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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d’lime in d’coconut
Three Olives Coconut Water Vodka, bursting with coconut, lime, mint, mint, shaken hard and served icy cold 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 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.

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

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

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

kihei q-cumber
Pau Maui-made Vodka, seasoned with Bols Elderflower Liqueur, bound in our house made fresh lemon sour and topped with sparkling quinine, a fresh cucumber ribbon and a full of Peychaud’s bitters. Light, refreshing and botanical.

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

maui mule (with passion)
Straight outta Haleiwa, Pau Maui-made Vodka served in Bundaberg Ginger Beer, seasoned 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 sour paniolo
Paniolo Blended Whiskey, lemon sour, sparkling Quinine, on the rocks with a fresh lemon swirl.

maui mule (with passion)
Far far away from the Boardriders, Pau Maui-made Vodka served in Bundaberg Ginger Beer, seasoned with a dash of lilikoi puree, served on the rocks with fresh pressed lime and a dash of Peychaud’s bitters.

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 rocker 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
Koloa Kauai Silver Rum, fresh pressed lime juice, Peychaud’s bitters, and a double overhead of Bundaberg Ginger Beer and Koloa Dark Rum.

ultimate dark & stormy
Koloa Kauai 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
Mau’s own FID Street gin bleeds the masterpiece created with fresh Uprocktown cucumber and freshly manicured Big Island ginger, blurred to perfection with lime juice and a white cane sugar reduction strained over ice, capped with salt and an aromatic ginger accouterment.

www.threesbarandgrill.com
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happy hour
3:00 p.m. to 6:00 p.m. | 9:00 p.m. to 10:00 p.m.
(Late Night Happy Hour is only Available in the Surf Lounge)

appetizers

sushi rolls
kappa maki $3.50 Happy Hour Special
tekka maki $4.25 Happy Hour Special
spicy salmon roll $4.25 Happy Hour Special
california roll $3.50 Happy Hour Special
spicy tuna roll $4.25 Happy Hour Special
salmon avocado roll $4.35 Happy Hour Special
sake maki $4.25 Happy Hour Special
avocado maki roll $3.75 Happy Hour Special
unagi avocado roll $5.50 Happy Hour Special

raw bar

coconut crusted shrimp $7.50 Happy Hour Special
mango chili shrimp

mediterranean whole wheat

flat bread salad $8.25 Happy Hour Special
homemade hummus, greek salad, feta cheese, fresh cracked pepper

kalua pork nachos $8.50 Happy Hour Special
house made trio of chips, tomato, basil guacamole, pepper jack, jalapeños, cilantro lime aioli, truffle oil

three’s wings 5 for $8.25 Happy Hour Special
homemade mango habanero, honey chipotle or teriyaki

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

kalua pork nachos $8.50 Happy Hour Special
avocado, cucumber, thai sour, wasabi, sesame seeds

hamburger fries $4.25 Happy Hour Special
french fries tossed in fukinake, topped with sriracha aioli and mochi crunch

pork fried bussled sprouts $8.00 Happy Hour Special
apple smoked bacon, pineapple, garlic, sweet balsamic soy, kimchee, carrots, shaved parmesan

well drinks
$3.50 Happy Hour Special
draft beer $3.00 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 $5.50 Happy Hour Special
top shelf margarita $6.50 Happy Hour Special
made with Maestro Dobel Diamante Tequila, triple sec, sweet n sour, fresh lime and an Agave Grange float, served straighty or on the rocks, with or without a salted rim

southside mai tai $8.00 Happy Hour Special
top shelf mai tai $8.50 Happy Hour Special
smooth Puerto Rican silver rum, orange, pineapple and guava juices, topped with a Kraken dark rum float

drink specials

oysters
fresh shucked penncove oysters $2.00ea Happy Hour Special