
ahi tuna, sweet onions, spicy aioli  
serrano chilies  
**California Style** 6.25  
ahi tuna, hand-picked crab  
citrus aioli, tobiko, avocado  
shredded nori, soy  
**Featured Poke** 6.25  
see our Chalkboard Specials menu

## SUSHI ROLLS

**California** 4.5  
hand-picked crab  
avocado, cucumber  
**Spicy Tuna** 4.5  
ahi tuna, sriracha, sesame seeds  
daikon sprouts, cucumber  
**Firecracker Salmon** 6.25  
tempura salmon, avocado  
cucumber, daikon sprouts  
shallots, sriracha aioli  
**Tempura Shrimp** 5.5  
shiso, daikon sprouts  
avocado, sweet soy glaze  
**Inside Out** 6.25  
California roll, spicy tuna  
green onion  
**Rising Sun** 6.5  
tempura shrimp,  
avocado, ginger, cucumber  
wrapped in ahi tuna, ponzu