

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 Spicy Beer-Battered Mahi-Mahi, or Two Shrimp Tacos. Served With Lime, Cabbage, Cilantro & Tomato. Drizzled with a Spicy Aioli Sauce. Or Two Steak Tacos Served with Pico De Gallo and a Green Sauce . Served On Your Choice Of Corn or Flour Tortillas.

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 n Shrimp* \$19

Tempura Crusted Calamari And Black Tiger 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 Mahi Mahi*, Chicken Breast* or Cocktail Shrimp* For an additional \$13 **The House Salad \$15 (\$28)**

Mixed Greens, Cucumbers, Sunflower Seeds, Feta, Carrots, Mandarin Orange, Served With a Papaya Dijon Dressing.

Classic Caesar* \$15 (\$28)

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

Kale & Beet Salad \$15 (\$28)

Fresh Kale, French Lentils, Toasted Pecans, Goat Cheese, Red Beets, Served With A Mango Balsamic Vinaigrette.

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

Sandwiches With Fries

All Sandwiches come with Fries.

Add Bacon to Any Sandwich \$3

Sub Salad \$5

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.

BLT* \$23

Bacon, Lettuce, Tomato. Served On Local Made Sourdough.

Add Cheese \$2.00 Add A Fried Egg \$2.00

Mahi Mahi Fish Sandwich* \$23

Seasoned w/ Salt and Pepper W/ lettuce, Tomato, Onion On toasted Brioche Bun With A Side of Tartar Sauce.

Entrées

The Volcano Poke* \$24

Ahi Poke w/ Seaweed Salad, Avocado, Sweet Onion, Hawaiian Salt, Sesame Seeds Served Over White Rice With Furikake & Scallions. Accompanied With Pickled Ginger, Soy Sauce and A Side Of Wasabi Aioli.

Spicy 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.

DESSERT MENU

(TWO SCOOPS, Drizzled with Chocolate Or Caramel Sauce)

(2 SCOOPS) LAPPERT'S KAUAI PIE FLAVORED ICE CREAM \$9

Kona Coffee Ice Cream, Hawaiian Macadamia Nuts, Shredded & Lightly Toasted Coconut, With A Rich Dark Chocolate Mix Finish.

LAPPERT'S VANILLA BEAN ICE CREAM \$9

CHOCOLATE MOLTEN LAVA CAKE* \$14

Served With Lappert's Vanilla Ice Cream, Topped with Chocolate Sauce, Caramel Sauce & Roasted Pecans.

There will be an automatic gratuity of 20% for parties of 6 or larger.

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 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, Grey Goose. **Gin**
New Amsterdam (Well), 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

EXTRA AÑEJO: Herradura Ultra, Aviön Reserva 44

Rum

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

Whiskey

BOURBON: Evan Willams(Well), Jim Beam, Woodford Reserve, Buffalo Trace, Maker's Mark.

TENNESSEE: Jack Daniels.

RYE: Crater Lake, 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).

Dining Time Maximum of 1.5 Hours (90 Minutes). Please respect other diners' opportunity to dine due to restricted seating capacity to keep the community safe during the COVID times - MAHALO

There will be an automatic gratuity of 20% for parties of 6 or larger.