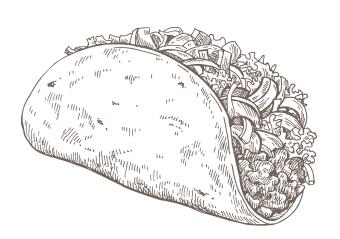
HOT ISLAND nights



TUESDAY • TACO NIGHT all NIGHT IN THE BAREFOOT BAR

TWO TACOS WITH CHIPS & SALSA | |4



BAJA FISH TACOS

beer battered fish, roasted tomatillo sauce, cabbage, pico de gallo, queso fresco, corn tortilla

KALUA PORK TACOS duroc all natural pork, tomatillo slaw, pickled

maui onion, guajillo chili sauce, corn tortilla

CHIPOTLE CHICKEN TACOS

all natural chicken, shredded cabbage, black bean salsa, chipotle cream, queso fresco, corn tortilla

TOGARASHI SHRIMP TACOS

yuzu chili oil, cabbage, maui onions, lemon herb aioli, corn tortilla

FAVORITES

CARNE ASADA NACHOS

marinated beef, black beans, cheddar, pepper jack, queso fresco, chipotle cream, pico de gallo, guacamole | 13

LILIKOI CEVICHE*

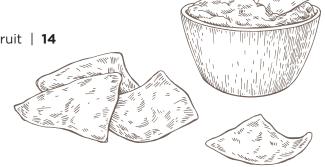
fresh fish, lime, jalapeño, tomato, cilantro, avocado, passion fruit | 14

HOUSE MADE GUACAMOLE & SALSA

fresh tortilla chips | 7

AHI POKE TOSTADAS*

fresh raw ahi, firecracker aioli, maui onion, cucumber, seaweed, avocado, unagi drizzle | 15



DRINKS

ESTRELLA JALISCO | 5 DUKE'S MARGARITA | 10

(only house margarita)

© Gluten-conscious - item is prepared with gluten-free ingredients; however, our kitchen is not gluten-free. Please inform your server of any allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.