



t i k i

b a r

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aloha
p o k é



drinks

Signature Cocktails

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|---|--|
| Fiery Passion <i>White Rum, Spiced Rum, Fresh Passionfruit, Lime, Lemongrass and Vanilla</i> | \$18 |
| White Crest <i>Aged Rum, Spiced Rum, Jamaican Rum, Orgeat Syrup, Guava and Coconut Meringue</i> | \$18 |
| Big Island Iced Tea <i>White Rum, Spiced Rum, Earl Grey Syrup, Orange and Pineapple</i> | \$18 |
| Mauna Loa <i>Gin, Aperol, Honey Spiced Syrup, Peyshaud Bitters, Cinnamon, Lime and Grapefruit</i> | \$18 |
| Scorpion Bowl (Serves 2–4 pax) <i>Vodka, White Rum, Jamaican Rum, Overproof Rum, Honey Spiced Syrup, Pineapple, Orange and Lime</i> | \$55 |
| Hawaii Five-O <i>5 Liquors: Vodka, Tequila, Gin, White Rum, Midori and a splash of Pineapple Juice</i> | (6 Shots) \$48 (12 Shots) \$88 |

Classics

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|---|-------------|
| Blue Hawaii, Pinacolada, Maitai, Hawaiian Stone Sour, Cosmopolitan, Old Fashion, Sidecar, Negroni, Margarita, Caipirinha | \$16 |
|---|-------------|

Craft Beers

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|--------------------------------------|-------------|
| Kona Long Board Lager | \$14 |
| Kona Big Wave Golden Ale | |
| Kona Hanalei Island Style IPA | |

Ciders

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|------------------------------------|-------------|
| Brothers Toffee Apple | \$15 |
| Brothers Cloudy Lemon | |
| Brothers Coconut & Lime | |

Mocktails

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|---|-------------|
| 1) Plumeria: Guava, Orange, Pineapple, and Earl Grey Syrup | \$12 |
| 2) Oleander: Cranberry, Pineapple, Orange and Grenadine | |

Non-Alcoholic

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|--|---------------|---|---------------|
| Nakd Water <i>Still or Sparkling</i> | \$3.90 | Cocoloco <i>Coconut Juice cracked fresh daily</i> | \$5.90 |
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10% service charge and 7% GST will be added to each bill



food

Tiki Treats

Treats to go with our Hawaiian crafts and tiki cocktails

Musubi

A popular snack in Hawaii. Six pieces of caramelized spam sushi

\$11

Lomi-Lomi Salmon

A traditional favorite. Diced salmon, tossed with avocado, spices and salad topped with an onsen egg

\$12

Roasted Pork Belly

Served with charred pineapple cubes

\$12

Baked Whole Avocado

A creamy avocado halved, baked and stuffed with cheese, parma ham and fish roe

\$12

Aloha Wings

Oven baked chicken mid-wings tossed with Aloha Signature Sauce

(6 pcs) (12 pcs)
\$8 / \$15

Poké

Kindly check with Aloha staff on availability of flavors

Poké Pök

Aloha's take on a popular local favorite - Tau Kwa Pok

(2 pcs)
\$8

Poké Sampler

Choice of 2 flavors served with nachos

\$11

Ultimate Poké Bowl

Our Signature Bowl. 2 flavors of poké heaped over salad, seasoned white / brown rice with generous toppings and superfoods

\$18

Aloha Poké Luau

A Luau is a traditional Hawaiian party or feast

Kalua Pig Burrito

A Hawaiian classic. Smoky, tender pulled pork shoulder rolled in a lightly toasted burrito with tropical condiments and Aloha's special sauce

\$18

Loco Moco

A contemporary favorite. Braised beef cheek in red wine sauce and served over white or brown rice and sunny side up egg

\$24

Aloha Chicken Short Rice

Roasted half spring chicken served with cilantro rice, sweet corn, thyme, and Japanese curry dip.
Preparation time: 30min

\$22

Salt Crusted Salmon Head

Fresh salmon head baked to perfection in coarse rock salt.
Served with yuzu dip
Preparation time: 20 mins

\$15

Dessert

Acai bowl

Healthy Acai topped with granola and fresh berries

\$9

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