

# happy hour

## appetizers

**kalua pork  
quesadilla** 12.95 **\$6.50 Happy Hour Special**  
coconut porter bbq sauce, cilantro lime aioli,  
spiced mango chutney

**ginger chicken  
satay skewers** 13.95 **\$7.00 Happy Hour Special**  
hoisin sauce, asian peanut slaw, sesame seeds

**coconut crusted  
shrimp** 12.95 **\$6.50 Happy Hour Special**  
asian peanut slaw, chipotle fruit relish

**mediterranean whole wheat  
flat bread salad** 12.95 **\$6.50 Happy Hour Special**  
hummus, grecian salad, feta cheese, fresh cracked pepper

3:00 p.m. to 6:00 p.m. | 9:00 pm to 10:00 p.m.

**crab cakes** 15.95 **\$8.00 Happy Hour Special**  
tropical fruit relish, thai curry butter sauce,  
asian peanut slaw

**kalua pork  
nachos** 13.95 **\$7.00 Happy Hour Special**  
house made trio of chips, tomato, thai basil guacamole,  
pepperjack, truffle-lime aioli

**sweet & spicy  
lettuce wraps** 11.95 **\$6.00 Happy Hour Special**  
ground turkey, haiku tomatoes, romaine lettuce,  
fresh herbs, thai chili kaffir lime sauce

**panko crusted  
ahi roll** 15.00 **\$7.50 Happy Hour Special**  
avocado, cucumber, thai beurre blanc, unagi glaze,  
tobiko, sesame seeds

## raw bar

**sushi rolls**  
kappa maki 6.00 **\$3.00 Happy Hour Special**  
tekka maki 7.00 **\$3.50 Happy Hour Special**  
spicy salmon roll 8.95 **\$4.50 Happy Hour Special**  
california roll 8.95 **\$4.50 Happy Hour Special**  
spicy tuna roll 8.95 **\$4.50 Happy Hour Special**  
salmon avocado roll 8.95 **\$4.50 Happy Hour Special**

**oysters**  
fresh shucked penncove oysters 2.00ea

## drink specials

**well drinks** **\$3.00 Happy Hour Special**

**draft beer** **\$3.00 Happy Hour Special**  
four local beers always available

**white & red wine** **\$5.00 Happy Hour Special**  
C.K. Mondavi: chardonnay or cabernet sauvignon

**three's margarita** 12.95 **\$3.00 Happy Hour Special**  
tequila blanco, triple sec, sweet n sour, fresh lime, served  
slushy or on the rocks, with or without a salted rim

**three's mai tai** 11.95 **\$3.00 Happy Hour Special**  
smooth Puerto Rican silver rum, orange, pineapple and  
guava juices, topped with Trader Vic's dark rum

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