



**MONDAY  
THRU  
FRIDAY**



# HAPPY HOUR 4PM–6PM

## BEER 5 (16 oz)

**Sapporo**, Lager (JPN) 4.9%

**Lost Coast**, Tangerine Wheat (CA) 5.0%

**Maui Brewing Co, Bikini Blonde** Lager (HI) 5.2%

**Ballast Point**, Sculpin IPA (CA) 7.0%

**Bear Republic**, Racer 5 IPA (CA) 7.0%

## WINE 7

**Kung Fu Girl**, Riesling

**Souverain**, Chardonnay

**Vina Calina**, Cabernet Sauvignon

**Castle Rock**, Pinot Noir

## HANDCRAFTED COCKTAILS 8

**Agave Margarita** Casa Pacific reposado tequila, agave nectar, lime juice, half salted rim

**Spicy Pacific** Tito's Handmade vodka, fresh serrano chilies, passion fruit puree (or substitute reposado tequila!)

**Classic Mai Tai** Flor de Caña silver rum, Lahaina dark rum, Wray & Nephew overproof rum, house-made "POG"

## PITCHERS (equals five servings)

**Agave Margarita** 38

**Classic Mai Tai** 38



# BITES



## FISHBAR 7

**Original Ahi Poke** ahi tuna, sesame-soy marinade, red chili flakes, wonton crisps, romaine spears

**Salmon Avocado Poke** house-cured salmon, avocado, toasted shallot oil, scallions, lemon, crispy shallots, wonton crisps, romaine spears

**Serrano Poke** ahi tuna, sweet onions, sriracha aioli, serrano chilies, wonton crisps, romaine spears

**Baja Shrimp Ceviche** fresh lime juice, avocado, Fresno chilies, cilantro, tortilla chips, romaine spears

**Classic Ceviche** rockfish, Mexican-style lime, marinade, tomato, shaved onion, cilantro, tortilla chips, romaine spears

## SHAREABLES 7

**Guaca-Poke** original ahi poke, house guacamole, micro cilantro, housemade tortilla chips

**Cabo Calamari** crispy calamari, fried lemon slices, Fresno chilies, chipotle aioli

**Thai Coconut Shrimp** five-spice crispy shrimp, Thai sweet chili sauce

**Korean Sticky Ribs** pan-glazed pork ribs, sesame seeds, scallions

**Smoked Salmon Dip** creamy housemade dip, wasabi, yuzu tobiko, avocado, ginger, shiso, scallion, cucumber coins, Hawaiian toast points

## SUSHI ROLLS 7

**California** hand-picked crab salad, avocado, cucumber

**Spicy Tuna Poke** serrano ahi poke, cucumber, daikon sprouts, sesame seeds

**Firecracker Salmon** tempura salmon, avocado, cucumber, daikon sprouts, shallots, sriracha aioli

**Tempura Shrimp** avocado, shiso, daikon sprouts, sweet soy glaze, sesame seeds

**Rising Sun** sesame-crustured ahi, tempura shrimp, avocado, ginger, cucumber, ponzu

## FISHBAR PLATTERS with veggie crudité, chips

**Trio 18** sampler of poke/ceviches; pick 3  
**Going All In 99** all 7 poke/ceviches, double shrimp cocktail, lobster and crab cocktails, seared ahi tataki, smoked salmon dip, beet "poke," guacamole