BEACH CLUB

HAPPY HOUR • 3 PM — 5 PM Papas

TRADITIONAL BUFFALO WINGS

Bleu Cheese Dip and Crudité 12

KIMCHEE CHICKEN WINGS

Spicy Kimchee Sauce, Yuzu Teriyaki, Crudité 12

CHEESE NACHOS < V,G>

Queso Blanco, Cheddar, Sweet Onion, Tomato, Jalapeños, Pico de Gallo, Sour Cream, Guacamole, 8 Add Pulled Pork +3

CLUB MED PLATE

Hummus, Tapenade, Pepperoncini, Feta Cheese, Cucumber, Tomatoes & Grilled Pita 8

EDAMAME <V>

A Sweet and Spicy Blend of Shoyu, Sesame Oil, Ginger, Garlic and Red Chili 6

HUKILAU CHOWDER <G>

A Creamy Base of Ahi, Clams, Bacon and Potatoes 8

SEASIDE SLIDERS

BBQ Kalua Pork, Coconut Cole Slaw, Grilled Pineapple
OR

Crispy Chicken, Agave Mustard, Red Onion, Lettuce 8

BLACKENED SHRIMP TACO <G>

Blackened Shrimp, Wasabi Aioli, Coconut Cole Slaw, Mango-Pineapple Salsa 11

CHICKEN TENDERS

French Fries, Hoisin-Guava BBQ Sauce 10

HURRICANE FRIES <G>

French Fries, Furikake, Alaea Salt, Wasabi Aioli, Yuzu Drizzle 6

TROPICAL SALSA & CHIPS < V, G>

House Fried Tortilla Chips, Mango-Pineapple Salsa 5

TIPSY TOTS — THEY'RE LOADED

Cheddar-Jack, Bacon, Green Onion, LLBC SriRANCHa 8

<G> Gluten Free <V> Vegetarian or can be made Vegetarian – please ask server

Happy Hour Pupus available for In-House Dining only

Drinks & Libations

GILLIGAN'S GIRL

Three Olives Coconut Vodka, Stirring's Ginger Liqueur, Lilikoi Juice, Coconut Water 7

HUGGO'S MAI TAI

This recipe has been a highlight on our menus since its creation in 1969 at Huggo's. Our secret blend of tropical juices, almond essence, light and dark rums. Our "50 Year Mai Tai" is the best in the islands. 7

CORONA LIGHT 4

BUD LIGHT 4

MICHELOB ULTRA 4

COORS LIGHT 4

STELLA ARTOIS 4

KONA WAILUA WHEAT 5

KONA LONGBOARD 5

KONA LAVAMAN 5

ROLLING ROCK 4

HOUSE ROSÉ WINE 7

HOUSE RED WINE 6

HOUSE WHITE WINE 6

FAMILY OWNED * OHANA OPERATED

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