

HAPPY HOUR 3-6 PM DAILY
ALL DAY WEDNESDAYS
\$2 OFF Bar Bites



BAR BITES

COCONUT SHRIMP* 18

Six coconut & panko fried shrimp.
Served with
pineapple habanero sauce.

HAPPY TALK SLIDERS* 19

Kalua pulled pork with Hawaiian BBQ
sauce, creamy slaw, pickles, pepper
jack. Three sliders served
on brioche buns.

CRISPY ZESTY
BRUSSELS SPROUTS
WITH PARMESAN 19

Crisp, golden Brussels sprouts
tossed in citrus-chili vinaigrette and
topped with shaved Parmesan — the
perfect mix of savory, tangy, and
bold. **GF**

CHICKEN WINGS* 21

Eight Breaded chicken wings
tossed in your choice of sauce.
Kiawe-smoked BBQ
Salt & pepper w/ kaffir lime butter
Frank's buffalo sauce
Spicy sweet chili
Served with housemade ranch.

CHICKEN STRIPS* 22

Five breaded & fried pieces.
Served with fries & ranch dressing.

CAESAR CHOP SALAD 17

Romaine & butter leaf lettuce
tossed in creamy house caesar
dressing. Topped with housemade
croutons & parmesan cheese.

CALAMARI 'N SHRIMP* 21

Calamari & shrimp tempura
& shishito peppers.
Served with wasabi aioli.

FURIKAKE FRIES 15

Teriyaki glaze, sriracha aioli,
green onion, furikake.

SIDES

- Small house or Caesar salad **8**
- Extra sauce **.50**
- Potato mac salad **8**
- Fries **8**
- Soup of the Day **9**
- Sauteed veggies **9**
- Mashed sweet potatoes **8**
- Coconut rice **8**

LIMITED MENU

LOCALS FAVORITES

PASTA BOLOGNESE* 31

Linguine pasta with slow-cooked
pork & beef, vine-ripe tomatoes,
basil & Parmigiano Reggiano.
Add 2 meatballs **8**

LOUNGE TACOS* 26/28

Cabbage, pico de gallo,
spicy aioli, tropical slaw, guacamole,
& housemade corn chips.
Topped with cilantro.
Two tacos served in flour tortillas.
Choice of Shrimp, Kalua+**\$1**, or Fish+**\$2**

FISH SANDWICH 27

Grilled Mahi-Mahi, butter leaf lettuce,
tomatoes,
pickles, & tartar sauce.
Served on a brioche bun.

QUESADILLA* 16/20

Cheese quesadilla with choice of
Kalua pulled pork, chicken, or
shrimp. Served with pico de gallo
sour cream & guacamole.

SHRIMP CEVICHE* 19

Shrimp, cucumbers, avocados, onions,
tomato, cilantro, jalapeno, lime.
Served with housemade corn chips.

SMOKEHOUSE PUA`A RIBS* 34

Half rack braised baby back ribs,
smoked BBQ sauce. Topped with
cilantro & sesame seeds.
Housemade potato mac salad.

ROASTED BEET SALAD 20

Local kale, avocado (seasonal), roasted
carrots, toasted pecans, goat cheese,
red beets, honey, black pepper.
Mango balsamic vinaigrette. **GF**

MAINS

GARDEN PASTA 29

Linguine pasta, basil pistou, portobello
mushrooms, St. Paul tomatoes, garlic,
onions, fried brussels, broccoli.

PORTOBELLO BURGER
(V) 26

Marinated portobello with pistou,
sprouts, lettuce & tomato.
Served on a **GF** bun.

SEAFOOD PASTA* 36

A rich and comforting seafood
medley featuring shrimp, mahi-
mahi, and calamari tossed in a garlic
white wine cream sauce with herbs
and fresh lemon zest & pistou over
linguine.

PINEAPPLE GRILLED CHICKEN
OVER COCONUT RICE* 29

Juicy grilled chicken glazed with
pineapple-soy reduction and served
over coconut jasmine rice with
tropical fruit salsa. **GF**

HAWAIIAN PORCHETTA* 32

Pork belly stuffed with lemongrass,
ginger, shallots, green onions, and garlic.
Topped with with mango gastrique.
Baby bok choy and local mushrooms **GF**

HAPPY TALK SMASH BURGER* 25/30

Smashed Wagyu beef patty
with grilled onion, American cheese,
lettuce, tomato & pickles.
Add bacon **3**, Fried egg **3**, **GF** bun **2**.
Single **25**, Double **30**

SHOYU POKE* 27

ahi tuna marinated in shoyu,
sesame oil, and green onions —
served chilled with, avocado, and
crispy wonton for texture.

NEW YORK TRIO* 42

6 oz Wagyu NY steak with house
salad, local sweet potato mash, and
soup of the day

HAPPY TALK LOCO-MOCO* 27

½ lb burger, egg, sautéed onions,
brown gravy, rice,
crispy leeks & green onion.

ADD PROTEIN TO ANY MEAL

- Wagyu NY Steak 4oz **20**
- Chicken **11**
- Kaula pork **11**
- Loco Patty **11**
- Mahi Mahi **11**
- Shrimp **11**

*Consuming Raw or Undercooked Meats, Poultry, Seafood or Shellfish or Eggs May Increase your Risk of Foodborne Illness.
(V) Vegetarian, (GF) Gluten Free

HAPPY HOUR 3-6 PM \$2 OFF
ALL DAY WEDNESDAYS
TROPICAL
COCKTAILS
HOUSE WINES ~
BEER



TROPICAL COCKTAILS

BALI HAI TAI 15

Ron Diaz Rum, house-made Mai Tai mix,
orgeat syrup, with a Mahina dark rum float

[Make it local! Lumahai.](#)

Upgrade to Koloa rum, add \$2

HAWAIIAN MULE 16

Hapa coconut vodka, lime & pineapple juice.
Topped with ginger beer.

PIÑA COLADA 15

Ron Diaz Rum, blended with
coconut cream & pineapple juice.

Add Mahina dark rum float 5

Make it a Lava Flow, add strawberry or mango 16

TROPICAL MOJITO 17

Koloa coconut rum, house rum
muddled mint & pineapple chunks,
simple syrup, lime, pineapple Juice, soda.

COCO for COCONUTS 18

Koloa Coconut Rum, pineapple juice,
Koloa Dark Rum float, Piña colada mix
& coconut flakes

Served on the rocks

CUCUMBER EXPRESS 15

Effin Cucumber Vodka,
cocount water & lime

SPECIALTY COCKTAILS

HANALEI SOUR 16

Crater Lake rye whiskey, simple syrup, lemon &
pineapple juice, Tahiti limeade, bitters.
Served on the rocks.

HAPPY MARY 15

New Amsterdam Vodka & homemade spicy
Bloody Mary mix with a salt rim.

MARGARITAS

PERFECT MARGARITA 17

Patron Silver, Cointreau,
lime juice, simple syrup with a sea salt rim.

CHILI MANGORITA 17

El Jimador reposado, lime juice,
mango puree, basil, habanero, ginger elixir,
with tajin salt rim.

BEACH FIRE 16

Tanteo jalapeño infused tequila, triple sec,
simple syrup, lime juice, candied jalapeños
with a tajin salt rim.

HAPPY TALK SHOTS

FREE SOUVENIR SHOT GLASS 14

CINNAMON TOAST CRUNCH

Rumchata & Fireball
with a cinnamon sugar-coated rim

RIPTIDE

Hapa Coconut Vodka,
Mai Tai mix & blue curacao.

MANGOPEÑO

Tanteo jalapeño infused tequila,
lime juice & mango puree.

WINES

WHITE WINE

Chardonay - Martin Ray. Sonoma, Ca 15/48
White Haven 2023. Marlborough, New Zeland 14/44

Pinot Grigio - Pighin. Fruili Grave, Italy 15/48

Rose - Chapoutier.Belleruche Rhone, France 14/46

RED WINE

Cabernett Sauvigon - Alexander Valley Estates, Ca
16/58

Malbec - La Posta Pizzella. Argentina 14/46

Old Vines Zinfandel - St Francis 13/42

Pino Noir Chamisal. San Luis Obispol 17/64

SPARKLING WINE

Brut Rose Poema Penedes, Spain 13/46

Prosecco Cavicchiolo 1928 Veneto, Italy 13/46

16 DRAFT BEERS

SERVED @ 29°

Kona Brewing Lava Man 10

Kauai Island Brewing Co. Fonz IPA \$9

Deschutes Fresh Squeezed

Kauai Island Brewing Co. Lilikoi Ale 9

Kona Brewing Kua Bay IPA 10

Golden Road Brewing Mango Cart 10

Kona Brewing Longboard Lager 9

Kona Brewing Hanalei IPA 10

Pacifico 8

Sierra Nevada Hazy Little Thing 10

Stella Artois 9

Kauai Island Brewing Co. Polihali 10

Maui Brewing Co. Bikini Blonde 9

Maui Brewing Co. Coconut Hiwa Porter 11

Coors Light 8

Modelo Negra 9

MOCKTAILS

Virgin Pina Colada 8

Virgin Hawaiian Mule 8

Virgin Lava Flow 9

Choice of strawberry or mango

Virgin Bloody Mary 8

NON- ALCOHOLIC

Heineken Zero 6

Pineapple Juice 7

Orange Juice 7

Cranberry Juice 5

Housemade Lemonade 6

Choice of Mango,

Strawberry or Passion Fruit 7

Iced Tea 4.50

Coke, Diet Coke, Sprite,
Ginger Ale 4.50

Ginger Beer 7

Shirley Temple 5

Roy Rodgers 5

PLEASE SHOW YOUR ALOHA BY KEEPING DINING TO 90 MINUTES. AUTOMATIC 20% GRATUITY ADDED FOR PARTIES OF 6+. ONLY 2 CHECKS PER TABLES FOR BETTER SERVICE

KAUAI LIQUOR COMMISSION STATES ALL ALCOHOL BE CONSUMED WHILE SEATED. WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE. DRINK RESPONSIBLY. MUST HAVE ID TO SERVE ALCOHOL.