The Mai Tai

No drink has done more to tell the world what Hawai'i tastes like — and no drink has been more misunderstood for it. It came ashore in 1953 and never left.

The Sandbar Mai Tai $23
Our Teams Take On The Classic With A Local Focus
Kula Local Rum | Cointreau | Citrus | Pineapple
Orgeat Foam

The Royal $23
Where A Tiki Legend Met Island Royalty
Bacardi Ocho Reserva | Dry Curacao | Pineapple Cordial | Orgeat | Lime

Beachcomber $23
Donn Beach Might Have Lost The Lawsuit, But He Kept The Recipe
Santa Teresa Solera Rum | Dry Curacao | Grapefruit | House Falernum | Dark Rum | Lime | Pineapple

Mai Tai-Roa Ae! $23
Out Of This World! Just Like She Said
Dark And Light Kula Local Rum | Toasted Tahitian Vanilla Syrup | Passion Fruit | Cointreau | Mango | Orgeat | Lime

No Proof $16
... But *All The Flavor*
Black Tea | Orgeat | Pineapple | Spiced Syrup | Lime | Angostura Bitters

Sunset Hour
5 - 7 PM

Wines
J. Lohr Chardonnay 13
Josh Cellars Cabernet Sauvignon 14

Select Beers 7
Daily selection of can beers

Signature Cocktails $22

Coconut Coral
Ketel One | Blood Orange | Passion Fruit | Lime | Coconut | Club Soda

Sandbar Old Fashioned
Maker's Mark Private Barrel | Tiki Bitters | Orange | Cherry

Lychee Martini
Haiken Lychee Vodka | Local Ocean Vodka | Lime | Lychee

Port Of Call
Basil Hayden | Lemon | Passion Fruit | Port

Lele Kawa
Jose Cuervo Traditional | Del Maguey Mezcal | Guava | Orange Blossom | Lime

Sunchaser
Bombay Sapphire | Pineapple | Yuzu | Botanicals

Espresso Martini
Ketel One | Kahula | Pulled Espresso | Baileys

NA Deep Water $16
Strawberry | Mint | Lemon | Simple Syrup | Fever Tree Club Soda

Beers, Ciders, etc.

Craft & Imports 10
Maui Brewing Co. Bikini Blonde | Big Swell IPA
Maui Brewing Co. Mana Wheat | Killah Dragon, Dragonfruit & Raspberry Cider | Heineken | Heineken 0.0 | Corona | Stella Artois | Modelo Especial

Domestic 9
Budweiser | Bud Light | Blue Moon | Michelob Ultra | Coors Light | Just the Haze N/A IPA
Sam Adams Lager | Highnoon Pineapple
Truly Wildberry

Drafts 10
Rotating Crafts

Sparkling

Mionetto Prosecco DOC Brut NV
Veneto, Italy
GLASS 18 BOTTLE 73

Chandon Sparkling Brut Classic
California, USA
BOTTLE 123

Moet & Chandon Brut "Imperial"
Epernay, France
BOTTLE 160

Veuve Clicquot, Brut, Yellow Label NV
Reims, France
BOTTLE 220

Whites

Pighin Pinot Grigio
Friuli-Venezia Giulia, Italy
GLASS 15 BOTTLE 55

Chateau Ste Michelle Riesling
Columbia Valley, Washington, USA
GLASS 15 BOTTLE 55

Kim Crawford Sauvignon Blanc
Marlborough, New Zealand
GLASS 17 BOTTLE 72

Blindfold Sauvignon Blanc
Sonoma County, California, USA
BOTTLE 115

Sonoma Cutrer, Russian River Ranches Chardonnay
Russian River Valley, California
GLASS 19 BOTTLE 80

J. Lohr Estates Riverstone Chardonnay
Monterey County, California, USA
GLASS 16 BOTTLE 65

Kenwood Vineyards Six Ridges Chardonnay
Sonoma County, California, USA
BOTTLE 72

Rombauer Chardonnay
Carneros, California Usa
BOTTLE 180

Rose

Fleurs de Prairie Rose
Cotes de Provence, France
GLASS 16 BOTTLE 65

Space Age
California USA
BOTTLE 80

Red

Meiomi Pinot Noir
Sonoma, California, USA
GLASS 19 BOTTLE 80

Banshee Pinot Noir
Sonoma County, California, USA
BOTTLE 90

Columbia Crest H3 Merlot
Washington, USA
GLASS 16 BOTTLE 63

St. Francis Merlot
Sonoma County, California, USA
BOTTLE 89

Decoy by Duckhorn Red Blend
California, USA
GLASS 17 BOTTLE 65

Josh Cellars Craftsman's Collection Cabernet Sauvignon
California, USA
GLASS 16 BOTTLE 65

Daou Cabernet Sauvignon
California, USA
BOTTLE 65

Banshee Cabernet Sauvignon
Sonoma County, California, USA
GLASS 20 BOTTLE 90

The Prisoner Red Blend
California
BOTTLE 100

SPIRITS

Japanese Whiskies

Suntory Toki 15
Yamazaki 12 44
Hibiki Harmony 27

Scotch

Glenlivet 12 17
Glenfiddich 18 33
Laphroig 10 22
Macallan Sherry Oak 12 30
Chivas Regal 14

Bourbon

Knob Creek 14
Angel's Envy 16
Elijah Craig 14
Buffalo Trace 16
Bulleit Bourbon 15
Bulleit 95 Rye 16
Highwest Double Rye 18
1792 Straight Bourbon 16
Maker's Mark 14
Maker's Mark BBN Sheraton 22
Jack Daniels Black 14
Basil Hayden 16
Woodford Reserve 15
Crown Royal 14

Tequila & Mezcal

Casamigos Blanco 19
Casamigos Anejo 23
Del Maguey Vida Clasico 16
Cazadores Reposado 16
Don Julio Blanco 20
Patron Silver 15
Patron Reposado 18
Clase Azul Reposado 50

RUM

Bacardi Ocho Reserva 16
Kula Local Organic 14
Kula Local Dark 14

Cognac

Hennessey VSOP 23
Remy Martin VSOP 20
Courvoisier VS 23
Hennessey XO 60

Gin

Bombay Saphire 14
Tanqueray 15
Hendricks 16
Aviation 15

Vodka

Grey Goose 16
Ketel One 18
Tito's 16
Ocean Vodka 16
Haiken Lychee 15
Absolut 15
Absolut Citron 16

Cordials

Cointreau 15
Grand Marnier 16
Frangelico 15
Di Saronno 15
Amaro Nonino 16
Drambuie 15
Bailey's Irish Cream 16
Kahlua 15
Jagermeister 15
Aperol 15
Campari 15
Chambord 15
Fernet Branca 15
Sambuca 40
Limoncello 15

Local Shared Bites

I'a Ekolu (Fish Three Ways)* 34
Served with Sweet Potato Chips

Kampachi Poisson Cru
Coconut Milk | Lime Juice | Avocado | Cilantro | Red Onions | Bell Peppers
Ahi Poke
Maui Onions | Ogo | Alaea Hawaiian Pink Salt | Inamona | Green Onion
Hamachi Ceviche
Yuzu Pearls | Leche De Tigre | Avocado | Fresno Pepper | Moloka'i Sweet Potato

Sandabar Coconut Shrimp* 23
House Battered Shrimp with a Nam Pla Dipping Sauce

Mochiko Chicken* 19
Crispy Chicken Thigh | Spicy Aioli | Namasu
Kabayaki Sauce | Bao Bun

Spicy Ahi Poke* 22
Crispy Rice | Avocado | Furikake | Jalapeno | Kabayaki Sauce

Green Papaya Salad 17 (V) (GF)
Carrots | Candied Macadamia Nut | Cilantro | Mint | Pea Shoots
Thai Basil | Red Onion | Nam Pla Dressing

Fried Brussel Sprouts &
Roasted Baby Carrots 20
Bonito Garlic Furikake | Parmesan Cheese | Lemon Oil

Somen Noodle Salad 19 (V)
Carrots | Cucumbers | Tofu | Sweet Tamago | Micro Chive
Sweet Sesame Soy Dressing

Beef Tenderloin Sliders* 22
Onion Brioche | Cabernet Aioli | Sweet Red Onion Jam
Pickled Mustard Seed

Garlic Parmesan Shaka Fries 13 (V)
"Mean" Ranch Dipping Sauce

House Beer Battered Onion Rings 14
Chipotle Ranch Dipping Sauce

Pepperoni Flatbread 18
Tomato Sauce | Monterey Jack Cheese | Pepperoni

Margherita Flatbread 17 (V)
Fresh Mozzarella cheese | Basil | Heirloom Cherry Tomatoes

Da SandBar Flatbread 19
Prosciutto | Arugula | Herb Lemon Oil |
Shaved Parmesan Cheese

(GF) GLUTEN FRIENDLY (V) VEGETARIAN

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*
An automatic gratuity of 20% will be added to parties of 5 or more

Sweets

Malasada Trio 14
Espresso Chocolate Ganache | Ube Sauce
Lilikoi Caramel Sauce

Chocolate Flourless Torte 14 (GF)
Raspberry Coulis | Whipped Cream | Fresh Berries

Banana Dulce De Leche Cheesecake 14
Caramel Cheesecake | Graham Cracker Crust
Roasted Banana Whipped Cream | Banana Brulée

Ports & Dessert Wines

Dows Ruby Port
GLASS 15

Taylor Fladgate LBV
GLASS 15

Saracco, Moscato d'Asti
BOTTLE 45 GLASS 15

Sauternes, Barton & Guestier
BOTTLE 75 GLASS 25

THE SANDBAR

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