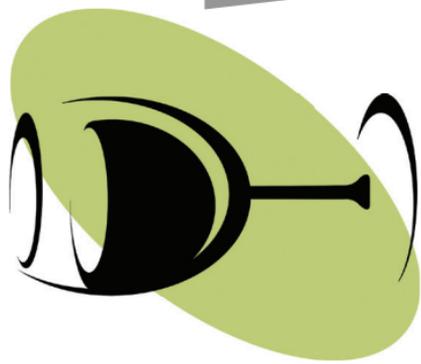


# wine bar



# aloha

**aloha**  **wine bar**

69-201 Waikoloa Beach Drive Space B1 & B2  
Waikoloa, Hawaii 96738  
Phone: (808) 886-3500

Bar Hours:  
Open 7 Days a Week  
3:00 PM to Midnight

## white wines by the glass

		2 oz.	6 oz.	Bottle
104	<b>La Crema Chardonnay Sonoma</b> <i>An easy drinking chardonnay, offering delicate floral and white peach flavors coupled with a hint of citrus.</i>	2.95	7.95	28.00
107	<b>Meiomi Chardonnay California</b> <i>Showcases rich tropical fruit, with dashes of mango, marmalade and honey citrus that coat the palate while remaining elegant and delicate.</i>	2.95	7.95	28.00
106	<b>Ferrari Carano Chardonnay Sonoma</b> <i>Lightly fruity and complex, offering ripe pear and apple flavors joined by spiced notes and a clean finish.</i>	4.25	9.95	36.00
103	<b>Rombauer Chardonnay Caneros</b> NA <i>Notes of tropical fruit, baked apple, citrus, vanilla and butter, with a creamy texture and bright acidity.</i>	12.00	48.00	
111	<b>Kim Crawford Sauvignon Blanc New Zealand</b> <i>The citrus flavors are balanced by fleshy notes of peach and nectarines with a spicy finish and plenty of pop from vibrant acidity.</i>	2.95	7.95	28.00
117	<b>Nobilo Sauvignon Blanc New Zealand</b> <i>Smooth and Juicy with tangy acidity and silky fresh peach and spice.</i>	1.95	5.95	20.00
134	<b>Antinori Santa Cristina Pinot Grigio Italy</b> <i>Fruity aromas of peaches and apples.. A balanced flavor, lively and enjoyable</i>	2.50	6.95	24.00
133	<b>Starling Castle Mosel Reisling Germany</b> <i>Semi-sweet and fresh with a touch of citrus and pears, crisp acidity and elegant finish.</i>	1.95	4.95	16.00

## red wines by the glass

		2 oz.	6 oz.	Bottle
213	<b>Louis Latour Dom de Valmoissine Pinot Noir France</b> <i>Broad and soft with mulled cherry and spice notes that linger through the smoky finish.</i>	2.50	6.95	24.00
324	<b>Meiomi Pinot Sonoma</b> <i>Complex savory herb, black cherry flavors are tight, firm and full-bodied.</i>	3.50	9.95	36.00
224	<b>Justin Cabernet Sauvignon California</b> <i>Notable dill and red pepper flavor are part of the fruit profile with hints of roast pepper</i>	3.95	10.95	40.00
226	<b>Caymus Cabernet Sauvignon Napa</b> <i>Lush, full, intense and pure. A kiss of blackberry and cassis fruit, a full-bodied mouthful with ripe tannin and a long finish.</i>	NA	24.00	96.00
343	<b>The Prisoner Red Blend Napa</b> <i>Lush berry flavors of zinfandel, the power of cabernet sauvignon, the dark black berry of syrah - all combined for a decadent wine with great complexity.</i>	4.95	14.95	52.00
344	<b>Decoy Red Blend Napa</b> <i>Dark, rich, smooth &amp; spicy with pretty currant, blackberry and black cherry fruit that's sharply focused.</i>	3.50	9.95	36.00
232	<b>St. Francis "Old Vines" Napa Zinfandel</b> <i>A classic old vine zinfandel, great structure, concentrated flavors and a long luscious finish. Aromas of boysenberry, clove and cinnamon are followed by flavors of mixed berries, red licorice and mulling spices.</i>	2.95	7.95	28.00
227	<b>Chapoutier Belleruche Rose France</b> <i>Compelling flavor of cassis, blackberry and plum, along with black pepper, cedar and cloves.</i>	2.50	6.95	24.00
225	<b>Opus One 2013 Napa</b> <i>"The Greatest Opus Ever - 100 pts James Suckling"</i> <i>Full body, superb balance of ultra-fine tannin and vibrant acidity. Complex aftertaste and black fruits and citrus.</i>	NA	NA	299.00

## tropical libations

### **Pineapple Lychee Martini** 8.

*Try this Island Favorite! A refreshing blend of Kai Lychee Vodka, lychee and pineapple juice. This libation is bursting with flavors.*

### **The Ultimate Lemon Drop Martini** 8.

*A perfect combination of sweet & sour...the Absolut Best Lemon Drop Martini! The unadulterated infusion of Ketel One Vodka and freshly squeezed lemons shaken with a splash of sweetness.*

### **Classic Gin Martini** 8.

*Take delight in the tantalizing, smooth and complex taste of Bombay Sapphire Gin and dry vermouth... Smooth version of the classic.*

### **El Loco Margarita** 8.

*Go crazy with this Peach Patron Margarita. Taken to a whole new level with tangy Li Hing Mui powder and Grand Marnier Liqueur. Mui Bueno...*

### **Mango Daiquiri** 8.

*A frozen mango daiquiri is the ultimate hot weather cocktail; smooth, cold, fruity but not too sweet. Put this on the short list for your next summer night soiree.*

### **Strawberry Daiquiri** 8.

*The frozen strawberry daiquiri is a classic summertime drink. Beat the heat and chill down with this frosty rum concoction.*

### **Mango Eruption** 8.

*This sensual mixture of mango, pineapple, coconut, banana and Bacardi Rum will tantalize your senses.*

### **A Day at the Beach** 8.

*Coconut Rum, Amaretto, Orange Juice and a splash of Grenadine ... Your Day at the Beach just became a little bit more relaxed.*

### **Surfer on Lava** 8.

*This popular 80's cocktail of Jagermeister, Coconut Rum and Pineapple Juice can be made as a shot or tamed a bit, served on rocks. Either way, drink responsibly ... Don't Drink and Drive and Don't Surf on Lava.*

### **Classic Old Fashioned** 8.

*A classic ... bourbon, water, sugar and bitters. Despite it's name, the Old Fashioned will never go out of style.*

### **Peachy White Sangria** 8.

*An ante Up from your ordinary sangria. This sweet and nectarous drink combines white wine, vodka, peach nectar and, a gentle mix of 7-Up.*

### **Kona Red Sangria** 8.

*A lush combination of limes, lemons and oranges integrated with red wine, peach schnapps and Grand Marnier will blissfully soothe your senses.*

### **Tokyo Tea** 8.

*This mixed drink will have you chill-axing in no time. A Kamikaze twist of Tanqueray Gin, Old Lahaina Rum, Triple Sec, Skyy Vodka, Jose Cuervo, and the ever so good Midori Melon, topped off with Sprite. Kanpeki! (Perfect)*

## champagne & sparkling

### **split selections** 187 ml

501 **Moet & Chandon Imperial** France 20.

503 **Domaine Chandon Brut** Napa 9.

504 **Freixenet Cordon Negro Brut** Spain 6.

505 **Mionetto Prosecco Brut** Italy 6.

# beer selections

		16 oz.	23 oz.
<b>draught</b>	Kona Brewing Longboard	5.00	6.50
	Kona Brewing Big Wave	5.00	6.50
	Kona Castaway IPA	5.00	6.50
	Stella Artois	5.00	6.50
	Heineken	5.00	6.50
	Blue Moon Belgian White	5.00	6.50
			<b>Bottle</b>
<b>domestic</b>	<b>Budweiser 12 oz.</b>		4.00
	<i>Regular, Light and Light Platinum</i>		
	<b>Coors Light 12 oz.</b>		4.00
	<b>Miller Lite 12 oz.</b>		4.00
			<b>Bottle</b>
<b>craft</b>	<b>Maui Brewing Co. Bikini Blonde IPA 12 oz</b>		6.00
	<i>Filtered Munich Helles lager with floral hops, pilsner and Munich Malts. Bold, smooth and refreshing.</i>		
	<b>Maui Brewing Co. Big Swell IPA 12 oz</b>		6.00
	<i>Big, Hoppy, Bold and Smooth! It's flavor begins smooth and malty and is followed with a big burst of hop flavors.</i>		
	<b>Lanikai Moku Imperial IPA 22 oz</b>		13.00
	<i>Hops and Pikake citrus and floral notes while the solid malt backbone adds a touch of sweetness. With a aromatic presence up front, it compliments the beautiful tropical scents of Hawaii.</i>		
	<b>Lanikai Pillbox Porter 22 oz</b>		13.00
	<i>A unique blend of Tahitian and Hawaiian vanilla compliment the malt sweetness of this robust brew. Caramel notes are balanced by a touch of hop bitterness and a spicy herbal aroma.</i>		
	<b><u>Big Island Brewhaus (BIB):</u></b>		
	<b>BIB Gold Sabbath Ale 22 oz.</b>		12.00
<i>A Belgium-style strong golden ale with a wondrous range of fruit flavors like plum, apricot and cherry, imparted by special Belgian yeast.</i>			
<b>BIB Overboard IPA 22 oz.</b>		12.00	
<i>This IPA begins with smooth, malty creaminess, and a big burst of dry-hop flavor and aroma from a variety of American hops.</i>			
<b>BIB White Mountain Porter 22 oz.</b>		12.00	
<i>A classic robust porter spiced with all-natural toasted coconut and award-winning locally-grown and roasted Hamakua Coast White Mountain Coffee.</i>			
			<b>Bottle</b>
<b>imported</b>	<b>Corona &amp; Corona Light 12 oz. Mexico</b>		5.00
	<b>Heineken &amp; Heineken Light 12 oz. Holland</b>		5.00

# non-alcoholic drinks

Evian Natural Mineral Water 500 ml	3.00
San Pellegrino Sparkling Mineral Water 500 ml	3.00
Ito En Green Tea 16.9 oz	4.00
Red Bull 8.4 oz.	3.00
<b>Hualalai Peaberry 100% Kona Coffee 12 oz.</b>	3.00
<i>Medium dark roast. Grown on the slopes of the Hualalai Volcano. Served in a coffee press.</i>	
<b>Coca Cola, Diet Coke and Sprite 16 oz.</b>	1.50
<b>Orange or Cranberry Juice 16 oz.</b>	1.50



# spirits

<b>well selection</b>	Bacardi Silver Rum	5.00
	J & B Scotch	5.00
	Jim Beam Bourbon	5.00
	Jose Cuervo Gold Tequila	5.00
	Skyy Vodka	5.00
	Tanqueray Gin	5.00
<b>vodka</b>	<b>Absolut Vodka</b>	6.00
	<i>Regular, Citron, Mandarin, Pear, Mango, Peppar and Vanilla.</i>	
	Grey Goose Vodka	7.00
	Effen Cucumber Vodka	7.00
	Kai Lychee Vodka	7.00
	Kai Lemongrass Shochu	7.00
	Ketel One Vodka	7.00
	Ocean Vodka	7.00
	<b>Skyy Vodka</b>	6.00
<i>Infusion Passion, Pineapple and Raspberry.</i>		
	Tito's Handmade Vodka	6.00
<b>rum</b>	Captain Morgan Spiced or Black Rum	6.00
	<b>Malibu Coconut Rum</b>	6.00
	<i>Coconut, Banana and Melon.</i>	
	Meyer's Original Dark Rum	6.00
	Old Lahaina Silver Rum	6.00
<b>gin</b>	Bombay Sapphire Gin	7.00
<b>tequila</b>	Patron Silver Tequila	7.00
<b>bourbon &amp; whiskey</b>	Buffalo Trace Bourbon	7.00
	Bulleit Bourbon	7.00
	Crown Royal and Regal Apple	7.00
	Fireball Cinnamon Whisky	6.00
	Jack Daniel's Whiskey	6.00
	Jameson Irish Whiskey	6.00
	Maker's Mark Bourbon	7.00
<b>scotch</b>	Dewar's White Label	6.00
	Glenfiddich 12 Yr Single Malt	7.00
	Johnnie Walker Black	7.00
	Johnnie Walker Blue	24.00
	Lagavulin 16 Yr Single Malt	10.00
<b>cognac</b>	Hennessey VSOP Cognac	8.00
<b>cordials &amp; liqueur</b>	Amaretto Di Soronno	6.00
	Bailey's Irish Creme	6.00
	Frangelico Liqueur	6.00
	Grand Marnier	7.00
	Kahana Macadamia Nut Liqueur	5.50
	Jagermeister	6.00
	Kahlua Coffee Liqueur	6.00
	Midori Melon Liqueur	6.00
	Southern Comfort	6.00

## **gourmet sliders & sandwiches**

*All food orders must be placed by 9:30 PM. Add French Fries to any slider or sandwich for \$3 or Sweet Potato Fries for \$5.50.*

### **Roast Beef with Brie Spread Toasted Sandwich** 11.00

*Made with Boar's head roast beef and melted brie cheese; caramelized balsamic vinegar onions, roasted red peppers then drizzled with horseradish Dijon dressing on a toasted rustic herb foccacia bread makes this a truly gourmet specialty.*

### **Mr. Reuben Toasted Sandwich** 11.00

*It's so good he gave it his stamp of approval. Made with a combination of Boar's Head beef pastrami, corned beef, and Swiss cheese; sauerkraut, and classic 1000 island dressing on a toasted artisan foccacia bread instead of ordinary rye; he was thinking outside the box.*

### **Cubano Toasted Sandwich** 11.00

*Our version of a classic cuban done Waikoloa style. A perfect blend of flavors by fusing the sweetness of Boar's Head honey baked ham and savory Kalua style pulled pork. Add in fresh and sassy dill pickle chips and honey mustard with the smoothness of dairy fresh swiss cheese. All of this goodness packed within a toasted artisan foccacia bread.*

## **gourmet burgers**

*French Fries included with all Gourmet Burgers*

### **Famous Island Deli Burger** 10.75

*Extra Large 100% all beef chuck steak burger, cheddar cheese, bacon, fresh Hawaiian pineapple, locally grown tomatoes, green leaf lettuce served on a bakery fresh bun. This burger will be sure to satisfy your hunger. Experience this classic take on an island favorite, Hawaiian style.*

### **Cheeseburger Supreme** 10.50

*Extra Large 100% all beef chuck steak burger, cheddar cheese, locally grown tomatoes, green leaf lettuce served on a bakery fresh bun. This classic will have you reminiscing about the good ole backyard barbeque days.*

### **Mushroom, Onion & Swiss Burger** 10.75

*Extra Large 100% all beef chuck steak burger, swiss cheese, sliced mushrooms, onions, locally grown tomatoes, green leaf lettuce served on a bakery fresh bun. With all of these ingredients, this one is a juicy mouthful!*

## **fresh salads**

### **Classic Chef Salad** 10.00

*We begin with a bed of crisp field fresh romaine lettuce, cherry tomatoes, and black olives. Add in generous portions of classic toppings of sweet baked ham, oven roasted turkey, mozzarella and cheddar cheese. Then slide on home with a hard boiled egg. Everything you expect in a Classic Chef salad and of course served with pita points and ranch dressing.*

### **Mandarin Chicken Salad** 10.00

*For an uplifting change of pace try our famous Mandarin Chicken. A fresh and fruity taste delight featuring crisp romaine lettuce, sweet and plump Mandarin oranges and dried cranberries. The crisp snap of crescent cashews accentuates the taste of this special occasion. Served with pita points and Asian style sesame dressing.*

### **Chicken Caesar Salad** 10.00

*Receive a burst of flavor in every bite of our Chicken Caesar salad. Farm fresh and crisp romaine lettuce is topped with shredded parmesan cheese, sliced olives, chicken fajita breasts strips, and juicy grape tomatoes. Served with pita points and our classic Caesar dressing.*

# appetizers

*All food orders must be placed by 9:30 PM.*

**Buffalo Shrimp** 12.50

*We fire up the flames to prepare this treat that is hot and spicy without all of the drama. A perfect dish for those who crave the heat. Sweet and succulent shrimp is fried up right, then tossed in our tangy, spicy Buffalo sauce. Served with celery sticks and ranch dressing.*

**Dynamite Chicken** 10.50

*Deep fried chicken, basted with the famous dynamite sauce, and sweet Otafuku sauce drizzled all over. Let your mouth experience the infusion of different flavors bursting together, guaranteed to appease any palette.*

**Furikake Garlic Chicken** 10.50

*Deep fried chicken, basted with our teriyaki garlic sauce, and sprinkled with furikake. Our version of the popular dish will have your taste buds in heaven, and you'll be hooked in no time.*

**Waikoloa Paniolo Buffalo Wings** 10.00

*You'll enjoy lickin your fingers to savor every bit of exciting flavor in our Waikoloa Buffalo Wings. Tender cooked chicken wings marinated in our Buffalo Wing sauce to give it great taste down to the bone. This will give your taste buds a high flying experience.*

**Grilled NY Striploin Steak** 10.00

*We start with an all time favorite cut of beef, a 7 oz. USDA Choice Striploin Steak that is seasoned and grilled to your specification. You will enjoy this tender, juicy steak which is full of flavor. Compliment your steak with your choice of horseradish or BBQ sauce.*

**Hawaiian Style Kalbi Ribs** 13.00

*We start with one pound (precooked weight) of USDA Choice short ribs slowly marinated in our special sweet and savory Kalbi sauce. Cooked to your specifications on our grill and served with a side of spicy kim chee.*

**Ole Quesadilla** 10.00

*Choose between our perfectly grilled Chicken or Kalua Smoked Pulled Pork. Combine with our special blend of cheeses and fresh veggies, then grilled to create a special South of the Border delight. Served with our mango salsa, sour cream and homemade guacamole.*

**Bambucha Chili Cheese Fries** 10.00

*Bambucha means BIG and that's what you'll get with our Bambucha Chili Cheese Fries. BIG flavor resulting in BIG satisfying smiles. Idaho grown potatoes cooked to perfection and smothered in our zesty chili which is seasoned just right. Heap on the shredded melted cheddar cheese, bacon bits and sour cream, then pepper in some sliced Jalapeno to turn up the heat.*

**Sweet Potato Fries** 5.50

*Explore a different route and enjoy our sweet potato fries over standard French fries. They are a healthier alternative that also taste great. Lightly salted these sweet and yet savory fries are sure to satisfy.*

**Bambucha Nacho Supreme** 14.00

*You get it all in our Bambucha (large) Nacho Supreme, Crunchy corn tortilla chips topped with our Mexican blend of melted cheeses. A potpourri of spices is blended with 100% ground beef to create an authentic South of the Border flavor. Add the works: Island Deli refried beans, fresh garden tomatoes, mango salsa, sour cream, guacamole, black olives and jalapeno peppers.*

**Big Brew Mozzarella Cheese Sticks** 10.00

*We begin with smooth and creamy mozzarella cheese sticks which is coated in a delicate layer of draft beer batter and cooked till golden brown. Served with a side of crispy celery sticks and fresh marinara sauce made from vine ripened tomatoes.*

**Chinatown Egg Rolls** 10.00

*Enjoy our classic pork and vegetable Chinese style eggrolls. These homestyle eggrolls are light and crispy on the outside with a special savory filling on the inside. Served with our traditional sweet & sour dipping sauce.*

**Jalapeno Poppers** 8.00

*A generous serving of plump jalapeno peppers with just enough heat to fire up your taste buds. We stuff them with fresh dairy cream cheese and serve them to you warm and crisp along with a buttermilk ranch dipping sauce. So wonderful, so delicious.*

**Edamame** 4.50

*Green Soybean lightly salted.*

**Gyoza (Potstickers)** 8.50

*Fried gyoza (pork & vegetables) with special sauce.*

**Boneless Chicken Karaage** 9.60

*Shoyu marinated lightly fried chicken.*

# Gourmet Pizza

Proudly Featuring



WE USE BOAR'S HEAD MEATS & CHEESES IN ALL OUR PIZZA'S

**7" Flat Bread Pizzas** ..... 6.99

- Hawaiian
- Classic Pepperoni
- Garden Veggie
- BBQ Chicken
- Supreme

**Three Cheese 7" Flat Bread Pizza** ..... 5.99

# sushi

*\*Consuming Undercooked Meat or Seafood May Increase your risk of Foodborne Illness*

**Rainbow Roll 8 pc** 9.95

*California roll (imitation crab avocado, cucumber in seaweed and sushi rice) topped with tuna, salmon, seasonal white-fish (Escolar or Albacore), boiled shrimp, avocado and unagi (eel).*

**Volcano Roll 8 pc** 9.95

*Spicy tuna (tuna marinated in a spicy aioli) and cucumber in seaweed and sushi rice topped with tuna and avocado.*

# appetizers from the sea

**Shrimp Dynamite** 11.00

*Your taste buds will explode with our Dynamite Shrimp. Lightly battered Japanese style shrimp tempura perfectly cooked crispy on the outside, sweet juicy shrimp on the inside. Rolling this in our House Dynamite sauce and drizzled with sweet Otafuku sauce will make you feel the heat.*

**Surf & Turf** 13.00

*A heavenly match of juicy USDA Choice herbed hand rubbed beef and succulent ocean garlic butter shrimp. Grilled to perfection to gratify your cravings for the best flavors from land and sea.*

**Tempura Combo Platter** 12.00

*Japanese style battered shrimp with tempura vegetables (sweet potato, eggplant, zucchini and asparagus) with a tempura dipping sauce.*

**Shrimp Cocktail** 8.50

*Cooked shrimp with cocktail sauce.*

**Calamari** 8.50

*Lightly fried crispy calamari with sweet chili sauce.*

**"Maika'i" Poke Plate** 1/2 lb Fresh Ahi Poke (Market Price)  
1 lb Fresh Ahi Poke (Market Price)

*Fresh Hawaiian Style Poke...Ahi cubes blended with roasted Kukui Nuts, chili pepper flakes, marinated with sesame ponzu sauce and garnished with green and round onions.*

**Oyster Shooters** 4.00

*Get on Board with our Oyster Shooters. Grab a shot of our plump oysters awash in a flavorful loaded Bloody Mary mix touched with a splash of lemon. Guaranteed to slide down the hatch in pure ecstasy.*

**Oysters on the Half Shell** 18.99

*Fresh from Neptune's Garden enjoy our Oysters on the half shell. Six plump oysters chilling out on a bed of crushed ice awaiting your indulgence. Pair them with our savory cocktail sauce and a pinch of horseradish to kick it up a notch. You can't go wrong with this classic.*

**Kaki Fry (Breaded Oysters)** 8.50

*Fried Breaded Oysters with Tartar Sauce.*