

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*

Spicy Margarita \$15

A Spicy Twist On the Classic, Made with Cimarron Tequila Blanco & Ancho Reyes Chili Liquor

Corpse Reviver #2 \$17

A Refreshing Blend of Gin, Cointreau, Citrus & Lillet Blanc to Perk Up the Senses

Fruit Shine Martini \$15

A Sprightly Summertime Combo of Belvedere Vodka, Pineapple & Lemon Juice, Orgeat Syrup & Chartreuse

Kiawe Smoked Manhattan \$20

Bulleit Rye Aged with Hy's Own Charred Kiawe Wood

SumSumSummertime \$16

Diplomatico Rum, Fresh Lime, Coconut Crème & Pineapple Juice Brings New Life to The Classic Pina Colada

Whiskey Creamsicle \$16

A refreshing blend of Bulliet bourbon, vanilla, and Fee brother's orange bitters

Bonsai \$16

Kikori Whiskey & Fresh Lime with Muddled Shiso Leaf & Japanese Cucumber

Grapefruit Martini \$15

A Refreshing Blend of Kettle One Botanical Vodka with a Hint of Pink Grapefruit

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

Mini Filet of Beef "Wellington Style" \$12

*Prime Never-Ever Filet Chunks Traditionally Wrapped & Baked in A Golden Puff Pastry.
Served with Organic Bunapi Mushrooms & Black Truffle Demi-Glace*

Seared Ahi Niçoise Salad \$16

*Auction Ahi Served with a Medley of Fresh Aloun Farm Greens, Egg, Grape Tomato, Potato,
Capers & Olives. Accompanied with a White Wine Vinaigrette*

French Dip \$15

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

TB Steak Tataki Salad \$16

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

Triple "B" Burger \$18

BBQ, Blue Cheese, Bacon 6 oz. Burger with A Blend of Rum & Orange BBQ Sauce

Seafood Trio \$23

Sampler of Fresh Oysters, Fresh Ahi Sashimi & Jumbo Shrimp Cocktail

Fresh Spicy Ahi Poke \$16

Chef's Take on This Island Style Poke

Three Course Dinner for One \$40

1st Course:

Scallop Casino

Baked Scallops with Breadcrumbs, Bacon, Bell Pepper & Parmesan. Topped with A Spicy Hollandaise

2nd Course:

Prime Grade Pupu Steak

4 oz. Striploin Pupu Styled with Sautéed Mushroom Medley & Garlic Demi-Glace

3rd Course:

Chef's Choice Dessert

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.*