


100 SAILS

RESTAURANT & BAR

BEVERAGES

SPECIALTY COCKTAILS




Mary Ann and Ginger  **12**
 Our house Grey Goose Le Melon Mule, with a kiss of mango puree and fresh pressed limejuice, served on the rocks with fresh mint and Ginger Beer



Island Magic **14**
 Bombay Sapphire Gin with muddled cucumber, fresh house made lime sour and ginger, shaken icy cold and served over ice



Sail Away  **12**
 This Tequila Cazadores Blanco and Elderflower Liqueur margarita is muddled with fresh cucumber and basil, served on the rocks with our house made lime sour and sea salt rim



Secret Rendezvous **12**
 House made decanter cocktail features Broadbent "Rainwater" Madeira, Evan Williams Black Label Bourbon and Giffard Banana du Brasil, strained up with a dash of pomegranate reduction



Da Ala Mo-Jito  **12**
 Our Signature Coconut Mojito with Don Q Cristal, Craft Coconut Cream with island fresh mint and lime juice, served on the rocks



Waiki-Tea **14**
 Hawaiian made Pau Vodka, Fid Street Gin and Sammy Beach Bar Rum, kissed with Cointreau and served Long Island Iced Tea Style on the rocks with house made lemon sour and Coca Cola

ALL-TIME FAVORITES

- Manhattan **12**
- Old Fashioned **12**
- Traditional Mojito **10**
- Classic Margarita **10**
- Mai Tai **12**

DRAUGHT BEER (16 oz.) **8**

- Honolulu BeerWorks Hop Island (IPA)
- Maui Bikini Blonde (Lager)
- Waikiki Brew Hana Hou Hefe
- Kona Big Wave (Golden Ale)

- Ola Brew White Pineapple Cider **10**
- Coors Light **2**

DOMESTIC BOTTLED BEER **6**

- Budweiser
- Bud Light
- Miller Lite

IMPORT & PREMIUM DOMESTIC BOTTLED BEER **7**

- Heineken
- Heineken Light
- Corona
- Maui Coconut Porter



100 SAILS

RESTAURANT & BAR

BEVERAGES

CHAMPAGNE & SPARKLING WINE	Bottle	Glass
Lamarca Prosecco 187ml Italy	12	
Lamarca Prosecco 750ml Italy	42	
Domaine Chandon Rose CA	49	13
Roederer Estate Brut CA	52	14
Taittinger Brut La Francaise France	97	
Veuve Clicquot Ponsardin Brut France	144	
Moet Chandon Dom Perignon France	375	

WHITE WINE	Bottle	Glass
Woodbridge White Zinfandel CA	32	9
Smoke Tree Rose CA	57	
Riff Pinot Grigio Italy	36	10
Chehalem Pinot Gris OR	67	
Conundrum White CA	42	10
Kendall Jackson Riesling CA	36	10
Nobilo Sauvignon Blanc New Zealand	43	10
Cakebread Sauvignon Blanc CA	87	
Hess Shirttail Creek Chardonnay CA		10
Sonoma Cutrer RRR Chardonnay CA	43	
Ferrari Carano Chardonnay Monterey	78	
Chalk Hill Estates Chardonnay CA	95	
Grgich Hills Chardonnay CA	98	
Cakebread Chardonnay Napa CA	98	
Louis Latour Pouilly Fuisse France	60	14
Michele Chiarlo Gavi Italy	49	

RED WINE	Bottle	Glass
Rancho Zabaco Zinfandel CA	43	10
Dry Creek Zinfandel CA	83	
Penfolds Max's Shiraz AU	48	11
Edna Valley Pinot Noir CA	42	10
Byron Pinot Noir Santa Maria CA	65	
Kendall Jackson Merlot CA	44	10
Duckhorn Merlot CA	135	
Costa de Oro Cab Sauvignon S Maria CA		11
Aquinas Cabernet Sauvignon CA	47	11
Treana Cabernet Sauvignon CA	69	15
Charles Krug Cabernet Sauvignon Napa	63	
Chateau Montelena Cab Sauvignon CA	120	
Cakebread Cabernet Sauvignon CA	175	
Caymus Cabernet Sauvignon CA	180	
Silver Oak Cabernet Sauvignon CA	205	
Michele Chiarlo Tortoniano Barolo Italy	126	
Newton Claret Blend CA	59	
Orin Swift 8 Years In The Desert Blend CA	84	



100 SAILS

RESTAURANT & BAR

SAVORY

- K.F.C.**  **12**
 Korean fried cauliflower & spicy soy glaze
- UNI CARBONARA***  **11**
 Squid ink pasta, uni carbonara sauce, ikura & micro shiso
- CHICKEN WINGS** **13**
 Choice of salt & vinegar or buffalo style served with fries & ranch dressing
- PITA BREAD & HUMMUS** **8**
- EDAMAME** **5**
 Steamed soy beans or spicy Korean style sauce
- HOISIN BBQ RIBS**  **14**
 Grilled pork ribs, hoisin glaze, microgreens
- TRUFFLE FRIES** **8**
 Shoestring fries tossed with pesto, parmesan cheese, truffle oil
- HONEY CHEESE TOAST**  **12**
 Toasted French baguette, boursin cheese, Manoa honey & microgreens
- FLAT BREADS** **12**
- Margherita*
 Marinara sauce, tomatoes, mozzarella cheese & basil
- Any Kine*
 Marinara sauce, pepperoni sausage, onions, peppers, mushrooms, kalua pig, mozzarella cheese & parmesan cheese
- Shiitake Mushroom*
 Sautéed shiitake mushrooms & onions, boursin cheese, micro greens & balsamic reduction

AHI POKE* *market price*
 Sashimi grade ahi, Ewa sweet onions, scallions, ogo, Hawaiian chili peppers, shoyu & alaea salt

SASHIMI* *market price*
 Auction fresh ahi, daikon, shoyu, wasabi, served raw or seared

Please let your server know if there are any allergies to product of which we should know.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness



100 SAILS

RESTAURANT & BAR

BEVERAGES

NON-ALCOHOL SPECIALTY

7



Strawberry Li Hing Lemonade

The perfect combination of sweet and tart will make your mouth come alive



Cucumber Ginger Fizz

Refresh yourself with this effervescent delight. Bubbly with a kick of ginger and a hint of cucumber



Harbor Hito

On a hot day, take a break and cool off with a rendition of the mojito without the kick



Basil Strawberry Tea

Delightful mixture featuring Shangri La Iced Tea enhanced with strawberry, basil and a touch of lime

BEVERAGES (refillable)

4

Coke · Diet Coke · Dr. Pepper · Lemonade
Sprite · Fruit Punch · Ginger Ale · Root Beer

FRUIT JUICES

5.50

Orange · Guava · Pineapple
Cranberry · Grapefruit

HOT BEVERAGES

4

Coffee
Decaf

GOURMET COFFEE

Espresso 3.25
Cappuccino 5.50
Latte 5.50

TEA

4

Black Currant Decaf

Full bodied organic black tea, decaffeinated, enhanced with the essence of ripe black currants

Masala Chai

Organic Ceylon black tea with exclusive fragrant spices

Breakfast Tea

Fine Ceylon organic black tea, rich and full bodied in character

Earl Grey

Extraordinary organic black teas steeped with exquisite aromas of natural bergamot

Spring Green Tea

Finest Mao Jian full leaf green tea, organic, vegetal in character, naturally sweet and delicious

Chamomile Mint

Relax and enjoy this delicious, organic, caffeine free classic