

Three's cocktails

\$12 EACH ALL DAY

three's mai tai

The Hawaiian classic, three's style: Don Q Cristal Puerto Rican Rum, orange curacao and orgeat, brought together with pineapple, orange and guava juices and topped with a generous float of dark rum...

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dragonberry mojito

Dragonberry rum muddled with fresh Kula mint leaves, topped with soda, lemon-lime and orgeat. Served over ice.

serrano hibiscus rita

Fresh Serrano chiles flash infused into our house made hibiscus and fresh lime sour, dropped in on Herradura Blanco Tequila and served in a spicy and citrusy Tajin rimmed glass on the rocks.

d'lime in d'coconut

Three Olives Coconut Water Vodka, bursting with coconut, fresh lime and mint, shaken hard and served icy cold and on the rocks.

botanical smash

By far the island's most botanical cocktail, fresh basil joins with Islay's The Botanist Gin and Bols Elderflower Liqueur on the rocks over a freshly muddled Kula strawberry.

strawberry horchata flow

Inspired by the iconic lava flow, this refreshing rendition sings with RumChata and Three Olives Strawberry Vodka, plus a dash of cream and white cane sugar syrup, well-shaken with ice and served over a cushion of craft strawberry puree.

maui mango

Three Olives Mango vodka muddled with fresh Maui Gold pineapple, raspberry puree and pineapple juice, served up in a martini glass.

drink local

kihei q-cumber

Pau Maui-made Vodka, essenced with Bols Elderflower Liqueur, bound in our house made fresh lemon sour and topped with sparkling quinine, a fresh cucumber ribbon and a float of Peychaud's bitters. Light, refreshing and botanical.

koloa mai tai

Experience our royal Mai Tai made with Koloa Gold Rum, Disaronno Amaretto, tropical pineapple juice, splash of orange juice, and a float of Koloa Dark Rum.

maui mule (with passion)

Straight outta Haliimaile, Pau Maui-made Vodka served in Bundaberg Ginger Beer, essenced with a dash of lilikoi puree, served on the rocks with fresh pressed lime and a dash of Peychaud's bitters.

hawaiian thyme

FID Street Hawaiian Gin, shaken with orange juice, Carpano Antica and Dry Vermouth. Strained over ice, with an orange slice and aromatic thyme sprig.

the fid-gerald

FID Street Hawaiian Gin, fresh lemon sour, egg whites, simple syrup and a dash of Peychaud's bitters.

fashionable

Maui's own Paniolo Blended Whiskey, locally sourced honey, Peychaud's bitters, and orange swath.

three's lilikoi martini

Quite possibly the island's best... our very own bar chefs came up with this fine martini, crafted from Pau Maui-made Vodka and peach schnapps shaken with lilikoi, pressed lime and guava and served up.

mango-chili mojito

This rockstar mojito surely hits the high notes with Koloa Gold Rum from Kauai, fresh mint and lime, shaken up with mango and poured over the rocks a kickin' measure of chili pepper water.

the sour paniolo

Paniolo Blended Whiskey, lemon sour, sparkling Quinine, on the rocks with a fresh lemon swath.

ultimate dark & stormy

Koloa Kaua'i Silver Rum, fresh pressed lime juice, Peychaud's bitters, and a double overhead of Bundaberg Ginger Beer and Koloa Dark Rum.

cucumber and ginger collins

Maui's own Fid Street gin blesses this masterpiece 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.

aloha!