

Three's Cocktail Menu

Drink Local

Hali'imaile Distillery ~ Maui

maui passion mule

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.

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.

Koloa Rum Co. Distillery ~ Kauai

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

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.

Koloa Rum Co. Distillery ~ Kauai

house mai tai

The Hawaiian classic: Don Q Cristal Rum, orange curacao, and orgeat brought together with guava, pineapple juice and topped with a generous float of dark rum. Served in a fashionable tiki mug.

Take a pic and #threesbarandgrill

\$12.50 each - all day

Maestro Nobel Diamante Tequila

three's hand selected barrel aged in hungarian oak

la paloma

We start with our hand selected barrel of Maestro Dobel bound together with fresh 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 housemade hibiscus 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.

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.

maui mango

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

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.

auntie's cucumber sake martini

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

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, jalapeños, 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, haiku 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 pennecove 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 Agavero 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

www.threesbarandgrill.com

Like us on Facebook  www.facebook.com/threesbarandgrill | Follow us on Twitter  @threesmaui | Instagram  @threesmaui