

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

captain dan's dog **aka: the 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**
guava chipotle bbq sauce, cilantro lime aioli, spiced mango chutney, peanut ginger asian slaw

coconut crusted fish taco

\$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, cilantro-lime aioli, truffle oil

three's wings 6 for **\$6.00 Happy Hour Special**
homemade mango habanero with sesame seeds, smoky citrus marinade, blue cheese dressing




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

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

hurricane fries **\$4.25 Happy Hour Special**
french fries topped with 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

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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 **\$4.25 Happy Hour Special**
avocado maki roll **\$3.75 Happy Hour Special**
unagi avocado roll **\$5.50 Happy Hour Special**

oysters

fresh shucked penncove oysters
\$2.00ea Happy Hour Special

drink specials

well drinks **\$3.75 Happy Hour Special**
draft beer **\$4.00 (14 oz.), \$6.50 (20 oz.) Happy Hour Special**
local beers always available

white & red wine **\$6.00 Happy Hour Special**
C.K. Mondavi: chardonnay or cabernet sauvignon
three's margarita **\$3.75 Happy Hour Special**
top shelf margarita **\$6.75 Happy Hour Special**
made with Maestro Dobel Diamante Tequila, triple sec, sweet n sour, fresh lime and an Agavero Orange float, served slushy or on the rocks, with or without a salted rim
southside mai tai **\$3.75 Happy Hour Special**
top shelf mai tai **\$6.75 Happy Hour Special**
smooth Puerto Rican silver rum, orange, pineapple and guava juices, topped with a Kraken dark rum float

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...
Take a pic and #threesbarandgrill

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.

cucumber sake martini

Ban Ryu Sake, muddled cucumber, lime juice, simple syrup

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.

kōloa mai tai

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

ocean dream

Ocean Vodka, Blue Curacao, Coco REAL, lime juice, pineapple juice, soda water.
Served in an Ocean fishbowl glass.

fashionable

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

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.

smokin' surfer

Maestro Dobel Tequila, Xicaru Silver Mezcal, orgeat syrup, lime juice, splash orange juice, soda water float. Steak seasoning rim.

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 Kōloa Gold Rum from Kauai, fresh mint and lime, shaken up with mango and poured over the rocks a kickin' measure of chili pepper water.

ultimate dark & stormy

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