

## BREAKFAST BEVYS

- Lilikoi-Orange Mimosa** \$16  
*Vins el Cep Kila Cava Brut, lilikoi-orange juice, lemon oil*
- Lychee Frozé** \$17  
*rosé, Pau vodka, lychee, lemongrass*
- Sake Spritz, low abv** \$17  
*Mio sparkling sake, grapefruit juice, soda water*
- Strawberry Pop, low abv** \$16  
*Takara Shochu Jun, fresh strawberries, Thai basil, salted lemon juice, soda water*
- Asian Pear Fizz, zero abv** \$17  
*Seedlip Grove non-alcoholic spirit, Asian pear, lemon juice, Fever-Tree ginger ale*
- Surfer's Shandy** \$10  
*Maui Brewing Co. Bikini Blonde and pog juice*
- Kuawa Kooler** \$16  
*Pau vodka, guava jelly, guava nectar, lemon juice*
- Mango La Sea** \$16  
*Pau vodka, mango syrup, Noosa honey yogurt*

## SPICY SUNRISES

- AweSsam Bloody Mary**  
*tomato juice, Hawaiian chili pepper water, gochujang, sea salt, white pepper, lime juice, garnished with kimchee cucumbers, celery, cilantro*
- Virgin** \$10
- Pau Vodka** \$16
- Del Maguey Vida Mezcal** \$18
- Mi Campo Tequila Blanco** \$17
- Chili Pepper Michelada** \$10  
*draft beer, chili pepper water, lime, salt*

Drinks are prepared in a shared bar and may come into contact with wheat, milk, eggs, peanuts, soy, and tree nuts. Before placing your order, please inform your server if a person in your party has a food allergy.

A gratuity of 18% will be charged to parties of 6 or more.

## COFFEE

### Piko Roasts crafted by Social Hour

- |  |        |   |   |
|--|--------|---|---|
| <i>House blend</i><br><i>rich and caramelly</i>                              |        | <i>Espresso roast</i><br><i>smooth and fruity</i> |   |
| <b>Piko Drip</b>   | \$5    | <b>Americano</b>                                  | \$5.50  |
| <b>Classic Cold Brew</b>   | \$6.50 | <b>Latte</b>                                      | \$6.50  |
| <b>Puffed Rice Cold Brew</b>   | \$8    | <b>Cappuccino</b>                                 | \$6   |
| <i>puffed rice "cereal" milk, 24-hour cold brew, whipped cream, cinnamon</i> |        | <b>Flat White</b>                                 | \$6   |
| <b>Enjoy Piko House Blend at home!</b>                                       |        | <b>Espresso</b>                                   | \$3.75   \$4.50   |
| <b>12 oz Bag</b>   | \$22   | <i>Flavors \$1.50</i>                             | <i>vanilla   hazelnut macadamia nut   chocolate caramel</i> |
| <i>whole beans crafted on Maui</i>   |        |   |   |

## TEAS

### Iced or Hot

- Love You So Match-a** \$7.50  
*matcha, puffed rice "cereal" milk, whipped cream, local honey*
- Classic-ish Milk Tea** \$7.50  
*black tea, oat milk, Japanese black sugar syrup*
- Double Shaka** \$7.50  
*lemon māmaki with mango syrup and fresh pineapple*
- Sodas**
- Maui Brewing Co. Root Beer** \$6
- Water**
- Hawaii Volcanic** \$9  
*sparkling or still*
- Coke, Diet Coke, Sprite** \$4.50

## REFRESHERS

- Li Hing Strawberry Soda** \$8  
*white li hing syrup, fresh strawberries, salted plum, soda water*
- Blue Hawaii Lemonade** \$7  
*blue spirulina, cold pressed coconut water, pineapple, lemon juice*
- POG** \$8  
*passion fruit, orange, guava*
- Sunset Punch** \$8  
*local pineapple juice, hibiscus*

**LIGHT AND BUBBLY**

**Lilikoi-Orange Mimosa** \$16  
*Vins el Cep Kila Cava Brut, lilikoi-orange juice, lemon oil*

**Sake Spritz**, low abv \$17  
*Mio sparkling sake, grapefruit juice, soda water*

**Strawberry Pop**, low abv \$16  
*Takara Shochu Jun, fresh strawberries, Thai basil, salted lemon juice, soda water*

**Asian Pear Fizz**, zero abv \$17  
*Seedlip Grove non-alcoholic spirit, Asian pear, lemon juice, Fever-Tree ginger ale*

**Rootbeer Ricky** \$16  
*local root beer, Rittenhouse rye, barrel aged bitters, orange*

**TROPICAL AND FRUITY**

**Lychee Frozé** \$17  
*rosé, Pau vodka, lychee, lemongrass*

**Mango La Sea** \$16  
*Pau vodka, mango syrup, Noosa honey yogurt*

**5-Spice Mai Tai** \$16  
*Koloa gold rum, Chinese five-spiced peanut and almond orgeat, dry curaçao, lime juice*

**Kuawa Kooler** \$16  
*Pau vodka, guava jelly, guava nectar, lemon juice*

**Piko Punch** \$17  
*Kōhana kea agricole rum, Smith & Cross Jamaican rum, velvet falernum, Clément Créole Shrub, tiki bitters, lilikoi juice, sparkling wine, seasonal fruit*

**Shiso Smash** \$16  
*Fid Street gin, shiso leaves, yuzu, lemon juice*

**SAVORY AND SPICY**

**Mixed Plate Margarita** \$16  
*Espolon tequila blanco, Del Maguey Vida mezcal, chili pepper water, calamansi, lime, Hawaiian salt*

**AweSsam Bloody Mary**  
*tomato juice, Hawaiian chili pepper water, gochujang, sea salt, white pepper, lime juice, garnished with kimchee cucumbers, celery, cilantro*

Virgin \$10  
 Pau Vodka \$16  
 Del Maguey Vida Mezcal \$18  
 Mi Campo Tequila Blanco \$17

**Scotch-n-Awapuhi** \$17  
*Monkey Shoulder scotch, ginger syrup, lemon juice, Laphroaig spritz, sparkling water*

**Hōjicha Old Fashioned** \$18  
*hōjicha infused Kaiyo 7yr Japanese whisky, local honey, grapefruit bitters*

**Queens Break Swizzle** \$16  
*'olena infused Kuleana Hui Hui rum, demerara syrup, lime, mint, topped with Angostura bitters*

**BEERS ON DRAFT**

**Bikini Blonde** \$10  
*Maui Brewing Co.*

**Hana Koa Brewing Co.** \$10  
*seasonal*

**Beer Lab HI** \$10  
*seasonal*

**Surfer's Shandy** \$10  
*Maui Brewing Co. Bikini Blonde and pog juice*

**Chili Pepper Michelada** \$10  
*draft beer, chili pepper water, lime, salt*

**Can/Bottles** \$10  
*Lei'd Back Lilikoi, Paradise Ciders*

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**SAKE**

**Mio Sparkling Sake** *glass/bottle* \$13 / \$20

**REI Junmai DaiGinjo Sake** \$15 / \$28

**SHOCHU**

**Takara Jun Shochu** *glass/bottle* \$10 / \$56

**Ichiko Kogane No IMO** \$10 / \$49

**WINES**

**Sparkling Cava** *glass/bottle* \$12 / \$48  
*Vins el Cep Kila Cava Brut, Catalunya, Spain*

**White Sauvignon Blanc** \$11 / \$44  
*Wildsong, Hawke's Bay, New Zealand*

**Chardonnay** \$16 / \$64  
*Henri Perrusset Mâcon-Villages, Burgundy, France*

**Rosé Rosé** \$13 / \$52  
*Domaine Dupeuble, Beaujolais, France*

**Reds Pinot Noir** \$13 / \$52  
*Elouan, Western Oregon, US*

**Syrah-Grenache Red Blend** \$16 / \$64  
*McPrice Myers 'High on the Hog', Central Coast CA, US*

**REFRESHERS**

**Li Hing Strawberry Soda** \$8  
*white li hing syrup, fresh strawberries, salted plum, soda water*

**Blue Hawaii Lemonade** \$7  
*blue spirulina, cold pressed coconut water, pineapple, lemon juice*

**COFFEE**

**Piko Roasts crafted by Social Hour**

**Puffed Rice Cold Brew** \$8  
*puffed rice "cereal" milk, 24-hour cold brew, whipped cream, cinnamon*

**Classic Cold Brew** \$6.50

**Americano** \$5.50

**Latte** \$6.50

**Cappuccino** \$6

**Flat White** \$6

**Flavors** \$1.50  
*vanilla | hazelnut | macadamia nut | chocolate | caramel*

**TEAS**

**Iced or Hot**

**Love You So Match-a** \$7.50  
*matcha, puffed rice "cereal" milk, whipped cream, local honey*

**Classic-ish Milk Tea** \$7.50  
*black tea, oat milk, Japanese black sugar syrup*

**Double Shaka** \$7.50  
*lemon māmaki with mango syrup and fresh pineapple*

**SODAS**

**Maui Brewing Co. Root Beer** \$6

**Coke, Diet Coke, Sprite** \$4.50

**WATER**

**Hawaii Volcanic** \$9  
*sparkling or still*