

# ❖ HAPPY HOUR MENU ❖

Served Daily 3 - 5 PM

## \$2.50 KONA BREWING DRAFTS | 12 OZ POUR

---

### FIREROCK PALE ALE

- crisp, refreshing "hawaiian-style" pale ale

### LONGBOARD LAGER

- slightly spicy hop aroma compliments the malty body

### HANAIEI IPA

- passion fruit, orange, and guava balance the subtle bitterness & aromatic hops to deliver a coppery laid-back, session-style ale bright with tropical notes

### BIG WAVE GOLDEN ALE

- light golden ale with subtle fruitiness and delicate hop aroma

### CASTAWAY IPA

- bright citrus flavor from tropical passion fruit

### LAVAMAN RED ALE

- malty with strong caramel notes and a subtle chocolate flavor

## \$5 MAI TAI

---

### MAUI MAI TAI

- old lahaina silver rum, old lahaina dark rum, dekuyper orange curacao, sweet 'n sour, and a splash of pineapple juice

## WINE \$4 A GLASS | 6 OZ POUR

---

### MURPHY-GOODE SAUVIGNON BLANC | CA

- Bright citrus and lush tropical fruit aromas with flavors of white peach and honey dew

### MARK WEST CHARDONNAY | CA

- lush fruit, peach, melon, green apple and mineral flavors, followed by a creamy, toasty-oak finish

### I4 HANDS "HOT TO TROT" RED BLEND

- flavors of cherries, ripe berries, and plums give way to subtle notes of baking spice with a persistent finish

### KENDALL-JACKSON VR CABERNET SAUVIGNON

- round, rich, seamless tannin provides a robust backbone and supple mid-palate

## HAPPY HOUR PUPUS

---

<b>CRAB CAKE STUFFED AVOCADO</b>	15
• ½ buttery avocado stuffed with our house-made crab cake and drizzled with kilauea and kobayaki sauce	
<b>SEARED AHI FLATBREAD</b>	14
• wasabi bechamel sauce, mozzarella, truffle oil, and fried capers	
<b>COCONUT SHRIMP</b>	12
• served with maui gold pineapple salsa, and mango cocktail sauce	
<b>TEQUILA SHRIMP TACOS</b>	15
• flambé shrimp in butter and tequila, served in corn tortilla shells and topped with black bean tomato salsa, shredded cheese blend, shredded lettuce, sliced avocado, and a drizzle of kilauea sauce	
<b>GRILLED STEAK POKE</b>	14
• diced, fire broiled new york strip tossed with tomatoes, onions, inamona, and our house made poke sauce	
<b>TOMATO BASIL FLATBREAD</b>	12
• house-made tomato sauce, mozzarella, fresh basil and roasted whole cherry tomatoes	
<b>ASIAN STYLE CHICKEN WIINGS</b>	12
• crispy fried chicken wings tossed in a sweet and spicy ginger soy sauce	
<b>GARLIC BREAD STICKS WITH BEER CHEESE SAUCE</b>	9
• grilled focaccia bread topped with parmesan cheese. served with seascape's house-made craft beer cheese sauce.	
<b>TRUFFLE FRIES</b>	9
• crispy french fries tossed in truffle oil and dusted	



SEASCOPE