



**TIKI TIME HAPPY HOUR**  
**Monday thru Friday 3:30pm-6:00pm**  
**Saturday & Sunday 10:30am-7:00pm**

**SIGNATURE COCKTAILS**

	TIKI TIME	REG		TIKI TIME	REG
<b>Hula's Mai Tai</b>	\$5	\$7/\$12 dbl	Vodka Infused with Pineapple & Watermelon Liqueur		
<b>Not your fruity Mai Tai. Strong and Limey</b>					
Appleton's Gold Rum, Orange, Curacao, Pineapple & Lime Juice, Orgeat, Dark Rum					
<b>Painkiller</b>	\$5		<b>Hula's Dark &amp; Stormy</b>	\$5	\$7
\$7			Whaler's Dark Rum, Cock 'N Bull Ginger Brew		
Appleton's Gold Rum, Coco Lopez, Pineapple & Orange Juice					
<b>Hula's Hurricane</b>	\$6	\$8/\$13 dbl	<b>One Eyed Pyrat</b>	\$5	\$7
3 Rums Infused with Pineapple & Vanilla Bean Topped with Tropical Juices & Dark Rum					
<b>Dr. Funk</b>	\$5	\$7	Pyrat Rum, Pineapple Juice, Cock 'N Bull Ginger Brew - Served Up		
Coconut Rum, Vodka, Crème de Banana, Pineapple & Orange Juice					
<b>Blood Orange Martini</b>	\$5	\$7	<b>Hawaii 5-0</b>	\$5	
Vodka, Blood Orange, Passion Liqueur					
<b>Tiki Bastard</b>	\$5	\$7	\$7		
Gin, Bourbon, Maraschino Liqueur, Lime, Cock 'N Bull Ginger Brew					
<b>Lilikoi Margarita</b>	\$5	\$7	Cruzan Rum, Sailor Jerry's Gold Rum, Fresh Tropical Juices		
Tequila, Passion Fruit Puree, Sour, Orange Juice					
<b>Zombie</b>	\$5	\$7	<b>Scorpion Bowl</b>		
Cruzan Rum, Passion Fruit, Pineapple & Lime Juice, Dark Rum					
<b>The Pink Bikini Martini</b>	\$5	\$7	\$15		
			Silver Rum, Dark Rum, Brandy, Pineapple, Lemon & Cranberry Juices, Flaming 151 Rum Float		
			<b>Serves 2-4 Guests</b>		
			<b>Volcano Bowl</b>		\$30
			Same as the Scorpion Bowl, but Bigger!		
			<b>Serves 4-6 Guests</b>		
			<b>Mimosas</b>	\$2 Sat & Sun 10:30am-3pm	
			<b>House Made Spicy Bloody Mary</b>	\$5 Sat & Sun 10:30am-3pm	

**BOTTLE BEER**

<b>Hinano Lager</b> – Tahiti		
\$4		
<b>Red Stripe</b> – Jamaica	\$4	
<b>Widmer Hefeweizen</b> – Oregon	\$4	
<b>Inversion IPA</b> – Oregon	\$4	
<b>Black Butte Porter</b> – Oregon	\$4	
<b>Wailua Wheat</b> – Hawaii	\$4	
<b>Miller Light</b>		
\$3		
<b>Coors Light</b>		
\$3		
<b>Bud Light</b>	\$2	\$3

**DRAFT BEER**

<b>Longboard Lager</b>	\$3.5	\$5
<b>Drifter Pale Ale</b>	\$3.5	\$5

**TIKI TIME FOOD SPECIALS**

**Mon thru Fri 3:30pm-6:00pm**

<b>CRISPY COCONUT SHRIMP ROLLS</b>	\$5
with pineapple-horseradish dipping sauce	
<b>HAWAIIAN CEVICHE*</b>	\$5
fresh white fish, "cooked" in citrus juice, with coconut milk, chili, cilantro, garlic	
<b>SPICY THAI FISH CAKES</b>	\$5
white fish, cilantro, chili, red onion, fish sauce, ginger	
<b>BASKET OF SWEET POTATO FRIES</b>	sm\$3 lg\$5
with our world famous secret dipping sauce	
<b>PORK TACOS</b>	\$3 each
slow roasted pork, taco slaw, sun-dried tomato pesto aioli, corn tortilla	
<b>SPICY TOFU TACOS</b>	\$3
each	
seasoned tofu, taco slaw, sun-dried tomato pesto aioli, corn tortilla	

## RED WINE

	<b>Glass</b>	<b>Bottle</b>
<b>Gnarley Head Old Vine Zin</b> <i>Lodi, CA – Robust berry flavors, balanced by layers of oak, chocolate and vanilla, with a great finish.</i>	<b>6</b>	<b>24</b>
<b>High Note Elevated Malbec</b> <i>Mendoza, Argentina (foothills of the Andes) - Intense, sweet spice on the palate with notes of plum, black berries and black cherries.</i>	<b>7</b>	<b>28</b>
<b>Graffigna Centenario Malbec</b> <i>San Juan, Argentina (Pedernac Valley) - Flavor of ripe blackberries, with notes of coffee and vanilla, smooth ripe tannins and a velvety mouth feel.</i>	<b>7.5</b>	<b>30</b>
<b>Mondavi Solaire Pinot Noir</b> <i>A very dry, silky crisply acidic wine with oaky, minty, cherry notes. Features grapes from a variety of renowned N. CA appellations.</i>	<b>8</b>	<b>32</b>
<b>2 Up Shiraz</b> <i>Coastal Australia (McLaren Valley) - A big wine, with ample acidity, robust flavors of red &amp; black raspberries, and blueberry.</i>	<b>8</b>	<b>32</b>
<b>Campo Viejo Tempranillo</b> <i>Spanish tempranillo grape, medium to full bodied, dry and acidic with raspberry and blackberry overtones, with hints of oak and vanilla. An excellent wine!</i>	<b>11</b>	<b>44</b>
<b>Row Eleven Pinot Noir</b> <i>Grapes from three appellations blend to create a wine rich in cherry pie aromas, crisp and acidic, with flavors of cherry pie ending in a smooth finish.</i>	<b>8</b>	<b>32</b>
<b>Olvena Blend Tempranillo/Cab/Merlot</b> <i>Spanish blend of Tempranillo, Cabernet and Merlot. Strong, black fruit aromas, a hint of toasted vanilla, round sweet, tannins creating a smooth, fruit forward wine.</i>	<b>7.5</b>	<b>30</b>
<b>Root 1 Carmenere</b> <i>Colchagua Valley, Chile - Gentle tannins, with rich flavors of plum, blackberry and spice. A blend of carmenere, cabernet and syrah. Excellent, chillable wine!</i>	<b>8</b>	<b>32</b>

## WHITE WINE

<b>Maui Blanc Pineapple Wine</b> <i>A soft, semi-dry wine made from the juice of Maui grown pineapples. Its pineapple flavor is subtle.</i>	<b>7</b>	<b>28</b>
<b>Pacific Rim Gewürztraminer</b> <i>Crafted from Washington and Oregon grapes. The wine is crisp offering flavors of lychee, melon and tangerine</i>	<b>7.5</b>	<b>30</b>
<b>Brassfield Sauvignon Blanc</b> <i>Aromas of green apple, hints of vanilla wafers and fresh baked bread, complimented by lime, melon and a touch of jalapeno peppers.</i>	<b>7</b>	<b>28</b>
<b>Clean Slate Riesling</b> <i>A refreshing taste profile with peach aromas, lime notes, lively acidity and a hint of mineral and spice.</i>	<b>7</b>	<b>28</b>
<b>Gnarley Head Pinot Grigio</b> <i>A zesty, fresh and floral wine, with intense flavors of honeysuckle, tangerine and apricot, followed by a lively dash of ginger spice.</i>	<b>6</b>	<b>24</b>
<b>Ferrari Carano Fume Blanc</b> <i>A blend of vineyard lots from various appellations of Sonoma County. Medium-light yellow color, notes of melon, kiwi, and citrus.</i>	<b>8</b>	<b>32</b>
<b>Stratton Lummis Chardonnay</b> <i>A light color is matched by zesty natural acidity. Because NO OAK is used in aging, the delicate aromas of pears, lemons and peaches shine through.</i>	<b>10</b>	<b>40</b>
<b>Argyle Chardonnay</b> <i>Gorgeous, pale-golden color, with subtle flavors and aromas of lemongrass, Granny Smith apples and vanilla frosting, with hints of peach.</i>	<b>6</b>	<b>24</b>
<b>Pine Ridge Chenin Blanc-Viognier</b> <i>Aromas of ruby grapefruit, pear, lychee and melon, with a touch of spicy, white florals. Slightly off-dry finish is clean and crisp.</i>	<b>7.5</b>	<b>30</b>
<b>Jordan Chardonnay</b> <i>Bright, straw-green colored hue. Vivid fruit aromas of green apples, pears, peach, and a touch of quince and kiwi with crisp acidity and a lingering minerality.</i>	<b>13</b>	<b>52</b>
<b>Santa Margherita Pinot Grigio</b> <i>This dry white wine is pale straw-yellow in color with a clean, intense aroma. A pleasant golden apple aftertaste</i>	<b>13.5</b>	<b>54</b>
<b>Acrobat Pinot Gris</b> <i>Flavors of tangerine, lemon, kiwi, and pineapple. Clean refreshing finish.</i>	<b>7.5</b>	<b>30</b>
<b>Mumm Napa Brut Prestige Sparkling Wine</b> <i>Delicate golden peach color, hints of melon, spice and toasty vanilla; excellent as a main entree bubbly.</i>	<b>14</b>	