



t i k i

b a r

m e n u

aloha
p o k é



drinks

Signature Cocktails

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

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

Craft Beers

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

Ciders

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

Mocktails

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

Non-Alcoholic

Nakd Water <i>Still or Sparkling</i>	\$3.90	Cocoloco <i>Coconut Juice cracked fresh daily</i>	\$5.90
--	---------------	---	---------------

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		\$11
<i>A popular snack in Hawaii. Six pieces of caramelized spam sushi</i>		
Lomi-Lomi Salmon		\$12
<i>A traditional favorite. Diced salmon, tossed with avocado, spices and salad topped with an onsen egg</i>		
Roasted Pork Belly		\$12
<i>Served with charred pineapple cubes</i>		
Baked Whole Avocado		\$12
<i>A creamy avocado halved, baked and stuffed with cheese, parma ham and fish roe</i>		
Aloha Wings	(6 pcs) (12 pcs)	\$8 / \$15
<i>Oven baked chicken mid-wings tossed with Aloha Signature Sauce</i>		

Poké

Kindly check with Aloha staff on availability of flavors

Poké Pök		(2 pcs) \$8
<i>Aloha's take on a popular local favorite - Tau Kwa Pok</i>		
Poké Sampler		\$11
<i>Choice of 2 flavors served with nachos</i>		
Ultimate Poké Bowl		\$18
<i>Our Signature Bowl. 2 flavors of poké heaped over salad, seasoned white / brown rice with generous toppings and superfoods</i>		

Aloha Poké Luau

A Luau is a traditional Hawaiian party or feast

Kalua Pig Burrito	\$18	Loco Moco	\$24
<i>A Hawaiian classic. Smoky, tender pulled pork shoulder rolled in a lightly toasted burrito with tropical condiments and Aloha's special sauce</i>		<i>A contemporary favorite. Braised beef cheek in red wine sauce and served over white or brown rice and sunny side up egg</i>	
Aloha Chicken Short Rice	\$22	Salt Crusted Salmon Head	\$15
<i>Roasted half spring chicken served with cilantro rice, sweet corn, thyme, and Japanese curry dip. Preparation time: 30min</i>		<i>Fresh salmon head baked to perfection in coarse rock salt. Served with yuzu dip. Preparation time: 20 mins</i>	

Dessert

Acai bowl	\$9
<i>Healthy Acai topped with granola and fresh berries</i>	

10% service charge and 7% GST will be added to each bill