

Welcome to



Kona, Hawaii

All cocktails feature only premium spirits and the freshest juices available. Our house-made syrups are made from cane sugar and local produce whenever possible. We use no corn syrup.

☪ = Drink strength

## HOUSE SPECIALTIES

### Vic's Mai Tai ☪☪☪ \$ 8

You can't improve on perfection...this is the original recipe, full of lime, house-made orgeat, and Caribbean rum, as invented in 1944. It's no ka oi!

### Surf Room Mai Tai ☪☪☪ 8

From the Royal Hawaiian Hotel, circa 1940s. They say that they invented the mai tai; you be the judge.

### Painkiller ☪☪ 9

Beyond any pina colada is this light, creamy mixture of pineapple, orange, and coconut syrup. Made the traditional way with Pusser's Navy Rum.

### Mac Nut Chi Chi ☪☪☪ 8

Vodka, mac nut liqueur, and fresh juice make this a tasty and unique choice for non-rum drinkers.

### Boo Loo ☪☪☪☪ 10

A deceptively smooth, yet strong, concoction of fresh pineapple, honey, and rums...sip with eyes half-closed until desired effect is achieved.

### Missionary's Downfall ☪☪ 8

This one has been tempting the virtuous since 1948. It's a Donn Beach creation, light, frothy & full of mint.

### Captain's Grog ☪☪☪ 9

Climb aboard this elixir of fresh juices and rums, along with a few treasures you'll never discover.

### Navy Grog ☪☪☪☪ 10

You'll earn your sea legs with this classic, made with Lemon Hart 151 Demerara rum and allspice liqueur.

### Fiji Blackout ☪☪☪☪ 10

The name is no joke...don't blame us if —after this rich, limey grog — the rest of the day is a blank.

### Polynesian Paralysis ☪☪ 8

This is "a screaming desire not to work, to do anything that requires substantial effort, either physical or mental." Pineapple, citrus, rum, and Okolehao will make you abandon the outside world...

### Zombie ☪☪☪☪☪ 11

Often imitated, but never duplicated...this is Donn Beach's original recipe for a drink he called a "mender of broken dreams." Limit 2 per customer!

### Mele Kalikimaka ☪☪ 9

Created by Jeff "Beachbum" Berry. Knob Creek bourbon, mac nut liqueur, lime, and house-made cranberry syrup makes every day a holiday.

### Wicked Wahine ☪☪☪ \$ 8

A true house-made martini full of spiced rum, grenadine, and lilikoi syrup. It's one spicy sipper!

### Hemingway Daiquiri ☪☪☪ 8

From the La Florida Hotel in Havana comes this cooling mix of light rum, lime, grapefruit, & maraschino liqueur.

### Rangoon Gimlet ☪☪☪ 7

Vodka or gin? It's your choice, blended with fresh lime juice and just a hint of sweetness.

## LONG-LOST HAWAIIAN COCKTAILS *from the past to your glass*

### Happy Buddha ☪☪ \$ 8

A light combination of lime, guava, Martinique rum, and Maui Okolehao liqueur. Sip it and be transported to Waikiki's Red Chamber Bar in the 1960s.

### Lovely Lovely ☪☪☪ 8

This deceptively strong blend of fresh juices, curacao, and Lemon Hart 151 rum is a velvet hammer from the Waikikian Hotel's Pepeete Bar, circa 1964.

### Kamehameha Rum Punch ☪☪ 7

A vintage Big Island cocktail: light and dark rums, juices, grenadine, with a touch of blackberry brandy. From the King Kam Hotel, 1960s.

### Tropical Itch ☪☪☪☪ 10

Invented by Harry Yee, dean of Hawaiian bartenders, at the Waikiki Hawaiian Village. You'll taste the strength in this mix of lilikoi, rums, and bourbon.

### Hawaiian Eye ☪☪☪ 8

Whether or not you recall the TV show, you'll fondly remember this potion of citrus, house-made falernum syrup, and two kinds of rum.

### Pahoehoe ☪☪☪ 8

From the Batik Bar at the Mauna Kea Beach Hotel, circa 1970s, comes this classic with lemon and lilikoi.

## BOWLS MADE TO SHARE

### Humu Humu for 2 ☪☪☪☪ 16

The list of ingredients is as long as the humu's full name, with plenty of rum and other goodies!

### Volcano for 4 (or more) ☪☪☪☪ 25

Share this huge, flaming offering of three rums, juices, and other local flavors to honor Madame Pele.

Please ask your server about our delicious non-alcoholic options

## RUM FLIGHTS

Your choice of four tastes from our collection of Hawaiian and international rums. Ask your server for the current list — we're adding more all the time.

Coach class flight: \$12

Business class: \$16

First class: \$20

## BEER & WINE

Ask your server for our seasonal selections and find out what's on tap today

Hawaiian brews (draft)	\$ 5	White wine	\$ 6
Bud or Coors Light (bottle)	4	Red wine	7

## PUPUS & TIDBITS

Okolemaluna uses local and seasonal ingredients whenever possible.

Vegetarian dishes are marked with an \*

<b>Shrimp &amp; Cream Cheese Firecrackers</b>	\$ 5	<b>Summer Rolls*</b>	\$ 5
Spicy, crispy, creamy bites with a sweet chili dipping sauce		Fresh, light, and full of crunchy veggies, served with peanut hoisin sauce	
<b>Cocktail Meatballs</b>	6	<b>Coco Chicken Skewers</b>	7
A retro classic, pork & beef meatballs with a spicy glaze		Grilled marinated chicken tenders with flaky toasted coconut	
<b>Edamame*</b>	3	<b>Veggie Platter**</b>	4
Lightly seasoned soybeans, served warm		Seasonal vegetables with a creamy dip	
<b>Guacamole*</b>	4	<b>Kalua Pork Sliders</b>	6
Our own house recipe, with fresh wonton chips		Served on mini buns with caramelized onions	
<b>Mixed Rumaki</b>	6	<b>Teriyaki Sliders</b>	7
Bacon-wrapped chunks of pineapple and teriyaki water chestnuts		Mini burgers with a teriyaki glaze, grilled pineapple, and cheddar cheese	
<b>Cheese Ball Platter*</b>	5	<b>Sweet Potato Fries*</b>	4
Two mini cheese balls (goat cheese and cheddar with bourbon and rosemary) served with an assortment of crackers		Served with pineapple chili chutney	
<b>Chicken &amp; Veggie Pot Stickers</b>	5		
Tossed in a savory sauce			



## GIFT SHOP

Don't forget to take home your own tiki mug, an exclusive design created just for us, or an Okolemaluna t-shirt to commemorate your visit. Ask your server for styles, sizes, & colors.

