

Opakapaka



GRILL AND BAR

HANALEI, KAUAI

ALOHA CRAFTED COCKTAILS

At Opakapaka Grill and Bar, our cocktails are all hand crafted with the highest caliber spirits and ingredients, and **while they take a few minutes longer to make**, we promise they are worth it! We have something for the occasional sipper to the most discerning drinker, and we welcome you to ask our staff for a recommendation.

Makana Sunset - 14

Bombay Sapphire East Gin, Lillet Rose, Watermelon, Thyme, Fresh Lemon and Lime, Grapefruit Bitters

Lumahai Tai - 14

KoHana Kea Hawaiian Agricole Rum, Bacardi 8 Year Gran Reserva, Disaronno , Ferrand Dry Curacao, Averna, Passion Fruit Syrup, Fresh Lime, Pineapple Juice

Honi Honi - 14

Hangar One Vodka, Fresh Lemon, Canton, Pama, Prosecco

Pulu - 14

Barcardi Maestro Silver Rum, Fresh Pineapple and Cucumber Puree, Fresh Lime, Calahua Creme of Coconut

Spicy Wahine - 14

Siete Leguas, Fresh Lime, Fresh Orange, Agave and Local Chili Pepper Water, Rimmed with Li Hing Mui and Hawaiian Black Salt

Haena Sunrise - 14

Bols Genever, Lemon Juice, Yellow Chartreuse, St. Germain, Sparkling Rose

Sensei - 14

Kikori Japanese Whiskey, Local Honey, Basil, Fresh Lime, Splash Soda

Uncle Wes - 14

High West Double Rye! Whiskey, Hartley & Gibson Amontillado Sherry, Alessia Vermouth di Chinato, Campari Aperitivo

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BEER

ON TAP - 8

Coors Light, Golden, CO - 6
Bikini Blonde Lager, Maui, HI

Modelo Especial, Mexico
Lagunitas IPA, Petaluma, CA

BY THE BOTTLE and CANS

Island Beers

Primo	6
Kona Longboard Lager	6
Maui Brewing Co. Big Swell IPA	8
Maui Brewing Co. Coconut Hiwa Porter	8
Big Island Golden Sabbath 8.5%	12
<i>Belgian Style Golden Ale (20 oz)</i>	

Craft Beers

Anchor Steam	8
<i>San Francisco, CA - malty yet crisp</i>	
10 Barrel Cucumber Crush	8
<i>San Diego, CA - refreshing, sour with cucumber finish</i>	
Golden Road Tart Mango CART 3.2%	8
<i>Los Angeles, CA - refreshing, mango flavor, slightly tart</i>	
Golden Road Wolf Pup Session IPA 4.5%	8
<i>tropical and citrus characters</i>	
Golden Road Wolf Among Weeds	8
<i>full bodied, earthy hops, subtle rye spice</i>	
Ballast Point Big Eye 7%	8
<i>San Diego, CA - super hoppy IPA</i>	
Full Sail Ipapaya IPA	8
<i>Oregon - refreshing limited edition IPA, tropical aromas</i>	

Pelican Brewing Kiwanda Cream Ale 10
Oregon - floral aroma, refreshing body, clean fish

Goose Island Sofie 10
Chicago, IL - Belgian style ale, light & effervescent

D's Wicked Cider Baked Apple 8.5% 12
Washington - off-dry, hint of spice (16.9 oz)

Clown Shoes Mango Kolsch 8
Massachusetts - honeydew and mango

Clown Shoes Clementine White Ale 8
sweet orange peel and coriander

Coedo Shikkoku Japanese Black Lager 10
aromatic hops, smooth black hops

Young's Double Chocolate Stout 8
England - rich, sweet and roasty

Sam Smith Oatmeal Stout 10
England

The Other Guys

Heineken	6
Carlsburg	6
Red Stripe	6
Pacifico	6
Bud Light	6
Michelob Ultra	6

General Manager: Eric Waddell

Executive Chef: Jeremy McQuat

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WINE

SPARKLING

Benvolio Prosecco	G 10	B 45	Nicolas Feuillatte	B 90
Roederer Estate Rose	G 20	B 95	Veuve Cliquot Yellow Label	B 120

WHITE

RED

Villa Wolf Rose Germany, 2016	G 12	B 55	Carmel Road Pinot Noir CA, 2015	G 12	B 55
Albert Bichot Chardonnay France, 2014	G 14	B 65	Maison Lenvoye Morgon Gamay France, 2014	G 12	B 55
Jackson Estate Chardonnay Napa, CA, 2014	G 12	B 55	King Malbec Mendoza, Argentina, 2014	G 10	B 45
Conundrum Chardonnay Napa, CA, 2014	G 18	B 80	Arrowood Cabernet Sonoma, CA, 2014	G 12	B 55
Gran Moraine Chardonnay Oregon, 2014		B 85	La Jota Cabernet Howell Mountain Napa, CA, 2012		B 140
Charles Krug Sauvignon Blanc Napa, CA, 2016	G 10	B 45	Mt. Brave Cabernet Mt. Veeder Napa, CA, 2013		B 140
Galleries Sauvignon Blanc Napa, CA, 2015	G 18	B 80	Cenyth Red Sonoma, CA, 2014		B 140