Three’s Cocktail Menu

Drink Local

Hali’imaile Distillery ~ Maui

maui passion mule
Straight outta Hali‘imaile, 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.

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.

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.

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

Buy Local

Koloa Rum Co. Distillery ~ Kauai

koloa mai tai
Experience our royal Mai Tai made with Kōloa Gold Rum, Amaretto, fresh pressed juices of pineapple, orange and lime. Finished with a float of Kōloa Dark Rum.

Love Potion No. 3
This Refreshing cocktail with a Tiki twist features Koloa White Rum from Kauai, and Passoa passion fruit liqueur. Brought together with fresh Ginger syrup, Citrus and Coconut Cream. Topped with Soda Water

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

d’ilime 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.

La Paloma
We start with our hand selected barrel of Maestro Dobel bound together with freshed ruby red grapefruit and lime juice, topped with soda water and finished with Li-Hing Mui.

Serrano Hibiscus-Rita
Fresh Serrano chiles flash infused into our housemadehibiscus and fresh pressed lime juice, dropped in our personally selected barrel Maestro Dobel tequila and served in a spicy and citrusy Tajin rimmed glass on the rocks.

Maestro Dobel Diamante Tequila

three’s hand selected barrel aged in hungarian oak

Botanical Smash
By far the island’s most botanical cocktail, fresh basil joins fresh pressed lime juice and Islay’s The Botanist Gin and Bols Elderflower Liqueur served on the rocks over a freshly muddled Kula strawberry.

Dragonberry Mojito
Dragonberry rum muddled with fresh Kula mint leaves, with fresh pressed lime juice and simple syrup, topped with soda and served over ice.

Ocean Vodka - Maui

Kihei Q-Cumber
Ocean Vodka, essenced with Bols Elderflower liqueur, bound with our fresh pressed lime juice and simple syrup. Topped with sparkling quinine, a fresh cucumber ribbon and a float of Peychaud’s Bitters. Light, refreshing and botanical.

Ocean Vodka

Kihei Q-Cucumber
Ocean Vodka, essenced with Bols Elderflower liqueur, bound with our fresh pressed lime juice and simple syrup. Topped with sparkling quinine, a fresh cucumber ribbon and a float of Peychaud’s Bitters. Light, refreshing and botanical.

Maui Passion Mule
Straight outta Hali‘imaile, 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.

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.

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.

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

Koloa Mai Tai
Experience our royal Mai Tai made with Kōloa Gold Rum, Amaretto, fresh pressed juices of pineapple, orange and lime. Finished with a float of Kōloa Dark Rum.

Love Potion No. 3
This Refreshing cocktail with a Tiki twist features Koloa White Rum from Kauai, and Passoa passion fruit liqueur. Brought together with fresh Ginger syrup, Citrus and Coconut Cream. Topped with Soda Water
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
$7.75 Happy Hour Special
kimchee slaw, spiced Maui gold pineapple and mango chutney, local style “mayo-mustard”

kalua pork quesadilla $7.75 Happy Hour Special
guava chipotle bbq sauce, cilantro lime aioli, spiced mango chutney, peanut ginger asian slaw

coconut crusted fish taco
$4.00 Happy Hour Special
kimchee slaw, Big Island papaya salsa, sour cream, furikake

coconut crusted shrimp $7.75 Happy Hour Special
asian peanut slaw, chipotle fruit relish

mediterranean whole wheat
flat bread salad $8.50 Happy Hour Special
hummus, greek salad, feta cheese, fresh cracked pepper

kalua pork nachos $8.25 Happy Hour Special
house made trio of chips, tomato, thai basil guacamole, pepperjack, jalapenos, cilantro-lime aioli, truffle oil

three’s wings 6 for $6.25 Happy Hour Special
homemade mango habanero with sesame seeds, smoky citrus marinade, blue cheese dressing

sweet & spicy lettuce wraps $7.25 Happy Hour Special
ground turkey, haku tomatoes, romaine lettuce, fresh herbs, thai chili kaffir lime sauce, sesame seeds

panko crusted ahi roll $8.75 Happy Hour Special
avocado, cucumber, thai curry beurre blanc, unagi glaze, tobiko

hurricane fries $4.50 Happy Hour Special
french fries topped with furikake, topped with sriracha aioli and mochi crunch

bacon fried brussel sprouts $6.25 Happy Hour Special
apple smoked bacon, ginger, garlic, sweet balsamic soy, kimchee, carrots, shaved parmesan

raw bar

sushi rolls
kappa maki $3.75 Happy Hour Special
tekka maki $4.50 Happy Hour Special
spicy salmon roll $5.50 Happy Hour Special
california roll $5.50 Happy Hour Special
spicy tuna roll $5.50 Happy Hour Special
salmon avocado roll $5.50 Happy Hour Special
sake maki $4.50 Happy Hour Special
avocado maki roll $4.00 Happy Hour Special
unagi avocado roll $5.75 Happy Hour Special

oysters
fresh shucked pennacove oysters
$2.25 ea Happy Hour Special

drink specials

well drinks $4.00 Happy Hour Special
draft beer $4.25 (14 oz.), $6.75 (20 oz.) Happy Hour Special
local beers always available

white & red wine $6.25 Happy Hour Special
C.K. Mondavi: chardonnay or cabernet sauvignon

three’s margarita $4.00 Happy Hour Special
top shelf margarita $7.00 Happy Hour Special
made with our personally selected barrel of Maestro Dobel, triple sec, fresh pressed lime juice, simple syrup and an Agave orange float, served slushy or on the rocks, with or without a salted rim

southside mai tai $4.00 Happy Hour Special
top shelf mai tai $7.00 Happy Hour Special
Made with Don Q Cristal puerto rican rum, orange curacao, orgeat, fresh pressed lime juice, topped with a refreshing Passoa passion fruit liqueur float

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