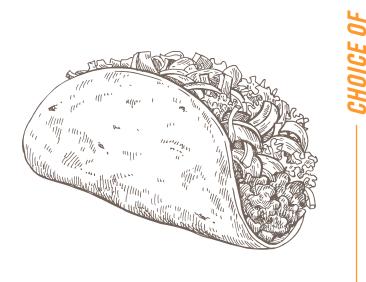
# HOT ISLAND nights



### **TUESDAY • TACO NIGHT** *all* **NIGHT IN THE BAREFOOT BAR**

### TWO TACOS WITH CHIPS & SALSA | 14



### **BAJA FISH TACOS**

beer battered mahi-mahi, 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



## 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.