

TROPICAL COCKTAILS

BALI HAI TAI 12

Ron Matusalem Platino rum, Kauai Juice Co. 's custom made Happy Talk Mai Tai mix (liliko'i, orange, & pineapple), touch of orgeat syrup, and Whalers' dark rum float.

LUMAHAI 15

Same as our "Bali Hai Tai", but enhanced with local Köloa light rum, and a Köloa dark rum float.

TROPICAL MOJITO 14

Muddled mint & local pineapple, Köloa coconut rum, simple syrup, lime juice, pineapple 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.

KÖLOA COLADA 14

Köloa coconut rum, blended with fresh pineapple, coconut cream, lime, pineapple, orange and liliko'i 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.

HAWAIIAN MULE 12

Hawaiian coconut vodka, lime juice, pineapple juice, ginger beer.

COSTA ROSSA 15

Malfy Con Arancia Gin (Italian blood orange), Aperol, lemon juice over rocks, topped with tonic water.

THE MERMAID 14

Hanson's organic vodka, St. Germain 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.

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, liliko'i) lime and blue curacao.

MANGOPENO 10

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

SPIRITS

VODKA

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

GIN

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

TEQUILA

SILVER: El Jimador (well), Tanteo Jalapeno, Patron

REPOSADO: El Jimador, Cazadores

ANEJO: Don Julio, Siete Leguas

EXTRA ANEJO: Herradura Ultra, Avion Reserva 44

MEZCAL: Xicaru Reposado

RUM

Matusalem Platino & Whalers Dark (well), Köloa (Light, Gold, Dark, Spiced & Coconut), Captain Morgan, Parrot Bay Coconut, Myers Dark, Diplomatico Reserva, Bacardi Light, Pussers, Pyrat.

WHISKEY

BOURBON: Evan Williams (well), Jim Beam, Woodford Reserve, Buffalo Trace, Maker's Mark, Knob Creek Single Barrel 120-proof

TENNESSEE: Jack Daniels

RYE: Crater Lake, Bulleit, High West Double Rye

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 Blue

SINGLE MALT: Glenfiddich Fire & Cane, Glenlivet 12yr, Macallan 12yr, Lagavulin 16

BRANDY/COGNAC

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



Kauai Hawaii

PHONE: (808)431-4084

RESERVATIONS: HAPPYTALKLOUNGE.COM

PUPUS

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

BAKED QUESO 12

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

SUMMER ROLLS (V/GF) 12

Fresh cucumber, carrot, red & white cabbage, bean sprouts, cilantro, basil and mint wrapped in rice paper.

Served with a house-made Thai peanut sauce.

HOUSE MADE MAC NUT HUMMUS (V) 14

Local cucumber and tomato, kalamata olives, feta, cracked pepper, macadamia nuts, extra virgin olive oil, and pita.

COCONUT SHRIMP* 14

Six large tiger shrimp rolled in coconut & panko flakes, served with a house made pineapple-habanero sauce.

CEVICHE & CHIPS* 15

Fresh local caught Ono, local cucumber, red onion, tomato, cilantro, Clamato juice & corn tortilla chips.

FISH TACOS* 16

Two seasoned beer-battered mahi-mahi fish tacos, served on soft flour tortillas with lime, cabbage, cilantro and tomato. Topped with cajun aioli.

QUESADILLAS* (PICK ONE) 16

Flour tortilla with your choice of chicken breast or house made pulled pork, mild green chilis, sautéed onion/bell peppers, and melted cheese. Topped with green onion, spicy Cajun aioli and a side of organic salsa.

HOUSE SMOKED BABY BACK RIBS (half rack) 17

Kiawe-Smoked BBQ sauce (semi-spicy), sprinkled with white sesame.

CHICKEN WINGS LIGHTLY BREADED* 15

Choose one (eight piece) option, (sorry no "mix-n-match"):

- > Salt, pepper, kaffir lime butter served with ranch.
- > Spicy chocolate habanero sauce w/ bleu cheese dressing.
- > Kiawe-smoked BBQ served with ranch

PORK SLIDERS 14

Three cane sugar pulled pork, topped with a semi-spicy green papaya slaw, served with Kiawe smoked BBQ sauce.

CHICKEN STRIPS & FRIES* 16

Five white meat chicken strips rolled in panko & crushed potato chips, served with honey mustard dipping sauce.

ONION RINGS (10) or FRINGS (4) (V) 8

Served with Cajun ranch sauce.

SALADS

BELOW ARE SALAD PRICES ALONE. ADD SEARED BLACKENED AHI* CHICKEN BREAST*, OR CEVICHE* FOR A TOTAL OF \$22.

HOUSE 12

Kailani Farms mixed greens, cucumbers, sunflower Seeds, feta, carrots, mandarin orange, and white balsamic dressing.

BACON BLEU 14

Chopped romaine lettuce, bacon, tomatoes, red onion, bleu cheese crumbles, buttermilk-bleu cheese dressing.

CAESAR 12

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

BEEF 14

Romaine, kale, lentils, toasted pecans, goat cheese, red & gold beets, blueberry pomegranate vinaigrette.

*Parties of 6 or more: AUTOMATIC 20% GRATUITY

SANDWICHES WITH FRIES

SUBSTITUTE A SMALL HOUSE SALAD \$3

ADD BACON TO ANY SANDWICH \$3

HT HOUSE BURGER* 20

1/2 lb. Wagyu beef patty, lettuce, tomato, sweet onion. Choice of: American, cheddar, Swiss, Havarti, bleu cheese or mozzarella.

TERIYAKI BURGER* 21

1/2 lb. Wagyu beef patty, teriyaki sauce, Swiss, grilled pineapple, lettuce & tomato.

CANE SUGAR PULLED PORK BURGER* 22

1/2 lb. Wagyu beef patty, topped with pulled pork, lettuce, tomato, Swiss & cheddar.

BLT SANDWICH 18

Bacon, Lettuce, tomato, and mayo. Served on locally-made sourdough.

Add cheese \$1.00, add a fried egg \$1.50.

HT HOUSE CHICKEN SANDWICH* 19

Roasted chicken breast, lettuce, tomato, sweet onion. Choice Of: American, cheddar, Swiss, Havarti, bleu cheese.

TERIYAKI CHICKEN* 20

Roasted chicken breast topped with teriyaki sauce, Swiss, grilled pineapple, lettuce, tomato.

BLACKENED AHI FISH SANDWICH* 21

Blackened seasoned local caught Ahi (seared rare), toasted Ciabatta bun, local arugula, lime-pickled red onions, tartar sauce.

POLI-POMI-TARO (V) 18

Our taro patty (with a little kick) topped with havarti cheese, mixed greens

Tossed in our blueberry pomegranate vinaigrette. Tomato, onions, and sprouts.

ENTRÉES

BABY BACK RIBS (half rack) 22

Kiawe-smoked BBQ sauce, white sesame, accompanied with twice baked potato mash with bacon & cheddar.

HAPPY TALK AHI POKE BOWL* 21

Maui sweet onion, Hawaiian salt, mac nuts, sesame seeds served over white rice with furikake, edamame, cherry tomatoes, and spring onion.

COCONUT SHRIMP COMBO* 25

Six large tiger shrimp rolled in coconut panko flakes, side of pineapple-habanero sauce, Spanish rice and a side salad.

FISH & CHIPS* 18

Four pieces of seasoned and beer-battered mahi-mahi, rested on a bed of French fries served with tartar sauce.

FISH TACO COMBO* 21

Your choice of two grilled or beer-battered mahi-mahi tacos, served on soft flour tortillas with lime, cabbage, cilantro, tomato and spicy aioli. With Spanish rice and black beans.

TERI-CHICKEN SKEWER COMBO* 23

Three seasoned chicken skewers with teriyaki sauce on a bed of white rice topped with furikake and a side salad.

LOCO MOCO* 20

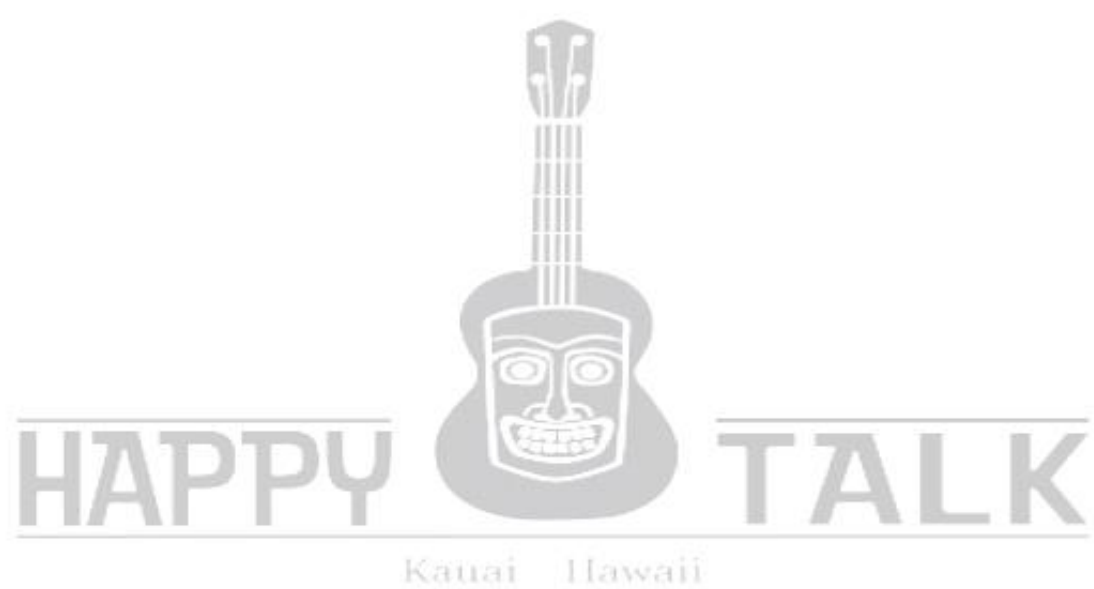
1/2 lb Wagyu beef patty, fried egg, white rice. HT brown gravy, topped with fried onion.

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



HAPPY TALK

Hawai Hawaii



Kauai Hawaii