

Pupu's

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

Homemade Mac-Nut Hummus \$18

Cucumber And Tomato Slices, Kalamata Olives, Feta, Macadamia Nuts, Extra Virgin Olive Oil, Served with Pita Bread.

Coconut Shrimp* \$16

Six Large Tiger Shrimps Rolled in Coconut & Panko Flakes, Served With Our Signature Pineapple Habanero Sauce.

Shrimp Ceviche & Chips* \$18

Ocean King Shrimp, Cucumbers, Onions, Tomato, Cilantro and Lime.

Fresh Island Tacos* \$18

Sorry No "Mix-N-Match"

Your Choice of; Two Grilled or Beer-Battered Mahi-Mahi, or Two Shrimp Tacos. Served On A Soft Corn or Flour Tortilla With Lime, Cabbage, Cilantro & Tomato & A Side of Spicy Sri Aioli. Or Two Steak (pico de gallo & green sauce).

Quesadillas* (Pick One) \$18

Choice of Chicken Breast, Steak, Or Shrimp.

Prepared With Our Home-Made Pico De Gallo And Melted Cheddar-Jack Cheese, With A Side Of Sour Cream And A Scoop Of Guacamole.

House Smoked Baby Back Ribs* \$19

Kiawe-Smoked BBQ Sauce (Semi-Spicy), Sprinkled with Roasted Sesame. (½ Rack).

Fried Calamari Shrimp* \$19

Panko Crusted Calamari and Shrimp Deep Fried, Topped With Shishito Peppers, Served With Wasabi Aioli.

Chicken Wings (Lightly Breaded)* \$20

Choose One (Eight Pieces). **Sorry No "Mix-N-Match"**

- Kiawe-Smoked BBQ
- Salt N Pepper With A Kaffir Lime Butter
- >Spicy Sriracha Chili Sauce

All Served With Ranch.

Chicken Strips & Fries* \$18

Five White Meat Chicken Strips Rolled In Panko & Crushed Potato Chips. Served With Honey Mustard Dipping Sauce.

Salads

Below Are Salad Prices Alone.

Add Seared Blackened Ahi*, Chicken Breast*, Black Tiger Shrimp* **For \$13**

The House Salad \$15 (\$28)

Mixed Greens, Cucumbers, Sunflower Seeds, Feta, Carrots, Mandarin Orange, and White Balsamic Dressing.

Classic Caesar \$15 (\$28)

Chopped Romaine Lettuce, Grated Parmesan, Croutons, Served With Caesar Dressing.

Sandwiches With Fries

Add Bacon to Any Sandwich \$3

The House Burger* \$23

½ lb. Wagyu Beef Patty, Lettuce, Tomato, Sweet Onion. Choice Of: American, Cheddar, Swiss, Havarti or Pepper Jack.

Beyond Burger* \$22

Vege/Vegan Patty
Lettuce, Tomato, Onion
American Cheese.

The House Chicken Sandwich* \$23

Roasted Chicken Breast, Lettuce, Tomato, Sweet Onion. Choice Of: American, Cheddar, Pepper Jack, Swiss, Havarti.

Blackened Ahi Fish Sandwich* \$23

Blackened Seasoned Local Caught Ahi (SEARED RARE)
Toasted Ciabatta Bun, Local Arugula, Lime-Pickled Red Onions, With A Side of Tartar Sauce.

Entrées

The Volcano Poke* \$24

Seaweed Salad, Avocado, Sweet Onion, Hawaiian Salt, Mac-Nuts, Tobiko, Sesame Seeds Served Over White Rice With Furikake & Scallions. Accompanied With Pickled Ginger, Soy Sauce and A Side Of Spicy Aioli.

Beer-Battered Fish N Chips* \$22

Four Pieces Of Seasoned Mahi-Mahi
Choice Of : Beer-Battered Or Grilled
Served With French fries
And A Side Of Tartar Sauce.

The Happy Talk Loco-Moco* \$22

1/2.lb Wagyu Beef Patty, Fried Egg, Over White Rice Topped With Brown Gravy and Crispy Fried Onion.

Dining Time Maximum of 1.5 Hours (90 Minutes). Please respect other diners' opportunity to dine and reservations while we have reduced tables during Covid related spacing. -Mahalo

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

Tropical Cocktails

HAPPY HOUR TROPICAL COCKTAILS
\$2 OFF / 3-5PM DAILY

BALI HAI TAI \$13

Ron Matusalem Platino Rum, House-Made Happy Talk Mai Tai Mix (Lime, Orange, Lilikoi & Guava Juice) Touch Of Orgeat Syrup, Finished With A Whaler's Dark Rum Float.

LUMAHAI TAI \$16

Same As Our "Bali Hai Tai", But Enhanced With Local Koloa Dark Rum Float.

TROPICAL MOJITO \$15

Muddled Mint & Local Pineapple Juice, Koloa Coconut Rum, Simple Syrup, Lime Juice, Pineapple Juice, Topped With Club Soda.

DARK N' STORMY \$13

Ginger Beer, Fresh Lime, Poured Over Rocks And Topped With Whaler's Dark Rum.

PAINKILLER \$14

Pusser's Rum, Pineapple Juice, Orange Juice Cream Of Coconut, Shaken and Served On The Rocks, Topped With Nutmeg.

PIÑA COLADA \$13

Ron Matusalem Platino Rum, Blended with Coconut Cream & Pineapple Juice.

LAVA FLOW \$13

Same as our " Piña Colada", Layered With Your Choice Of Strawberry Or Mango.

DAIQUIRI \$12

Ron Matusalem Platino Rum, Fresh Lime Juice Blended With Your Choice of Lime, Strawberry or Mango.

Specialty Cocktails

HAPPY MARY \$13

New Amsterdam Vodka and our house-made mix featuring kiawe-smoked hot sauce with a smoked-salt rim.

HAWAIIAN MULE \$13

Hapa Coconut Vodka, Lime Juice, Pineapple Juice and topped off with ginger beer.

THE MERMAN \$15

Crater Lake Rye Whiskey, Lemon Juice, Pineapple Juice, Simple Syrup, Dash of Angostura's Bitters, Served on the rocks.

Margaritas

PERFECT MARGARITA \$16

Patron Silver, Cointreau, Simple Syrup, Fresh Lime Juice, with a Hawaiian Sea Salt rim.

CHILI MANGO-RITA \$14

El Jimador Reposado, Lime Juice, Mango Puree, Basil Mango-Lime hot sauce, ginger elixir, with a chili/salt rim.

BEACH FIRE MARGARITA \$14

Tanteo Jalapeño Tequila, Triple Sec, Simple Syrup, Fresh Lime Juice, Candied Jalapenos, with Hawaiian sea salt rim.

HAPPY TALK SHOTS

KEEP THE SHOT GLASSES FOR A SOUVENIR !!!!

CINNAMON TOAST CRUNCH \$10

Rumchata & Fireball with a Cinnamon Sugar-Coated rim.

RIPTIDE \$10

Hapa Coconut Vodka, MaiTai Mix (Pineapple, Orange, Lilikoi, And Guava Juice) Lime Juice, Topped With Blue Curacao.

MANGOPENO \$10

Tanteo Jalapeño Infused Tequila, Lime Juice and Mango Puree.

SPIRITS

Vodka

New Amsterdam (Well), Tito's, Absolut, Hapa Coconut, Ketel One, Hanalei Spirits, Stolichnaya, Grey Goose.

Gin

New Amsterdam (Well), Beefeater, Tanqueray, Bombay Sapphire, Malfy Con Arancia (Blood Orange), Hendricks.

Tequila

BLANCO: El Jimador (Well), Tanteo Jalapeño, Patron

REPOSADO: El Jimador, Cazadores, Casamigos

AÑEJO: Don Julio, Siete Leguas

EXTRA AÑEJO: Herradura Ultra, Avión Reserva 44

MEZCAL: Xicaru Reposado

Rum

Matusalem Platino & Whaler's Dark (Well), Koloa (Light, Gold, Dark, Spiced & Coconut), Captain Morgan, Myers Dark, Bacardi Light, Pusser's, Flor De Cana 18yr

Whiskey

BOURBON: Evan Willams(Well), Jim Beam, Woodford Reserve, Buffalo Trace, Maker's Mark, Knob Creek Single Barrel. TENNESSEE: Jack Daniels. RYE: Crater Lake, Bulleit, High West Double Rye, Pendleton 1910. BLENDED: Seagram's 7 IRISH: Jameson, Tullamore Dew. CANADIAN: Crown Royal, Canadian Club

Scotch

BLENDED: Dewar's White Label, Drambuie Johnnie Walker Black, Johnnie Walker Black, SINGLE MALT: Glenfiddich Fire & Cane, Glenlivet 12yr, Macallan 12yr, Lagavulin 12yr

Brandy/Cognac

Paul Masson Grande Amber, Courvoisier VSOP, Remy Martin XO Excellence, Grand Marnier, Grand Marnier Centenaire (100 yr Anniversary).

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