Handcrafted Cocktails

Featuring Head Bartender Chris Maurer

Blonde  $16
Limoncello caressed with Prosecco over ice

Mach 1  $17
Kikori Whiskey, Barrow’s Intense Ginger Liqueur & fresh lemon over a sphere of ice

Toki Highball  $15
Simple pleasures, Toki Japanese Whiskey & soda water

Hy’s Kiawe Smoked Manhattan  $20
Woodford Reserve Bourbon, Carpano Antica Vermouth & Angostura Bitters
batch aged with smoked kiawe wood for a Hy’s original

Ewa Honey Bee  $18
Bozal Mezcal perfumed glass filled with Rip Van Winkle Handmade Bourbon, locally
sourced honey & club soda, topped with Peychaud’s & Rhubarb Bitters

Vieux Carré  $20
A classy cocktail for a classy joint. Hennessy, Templeton Rye Whiskey, Carpano Antica Formula Sweet
Vermouth, garnished with Luxardo Maraschino Cherries

The Last Word  $17
Malfy Italian Gin, Green Chartreuse & Luxardo Maraschino Liqueur impressed
with a squeeze of lemon & served stirred, martini style

Caulfield Old Fashioned  $20
Two Ounces of Elijah Craig Single Barrel bourbon, house-made orange sugar,
muddled to perfection with lemon bitters

Gin Box  $18
St. George Terroir Gin, Domaine de Canton ginger liqueur & fresh lime,
topped with ginger beer & grapefruit bitters
Small Bite Offerings

*Featuring Hy’s Sous Chefs Kekoa Date, Joy Yamane & David Mallari

May be enjoyed daily in the lounge & bar from 5pm to 7pm

Mini Prime Filet of Beef “Wellington Style”  12
Prime Never-Ever filet chunks traditionally wrapped & baked in a gold brown puff pastry & baked. 
Served with Hamakua Shimeji mushrooms & black truffle demi-glace.

Hy’s Signature Prime Rib French Dip with Au Jus  15
Thinly sliced herb-crusted prime rib on toasted brioche.
Served with creamy horseradish spread & toasted with swiss cheese.

Hy’s Prime Steak Tataki Salad 16
Thinly sliced Prime Never-Ever filet mignon seared & served with Nalo greens, capers & Maui onion jam.

Alaskan King Crab Rangoon  15
King crab & cream cheese filled wontons with house-made sweet & sour sauce.

Truffle Fries  12
Garnished with truffle oil, chopped parsley, black truffle peelings & freshly grated parmesan cheese

Fresh Auction “Wasabi” Ahi Poke with Crispy Won Ton Pi  12
Garnished with sliced red onion, fresh island Ogo, green onion & wasabi tobiko. (Upon availability)

Kiawe Grilled Hamachi Kama with Ponzu-Soy Glaze & Wasabi Shio  15
Hamachi Kama served on a bed of Nalo Arugula.
Garnished with fresh Nalo micro greens & Hy’s Wafu sauce.

Hy’s Sample Slider Trio  15
Ground Colorado bison with bacon & house-made BBQ sauce
Ground Australian Lamb with red onion, mint jelly & bleu cheese crumble
Prime Never-Ever filet medallions “Oscar Style”, Alaskan King Crab & hollandaise

Hy’s Mini Charcuterie Platter  20
Innovative Scotch Flights

The “Hy”lander $40
Dalmore 12

Oban 14

Glenmorangie 18

The Islay $60
Caol Ila 12

Lagavullin 16

Bunnahabhain 18

The Leather Couch $90
Dalmore 18, Highland
The Warm Embrace. Essence of Roasting Coffee & Pure Honey Flow into Flavors of Fine Pastries

Macallan 18, Speyside
Like a Heather Shadow. Beautiful Balance & Smoothness, with a Sweet Sherry Background.

Tallisker 25, Skye

The Shogun $90
Yamazaki 12
Smooth & soft, great body with plenty of nut oils & zest. A Pleasant character with a little tropical fruity & winter spice.

Hakushu 18
Inherent earthiness from the forest on the slopes of Mt. Kikoma. Notes of savory peat, tobacco, honey, cinnamon & red apple. An amazingly long & velvet delivery.

Chichibu Ichiro’s Peated
Very perfumed with just a suggestion of smoke wafting through the trees. Sensual & weighty with stewed fruit, black butter & a touch of sandalwood.
### AMERICA
- Basil Hayden 14
- Blanton 14
- Booker's 16
- Buffalo Trace 12
- Bulleit Bourbon 14
- Bulleit Rye 14
- Elijah Craig Single Barrel 18 Yr
- Evan Williams Single Barrel 2004 16
- Gentleman Jack 14
- Jack Daniels Sinatra Select 30
- Jack Daniels Single Barrel 25
- Jim Beam Single Barrel 18
- Knob Creek 14
- Knob Creek Rye 14
- Maker's Mark 14
- Maker's 46 15
- Orphan Barrel Rhetoric 30
- Rip Van Winkle 10 Yr 35
- Templeton Rye 14
- Whistlepig Rye 10 Yr 20
- Wild Turkey 101 11
- Woodford Reserve 14

### JAPAN
- Chichibu Ichiro 40
- Hakushu 12 Yr 18
- Hakushu 18 Yr 40
- Hibiki Harmony 25
- Kikori 15
- Nikka Coffey Grain 20
- Nikka Pure Malt 30
- Nikka 17 Yr 60
- Toki 15
- Yamazaki 12 Yr 30

### SINGLE MALT SCOTCH
- Balvenie Double Wood 12 Yr 17
- Balvenie Rum Cask 14 Yr 18
- Balvenie 21 Yr 50
- Bunnahabhain 12 Yr 16
- Bunnahabhain 18 Yr 25
- Caol Ila 12 Yr 16
- Caol Ila 30 Yr 185
- Dalmore 12 Yr 14
- Dalmore 18 Yr 20
- Glenfiddich 12 Yr 14
- Glenfiddich 14 Yr 15
- Glenfiddich 15 Yr 16
- Glenfiddich 18 Yr 22
- Glenfiddich 21 Yr 85
- Glenfiddich 26 Yr 175
- Glenkinchie 12 Yr 16
- Glenlivet 12 Yr 14
- Glenlivet 18 Yr 25
- Glenmorangie 10 Yr 16
- Glenmorangie 18 Yr 25
- Glenmorangie 25 Yr 175
- Lagavulin 16 Yr 18
- Laphroaig 10 Yr 16
- Macallan 12 Yr 18
- Macallan Fine Oak 15 Yr 25
- Macallan 18 Yr 40
- Macallan 25 Yr 250
- Oban 14 Yr 18
- Talisker 10 Yr 16
- Talisker Storm 25
- Talisker 25 Yr 225

### SCOTCH BLENDS
- Buchanan's 18 Yr 16
- Chivas Regal 12 Yr 14
- Dewar's White Label 11
- Johnnie Walker Red 11
- Johnnie Walker Black 12 Yr 14
- Johnnie Walker Double Black 16
- Johnnie Walker Green 15 Yr 18
- Johnnie Walker Platinum 25
- Johnnie Walker Blue 40
- Pinch 15 Yr 14