

The Bar @HY'S

“A New Concept & New Beginning”

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*

SGP Collins \$15

St. George Gin, Fresh Made Sour, & Soda. Topped with Peychaud's Bitters

Caracas Old Fashioned \$16

Diplomático Venezuelan Rum Lovingly Muddled with Maple, Cherry, & Orange

Naked & Famous \$17

*Bozal Mezcal, Aperol, Fresh Lime, & Chartreuse
Lend Themselves to This Delightfully Smokey & Smooth Cocktail*

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*

Sake Lada \$17

Ichiko Shochu & Crème de Cacao Mixed with a Fusion of Mint, Pineapple, & Coconut

Front Porch \$18

Kettle One Cucumber & Mint Botanical Vodka, with Sparkling Moscato & Soda Over Ice

Bicycle Thief \$16

Malfy Italian Gin, Campari, Fresh Lemon & Grapefruit Juices with Soda

Public Beach \$15

Don Q Rum, Campari, Strawberry & Pineapple Martini

Caulfield Old Fashioned \$20

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

Small Bite Offerings

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

Available from 5:00 to 7:00 pm

Bar + Lounge

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

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

Seared Fresh Auction Ahi Niçoise Salad

with Meyer Lemon Vinaigrette - \$16

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

Topped with a Lemon Vinaigrette.

Loaded Lobster Cheese Casserole ~ \$40

Cold Water Lobster Meat, Saffron Gnocchi, & Hollandaise.

Served with Freshly Grated Reggiano Parmesan Cheese.

Hy's Truffle Burger - \$20

8 oz Prime Never-Ever Beef Patty. Topped with Sautéed Mushrooms,

Onions, Bacon, Clover Sprouts & Mozzarella Cheese.

Yoshida "Moco" ~ \$20

4 Oz. USDA Prime Never-Ever Beef Patty & Black Truffle Demi-Glace.

Served with Sautéed Mushrooms & Onions

Fresh Auction Ahi Tartare - \$16

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

Shrimp Fettuccine Alfredo ~ \$40

Sautéed Shrimp, Folded with a Garlic Cream Sauce

Slow Braised Prime Never-Ever Tenderloin

with Bao Buns - \$16

Marinated Tenderloin in House Made Short Rib sauce.

Served with Assortment of Pickled Vegetables.

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.*



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.*



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.*



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.*