Beverages

Denote some of our favorite dishes made with local ingredients. The Tropics team proudly uses sustainable, local ingredients as much as possible. We would like to thank the local farming families, bakeries, and fisheries for their dedication to old world techniques and their respect for the environment that inspire our menus. Mary’s Gardens, Hamakua Mushrooms, Ho Farms, Kauku Farms, Fresh Island Fish Co., Tropic Fish Hawaii, Kona Cold Lobsters, La Tour Bakehouse, and Kona Sea Salt.

Tropics Pūpūs

Complete beverage menu located on back.

Pūpūs

Seafood Sampler** 39

Hawaiian ‘Ahi Poke*** 21
‘Inamona, Shoyu, Maui Onion

Spicy ‘Ahi Poke**21
Siracha Aioli, Tobiko, Green Onion

Coconut Shrimp 18
Sweet Chili Sauce

Crispy Calamari 17
Pepperoncini, Spicy Tomato Sauce, Smoked Garlic Aioli

Nacho 17
Jack and Cheddar Cheese Blend, Black Beans, Corn, Sour Cream, Mango Pico de Gallo

Add: Kālua Pork 4, Chicken 6

Pūpū Sampler 28
Dynamite Shrimp, Gochujang Chicken Wings, Hoisin Baby Back Ribs

Pean ‘E Eat Garlic Shrimp* 24
Sautéed Shrimp, Garlic Butter Sauce

Crispy Chicken Wings 19
8pc, Choice Of Old Lahaina Dark Rum BBQ, Buffalo, or Sweet and Spicy Korean Sauce, Carrots and Celery

Blue Ocean 15.50
Hawai‘i’s Own Organic Ocean Vodka (Maui), Myers’s Platinum Rum, Blue Curcacao, Fresh Local Pineapple Juice

Make it a Pitcher 69.75

Kona Brewing Flight 11
5oz tasting of each: Big Wave, Longboard, and Fire Rock

Seafood

Macadamia Nut-Crusted Mahi Mahi* 42
Kabocha Pumpkin Mash, Market Vegetables, Mango Li’lili’i Beurre Blanc

Mixed Seafood Pasta 42
Fresh Bucatini, Island Fresh Catch, Shrimp, Clams, Local Tomatoes, Basil, Garlic, White Wine Butter Sauce

Roasted Kona Kampachi 39
Steamed White Rice, Garlic Greens, Ginger, Cilantro, Green Onion, Hot Sesame Oil, Yuzu-Dashi-Soy Sauce

Blackened Island Snapper 45
Herb Roasted Baby Potato, Market Vegetables, Mango Salsa, Kabocha Curry Sauce

Fish ‘n Chips 32
5pc, Kona Longboard Lager Tempura, French Fries, Malt Vinegar Tartar Sauce

Cajun-Style Seafood Boil 43
Snow Crab, Shrimp, Mania Clam, Baby Potatoes, Kahuku Corn on the Cob, Portuguese Sausage

DESSERT

Ube Cheesecake 11
Molokai Sweet Potato Cheesecake, Halo-Halo Topping, Coconut Whipped Cream

Chocolate Decadence Cake 15
Waialua Estate Chocolate Mousse, Velvety Chocolate Ganache

Warm Banana-Guava Bread Pudding 12
Island Rum Creme Anglaise, White Chocolate Ganache, Passion Fruit Coulis

Fruit Plate* 16
Seasonal Fresh Fruit, Caramelized Pineapple Dipping Sauce

* Item can be made gluten-free upon request. When ordering, please specify with your server that you are requesting the dish to be made gluten-free.

** Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. Please let your server know if you have any allergies.

Prices are exclusive of state excise tax. 19% gratuity will automatically be charged to parties of 6 or more.
TROPICS

FAMOUS ISLAND DRINKS
The Blue Hawaii was invented in 1957 by Harry Yee, legendary head bartender of the Hilton Hawaiian Village (formerly the Kaiser Hawaiian Village) in Waikīkī, Hawai‘i, when a sales representative of a Dutch distiller asked him to design a drink that featured their new Blue Curaçao liqueur. The Mai Tai is the king of iconic Hawaiian drinks, but it wasn’t actually created in Hawai‘i. It became popular at the Hilton Hawaiian Village and the Hawaiian Islands because, prior to his career with Hilton, Harry Yee worked for Trader Vic’s, which claims to have made the first Mai Tai.

CLASSIC HILTON HAWAIIAN VILLAGE

Pitches serve 5 people & there must be at least 2 people present to order.

BLUE HAWAII 13.50 / Pitcher 60.75
Vodka, Blue Curaçao, Sweet & Sour, Club Soda
Upgrade to our BLUE OCEAN 15.50 / Pitcher 69.75

Hawai‘i’s Own Organic Ocean Vodka (Ma‘ui), Myers’s Platinum Rum, Blue Curaçao, Fresh Local Pineapple Juice

VILLAGE MAI TAI 12.50 / Pitcher 56.25
Gold Rum, Orange Curaçao, Orgeat, Sweet & Sour, Dark Rum Float
Upgrade to our MAU MAI TAI 15 / Pitcher 67.50
Old Lahaina Rums (Ma‘ui), Orange Curaçao, Orgeat, Fresh Pineapple Juice

FROZEN DAQUIRI BAR 11.50
Gold Rum blended with your favorite flavor: Strawberry, Guava, Mango, Banana, Passion Fruit
—It’s been said that Harry Yee was the first to add banana to a daiquiri.

TROPICAL ITCH 15.50
151 Overproof Rum, Jim Beam Bourbon, Dark Rum, Orange Curaçao, Passion Fruit Purée, Angostura Bitters
—One of Harry Yee’s signature garnishes – the unique and memorable back scratcher. It is said to have put Hawai‘i on the map.

LOVELY HULA GIRL 14.50
Vodka, Grand Marnier, Cognac, Orange Juice, Passion Fruit
—Once the secret “bartender’s handshake” of Hilton Hawaiian Village, this signature cocktail is as soothing as its name.

TASTE OF THE TROPICS

WAIKIKI COSMO 14.50
Malibu Rum, Absolut Vanilla Vodka, Fresh Local Pineapple, Strawberry Purée

PELE’S SUNSET 15.50
Patrón Silver Tequila, Triple Sec, Mango Purée, Sweet & Sour, Strawberry Swirl

CUCUMBER & PINEAPPLE MOJITO 14.50
Bacardi Pineapple Rum, Agave Nectar, Fresh Cucumber, Fresh Local Pineapple and Lime, Club Soda

HAWAII 5-0 (A.K.A. LAVA ROCK) 13.50
Absolut Raspberry Vodka blended with Blue Curaçao, Sweet & Sour, Strawberry Purée

TROPICAL SEABREEZE 14.50
Bacardi Select Rum, Blue Curaçao, Fresh Local Pineapple, Passion Fruit, Cream of Coconut

BEER

Pitches serve 5 people & there must be at least 2 people present to order.

DRAFT BEER

Domestic 8.50 for 16oz / 10.50 for 22oz / 30 for 64oz Pitcher
Bud Light

Specialty 9.50 for 16oz / 11.50 for 22oz / 33 for 64oz Pitcher
Kona Big Wave Golden Ale
Kona Longboard Lager
Kona Fire Rock Pale Ale
Kona Hibiscus Brut IPA
Stella Artois
Blue Moon
Sam Adams ‘76
Maui Brewing Co. Big Swell IPA
Waikiki Brewing Co. English Brown Ale
Honolulu Beerworks Cocosweizen
Lanikai Brewing Co. Pillbox Porter
Paradise Ciders Pineapple Cruiser 10.5/12.5/36
Goose Island IPA

BOTTLED BEER

Premium 8.50
Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra
Beck’s N/A

Specialty 9.50
Corona Extra
Kirin Ichiban
Heineken
Amstel Light
Guinness Draught
Dos Equis Lager

WINE

BUBBLES – Glass / Bottle
Prosecco, Riondo Spumante, Veneto, Italy – 10/40
Sparkling, etoile Rosé, Carnecos, CA – 16/64
Sparkling, Chateau Ste. Michelle Brut, Columbia Valley – 9/45
Champagne, Moët & Chandon Impérial Brut, Épernay, France – 26 (187mL)

WHITE & ROSE WINES – Glass / Glass + ½ / Bottle
Pinot Grigio, Castello Banfi San Angelo, Toscana IGT, Italy – 16/21/64
Riesling, Chateau Ste. Michelle, Columbia Valley, WA – 12/16/48
Sauvignon Blanc, Matanzas Creek, Sonoma County, CA – 12/16/48
Chardonnay, Decoy by Duckhorn, Sonoma County, CA – 14/19/56
Chardonnay, Starmont, Carneros, CA – 16/21/64
Rosé, Fleur de Mer, Côtes de Provence, France – 15/20/60

RED WINES – Glass / Glass + ½ / Bottle
Pinot Noir, Acrobat, OR – 15/20/60
Merlot, Seven Falls Cellars, Wahluke Slope, WA – 15/20/60
Malbec, Bodegas Norton ‘Barrel Select’, Mendoza, Argentina – 14/19/56
Cabernet Sauvignon, Columbia Crest ‘H2’, Horse Heaven Hills, WA – 15/20/60
Cabernet Sauvignon, DAOU, Paso Robles, CA – 18/26/76
Red Blend, Murrieta’s Well ‘The Spur’, Livermore Valley, CA – 17/23/68

NON-ALCOHOLIC REFRESHERS

Pitches serve 5 people.

ISLAND SUNSET 8.50 / Pitcher 19.50
Mango, Pineapple, and Orange Juices with a drizzle of Grenadine

ICED PLANTATION GINGER TEA 8.50 / Pitcher 19.50
Iced Tea, Fresh Pineapple Juice, and Ginger

COCO-POG SMOOTHIE 8.50
Passion Fruit, Orange, Guava, and Coconut blended with Ice and Vanilla Ice Milk

SMOOTHE BAR 8.50
Your favorite flavor blended with Vanilla Ice Milk: Strawberry, Guava, Mango, Banana, Passion Fruit, Blue Raspberry

SOFT DRINKS 5
Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Lemonade, Iced Tea

JUICES 5/8
Orange, POG, Pineapple, Grapefruit, Cranberry

HAWAIIAN SPRINGS STILL or SAN PELLEGRINO

SPARKLING WATER 5.50

RED BULL 6.50
Energy Drink, Sugarfree

TRY A KONA BREWING FLIGHT 11
5oz tasting of each: Big Wave, Longboard, and Fire Rock

Ask About Our HAWAII FIVE-O DRINK OF THE DAY!

HAWAII FIVE-0 | FRIDAYS 9/8C | CBS