

# The Bar @HY'S

“A New Concept & New Beginning”

## Small Bite Offerings

*\*Featuring Hy's Sous Chefs Kekoa Date & David Mallari*

*Available from 5:00 to 7:00 pm*

### Hy's Signature Mini Filet of Beef “Wellington Style” - \$12

*Prime Never-Ever Filet Chunks traditionally wrapped in puff pastry & baked till golden brown.  
Served with Hamakua Shimeji Mushrooms & Black Truffle Demi-Glace*

### Escargot A La Bleu Cheese Dip - \$16

*6 pcs of Escargot Torched with Bleu Cheese Spread*

### Hy's Signature French Dip with Au Jus - \$15

*Thinly sliced Prime-Never Ever Ribeye. Served Upon Toasted Brioche with Creamy Horseradish Spread & Toasted with Swiss Cheese*



### Hy's Steak Tataki Salad - \$16

*Seared Prime Never-Ever Filet Mignon with Nalo Greens, Capers & Maui Onion Jam*

### Cold Water Lobster Pasta with Creamy Herb Alfredo Sauce - \$18

*Butter Poached Lobster Tails. Served with Fresh Pasta*

### Seared Fresh Auction Ahi Nicoise Salad with Meyer Lemon Vinaigrette - \$16

*4 pcs Seared Auction Ahi Served with Fresh Nalo Farms Greens, Egg Grape Tomato, Potato, Capers & Olives*

### Slow Braised Prime Never-Ever Tenderloin with Bao Buns - \$16

*Marinated Tenderloin in House Made Short Rib sauce. Served with Assortment of Pickled Vegetables.*



### Hy's “Mini” Charcuterie Platter - \$20

*Assortment of Hawaiian Jams & Dried Fruits. Imported Premium Cheeses, Genoa Salami & Prosciutto De Parma  
Garnished with Fresh Grapes & House Made Lavosh*

### Hy's Truffle Burger - \$20

*8 oz Prime Never-Ever Beef Patty. Topped with Sautéed Mushrooms, Onions, Bacon, Clover Sprouts & Mozzarella Cheese.*

### Duck Confit - \$16

*Traditionally Cooked Duck Legs Confit. Served along with Baby Arugula & Dried Figs*

### Fresh Auction Ahi Tartare - \$16

*Fresh Auction Ahi. Seasoned & Served with Hawaiian Crown Pineapple & Avocado Salsa*



## Handcrafted Cocktails

*\*Featuring Head Bartender Chris Maurer*

**Far East \$16**



### **“Yamahai Junmaishu Special Sake Martini”**

*St. Germaine Elderflower adds a fresh & bright taste of lemon & shiso.  
Blending flavors to make a perfect Yamahai Junmaishu special sake martini.*

**Melona \$15**

*A Blended Midori Cocktail with Malibu Coconut Rum, Pineapple & Cream*

**Hawaiian Comfort \$16**

*Hanson's Habanero Vodka, Santi Mezquila, Guava, Lime & Strawberry with a Hawaiian Black Salt Rim*

**Aviation \$17**

*St. George Gin, Crème de Violet, Luxardo Maraschino Liqueur Impressed with Citrus & Served as a Stirred Martini*

**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*

**Sicilian \$17**

*Amaro Nonino, Limoncello, Basil, Lemon & Ginger Beer*

**Maestro Bellini \$20**

*Prosecco Sparkling Wine, Amaretto & Sour*

**Bees Knees \$16**

*Malfy Italian Lemon Gin, Honey & Lemon Martini*

**Skinny Mule \$15**

*Vodka, Canton Ginger Liqueur, Lime & Soda in a Chimney*

**Caulfield Old Fashioned \$20**

*Two Ounces of Elijah Craig Single Barrel bourbon, house-made orange sugar, muddled to perfection with lemon bitters*

# Innovative Scotch Flights

## The “Hy”lander \$40

### Dalmore 12

*Buttery, with Hints of Fine Espresso. Notes of Cereal & Pastry. Marmalade & Milk Chocolate on the Palate.*

### Oban 14

*Rich & Smokey. Fresh Cut Hay & Seaweed Notes.  
Thick & Full Palate with Citrus & Oak.*

### Glenmorangie 18

*Fruity & Rich. Notes of Lemon, Nectarine & Apple Spice. Vanilla & Creamy Tiramisu on the Palate.*

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## The Islay \$60

### Caol Ila 12

*Earthy. Peaty with Tasty Chocolate. A Wonderful Merging of Strawberry Jam & Chocolate Fudge.*

### Lagavullin 16

*Mellow and Round. Smokey Pine and Cedar. Flavors of Oak & Hazelnut, with a Long Cherry Finish.*

### Bunnahabhain 18

*Woody with Ripened Fruits. A Classic Profile of Subtle Citrus & Sawdust with a Long, Smooth Finish.*

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## 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

*Golden perfection. Sea Air mixed with Blood Oranges,  
Evoking Sea Cliffs & Tumbling Waterfalls.*

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## 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.*