

HAPPY TALK

TROPICAL COCKTAILS

BALI HAI TAI 12
Ron Matusalem Platino rum, Kauai Juice Co.'s custom made Mai Tai mix (lilikoï, orange, & pineapple), touch of orgeat syrup, and Whaler's dark rum float.

LUMAHAI TAI 15
Same as our "Bali Hai Tai", but enhanced with local Kōloa light rum, and a Kōloa dark rum float.

TROPICAL MOJITO 14
Muddled mint & pineapple, Kōloa coconut rum, simple syrup, lime juice, club soda.

DARK N' STORMY 12
Ginger beer, fresh lime, poured over rocks, and topped with Whalers dark rum.

PAINKILLER 13
Pusser's rum, pineapple juice, orange juice, cream of coconut - shaken and served on the rocks, topped with grated nutmeg.

PIÑA COLADA 12
Ron Matusalem Platino rum, blended with coconut cream and pineapple juice.

KŌLOA COLADA 14
Kōloa coconut rum, blended with fresh pineapple, coconut cream, lime, pineapple, orange and lilikoï juice - less sweet than our regular.

LAVA FLOW 12
Same as our "Piña Colada", layered with your choice of strawberry or mango eruption!

DAIQUIRI 12
Ron Matusalem Platino rum, fresh lime juice, blended with your choice of strawberry or mango.

SPECIALTY COCKTAILS

HAPPY MARY 12
New Amsterdam Vodka and our house made mix featuring Kauai Juice Co. Kiawe smoked hot sauce, smoked salt rim.

CUCUMBER EXPRESS 13
Cucumber infused botanical gin, ginger elixir, simple syrup, lime, topped with club soda.

HAWAIIAN MULE 12
Hawaiian coconut vodka, lime juice, pineapple juice, ginger beer.

COCO-POLITAN 13
Parrot Bay coconut rum, Cointreau, lime, cranberry, shaken and served up!

THE MERMAID 14
Hanson's organic vodka, St. Germaine elderflower liquor, mint, lemon juice, simple syrup, orange bitters, topped with prosecco, served on the rocks.

THE MERMAN 14
Crater Lake rye whiskey, lemon juice, pineapple juice, simple syrup, dash of Angostura's Bitters, served on the rocks.

THE GUILTY MARTINI 16
Kōloa Kauai Coffee Rum, Rumchata, Grand Marnier, Ghirardelli chocolate syrup, dash of cinnamon, shaken and served up decadent!

MARGARITAS

PERFECT MARGARITA 15
Patron silver, Cointreau, simple syrup, fresh lime, with Hawaiian sea salt rim.

CHILI MANGO-RITA 13
El Jimador Reposado, lime, mango puree, basil, KJC hot sauce, ginger elixir, chili pepper salt rim.

BEACH FIRE MARGARITA 13
Tanteo Jalapeno Tequila, triple sec, simple syrup, fresh lime, candied jalapenos', smoked sea salt rimmed glass.

HAPPY TALK SHOTS

KEEP THE SHOT GLASS FOR A SOUVENIR!!!

CINNAMON TOAST CRUNCH 10
Rumchata & Fireball with a Cinnamon sugar coated rim.

RIP TIDE 10
Hawaiian coconut vodka, mai tai mix (pineapple, orange, lilikoï) lime and blue curacao.

MANGOPENO 10
Tanteo Jalapeno infused tequila, lime juice, and mango puree.

SPIRITS

VODKA
New Amsterdam (well), Tito's Handmade, Absolut, Hawaiian Coconut, Ketel One, Hanson Organic, Stolichnaya, Grey Goose.

GIN
New Amsterdam (well), Beefeater, The Botanist, Tanqueray, Bombay Sapphire, Hendricks.

TEQUILA
SILVER: El Jimador (well), Tanteo Jalapeno, Patron
REPOSADO: El Jimador, Cazadores, Roca Patron
ANEJO: Don Julio, Siete Leguas
EXTRA ANEJO: Avion Reserva 44

RUM
Matusalem Platino & Whalers Dark (well), Kōloa (Light, Gold, Dark, Spiced & Coconut), Captain Morgan, Parrot Bay Coconut, Myers Dark, Diplomatico Reserva, Bacardi Light, Pusser's, Pyrat, Clement White.

WHISKEY
BOURBON: Ten High (well), Jim Beam, Woodford Reserve, Buffalo Trace, Makers Mark, Knob Creek Single Barrel 120-proof
TENNESSEE: Jack Daniels
RYE: Sazerac, Crater Lake, Bulleit, Jack Daniels, High West Double Rye
BLENDED: Seagram's 7
IRISH: Jameson, Tullamore Dew
CANADIAN: Crown Royal, Canadian Club

SCOTCH
BLENDED: Dewar's White Label, Johnnie Walker Black, Johnnie Walker Blue
SINGLE MALT: Dalmore 12yr, Glenlivet 12yr, Macallan 12yr

BRANDY/COGNAC
Paul Masson Grande Amber, Courvoisier VSOP, Remy Martin XO Excellence, Grand Marnier, Grand Marnier Centenaire (100 yr anniversary)

PHONE : (808)431-4084

RESERVATIONS: HappyTalkLounge.com

HAPPY TALK

PUPUS

HAPPY HOUR APPETIZERS:
\$2 OFF / 3-5PM DAILY

BAKED QUESO 12
Mozzarella, queso fresco, & cream cheese with a cilantro-garlic pesto, red roasted bell peppers, sunflower seeds, accompanied by corn tortilla chips.

SUMMER ROLLS (2) (V) (GF) 12
Fresh vegetable wraps, with our home made Peanut dipping sauce.

HOUSE MADE HUMMUS (V) (GF) 14
Local cucumber and tomato, olives, feta, cracked pepper, macadamia nuts, garlic naan/pita, extra virgin olive oil.

COCONUT SHRIMP (6) 14
Large tiger shrimp rolled in coconut panko flakes, pineapple-habanero sauce.

CEVICHE & CHIPS* 15
Fresh island fish, local cucumber, red onion, cracked pepper, red bell peppers, corn tortilla chips.

HOUSE SMOKED BABY BACK RIBS (6) 17
Korean BBQ sauce, sesame.

CHICKEN WINGS LIGHTLY BREADED (8) 15
Choose one option:
> Salt, pepper, kaffir lime butter served with ranch.
> Spicy chocolate habanero sauce w/ bleu cheese dressing.
> Korean BBQ served with ranch

PORK SLIDERS (3) 14
Cane sugar pulled pork, topped with a spicy green papaya slaw, served with Korean BBQ sauce.

CHICKEN STRIPS & FRIES (5) 16
White meat chicken strips rolled in panko and potato chips, honey mustard dipping sauce.

FRIES 7

SALADS

BELOW ARE SALAD PRICES ALONE. ADD FRESH ISLAND FISH OR ROASTED CHICKEN - FOR TOTAL \$22
ADDITIONS: CEVICHE* \$9

HOUSE (V) (GF) 12
Kailani Farm salad greens, cucumbers, sunflower seeds, feta, carrots, citrus segments, and white balsamic dressing.

WEDGE 14
Iceberg lettuce wedges, bacon, tomatoes, red onion, bleu cheese crumbles, buttermilk-bleu cheese dressing.*

CAESAR 12
Romaine hearts, grated parmesan, shredded corn tortilla chips, Caesar dressing.

BEET (V) (GF) 14
Mixed greens, kale, lentils, toasted pecans, goat cheese, red & golden beets, blueberry pomegranate vinaigrette.

KEIKI MENU 12

SUB CARROTS AND CELERY FOR FRIES

GRILLED CHEESE
Sliced ciabatta bread, American cheese served with fries.

PORK SLIDERS (2)
Cane sugar pulled pork, served with fries.

CHICKEN STRIPS (3)
White meat chicken strips rolled in panko and potato chips, served with fries and ranch dressing.

SANDWICHES WITH FRIES

OUR 1/2 LB GREG NORMAN WAGYU BURGER
SUBSTITUTE A SMALL HOUSE SALAD \$3

HT HOUSE BURGER* 20
1/2 lb Wagyu patty, Lettuce, Kamuela tomato, sweet onion. Choice of: american, cheddar, swiss, havarti, bleu cheese

TERIYAKI BURGER* 21
1/2 lb Wagyu patty, teriyaki sauce, swiss, grilled pineapple, lettuce & tomato.

MOZZARELLA BACON BURGER* 22
1/2 lb Wagyu patty, lettuce, Kamuela tomato, balsamic reduction.

SWISS & BACON BURGER* 22
1/2 lb Wagyu patty, lettuce, Kamuela tomato, jalapeños.

CANE SUGAR PULLED PORK BURGER* 22
1/2 lb Wagyu patty, topped with pulled pork, lettuce, Kamuela tomato, swiss & cheddar.

HT HOUSE CHICKEN SANDWICH* 19
6oz chicken breast, Lettuce, Kamuela tomato, sweet onion. Choice of: american, cheddar, swiss, havarti, bleu cheese.

TERIYAKI CHICKEN* 22
Roasted 6oz chicken breast, topped with pulled pork sauce, swiss, grilled pineapple, lettuce, tomato

ISLAND FISH SANDWICH* 21
Fresh catch of the day with blackened seasoning, toasted Ciabatta bun, local arugula, lime-pickled red onions, tartar sauce.

POLI-POMI-TARO BURGER (V) (GF) 18
Our taro patty (with a little kick) topped with havarti cheese, spring mix tossed in our blueberry pomegranate vinaigrette, tomato, onions, sprouts. A Happy talk specialty.

ENTRÉES

BABY BACK RIBS (6) 22
Korean BBQ sauce, sesame, accompanied with twice baked potatoes with bacon, cheddar.

HAPPY TALK AHI POKE BOWL 21
Maui sweet onion, Hawaiian salt, mac nut, sesame oil w/ a scoop of rice, furikake, edamame, cherry tomatoes, spring onion.

COCONUT SHRIMP COMBO (6) 25
Large tiger shrimp rolled in coconut panko flakes, pineapple-habanero sauce, pineapple cashew fried rice, side salad.

TERIYAKI CHICKEN COMBO 25
Teriyaki 6oz chicken breast, grilled pineapple, on a bed of Pineapple cashew fried rice, side salad.

LOCO MOCO 20
1/2 lb Wagyu patty, fried egg, white rice, HT brown gravy, topped with fried onion, side salad.

DESSERTS

CHOCOLATE MOLTEN LAVA CAKE 12
with vanilla ice cream, chocolate sauce, caramel sauce and roasted pecans.

HAPPY TOAST (local favorite) 13
Toasted bread bowl topped with vanilla ice cream and honey, and powered sugar

VANILLA OR KAUAI PIE ICE CREAMS (2 scoops) 7

(V) for Vegan and (GF) for gluten free options

* PARTIES OF 6 OR MORE: AUTOMATIC 20% GRATUITY * CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.