

Reservations or to-go orders 808-879-3133

# Three's cocktails

**\$12 EACH ALL DAY**

## THREE'S MAI TAI

Bacardi light rum, orange curacao, orgeat orange, pineapple and guava juices with a generous float of dark rum.

## DRAGONBERRY MOJITO

Bacardi dragonberry rum muddled with fresh Kula mint leaves and lime, topped with soda, lemon-lime and orgeat, served over ice.

## MAUI MANGO

Three Olives mango vodka muddled with fresh Maui Gold pineapple, raspberry purée and pineapple juice.

## FRESH HIBISCUS GIMLET

South Maui grown hibiscus petals and fresh lime, fortified with Bombay Sapphire, balanced with white cane sugar reduction and served over ice.

## CUCUMBER AND GINGER COLLINS

Bombay Sapphire blesses this gorgeous collins created with fresh Upcountry cucumber and freshly manicured Big Island ginger, bruised to perfection with lime juice and a white cane sugar reduction strained over ice, capped with seltzer and an aromatic ginger accoutrement.

## GAROTA DE IPANEMA

Beautifully light, this piña colada variation is hand-crafted with the national spirit of Brazil, Caca Fresca Cachaca, coconut cream and pineapple juice, shaken and served on the rocks or with a lava flow twist of fresh Kula banana and strawberry.

## LA PALOMA

*Invented in Jalisco and recreated in South Maui with a uniquely local twist.* Our version is a thoughtfully crafted cocktail of Tequila Cazadores Blanco, grapefruit juice and red Li Hing Mui, served on the rocks with club soda and fresh pressed lime.

## ITALIAN SMASH

Dewar's White Label scotch and amaretto, painstakingly muddled with fresh Kula mint and strawberry, bound in cranberry, bruised and strained over fresh ice.

## TRASHED TEA

Served in a pint glass, this potent idea is made with rum, vodka, gin and blue curacao, a splash of house made sweet-n-sour, and topped with a whole can of Red Bull energy drink, the official drink of the annual Jaws surf competition.

## STOLI FLAVORS PROSECCO CAIPIROSKA

*A Russian version of the mojito, created with your choice of Stoli vodka flavors, Blueberi, Strasberi, Citros, or any other flavor that we have.* Handcrafted with fresh pressed Wailuku limes, balanced with a white cane reduction and fresh Kula mint, served on the rocks in a beautiful measure of prosecco.

## LE BOULEVARDIER

*A Retro cocktail that first appeared in Harry McElhone's 1927 bar guide "Barflies and Cocktails". It was the signature drink of Erskine Gwynne, expatriate writer, socialite and nephew of railroad tycoon Alfred Vanderbilt.* Quickly stirred, this cocktail is created with Jack Daniel's Sour Mash, Torani Amer and sweet vermouth, served with a fresh swath of orange.

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# happy hour

3:00 p.m. to 6:00 p.m. | 9:00 pm to 10:00 p.m. (Late night Happy Hour is only available in the Surf Lounge)

## appetizers

**bacon wrapped hot dog \$7.50 Happy Hour Special**  
kimchee slaw, spiced maui gold pineapple and mango chutney, local style "mayo-mustard"

**kalua pork quesadilla \$7.50 Happy Hour Special**  
coconut porter bbq sauce, cilantro lime aioli, spiced mango chutney, peanut ginger asian slaw

**peruvian pork or fish tacos \$3.75 Happy Hour Special**  
kimchee slaw, big island papaya salsa, sour cream, furikake

**coconut crusted shrimp \$7.50 Happy Hour Special**  
asian peanut slaw, chipotle fruit relish

**mediterranean whole wheat flat bread salad \$8.25 Happy Hour Special**  
hummus, greek salad, feta cheese, fresh cracked pepper

**kalua pork nachos \$8.00 Happy Hour Special**  
house made trio of chips, tomato, thai basil guacamole, pepperjack, jalapeños, truffle-lime aioli

**three's wings 6 for \$8.25 Happy Hour Special**  
homemade mango habanero or honey chipotle

**sweet & spicy lettuce wraps \$7.00 Happy Hour Special**  
ground turkey, haiku tomatoes, romaine lettuce, fresh herbs, thai chili kaffir lime sauce

**panko crusted ahi roll \$8.50 Happy Hour Special**  
avocado, cucumber, thai beurre blanc, unagi glaze, tobiko, sesame seeds

**hurricane fries \$4.25 Happy Hour Special**  
french fries tossed in furikake, topped with sriracha aioli and mochi crunch

**bacon fried brussel sprouts \$6.00 Happy Hour Special**  
apple smoked bacon, ginger, garlic, sweet balsamic soy, kimchee, carrots, shaved parmesan

## raw bar

### sushi rolls

**kappa maki \$3.50 Happy Hour Special**  
**tekka maki \$4.25 Happy Hour Special**  
**spicy salmon roll \$5.25 Happy Hour Special**  
**california roll \$5.25 Happy Hour Special**  
**spicy tuna roll \$5.25 Happy Hour Special**  
**salmon avocado roll \$5.25 Happy Hour Special**  
**sake maki roll \$4.25 Happy Hour Special**  
**avocado maki roll \$3.75 Happy Hour Special**  
**unagi avocado roll \$5.50 Happy Hour Special**

### oysters

freshly shucked penncove oysters \$2.00ea Happy Hour Special

## drink specials

**well drinks \$3.50 Happy Hour Special**

**draft beer \$3.50 Happy Hour Special 20oz. \$5.75**  
four local beers always available

**white & red wine \$5.75 Happy Hour Special**  
C.K. Mondavi: chardonnay or cabernet sauvignon

**three's margarita \$3.50 Happy Hour Special**

**top shelf margarita \$6.50 Happy Hour Special**  
made with Dobel Tequila, triple sec, sweet n sour, fresh lime and a Grand Marnier float served slushy or on the rocks, with or without a salted rim

**southside mai tai \$3.50 Happy Hour Special**

**top shelf mai tai \$6.50 Happy Hour Special**  
smooth Puerto Rican silver rum, orange, pineapple and guava juices, topped with a Kraken dark rum float

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