

WINE ON TAP

Sauvignon Blanc, Matua, New Zealand	7/20
Chardonnay, Chateau St. Jean, California	7/20
Rosé, Acrobat, Oregon	8/23
Pinot Noir, MacMurray, California	8/23

BUBBLES

Bolla Prosecco Extra Dry, Italy	9/35
Conundrum Blanc de Blanc Sparkling Wine, California, 2014.	15/54
Gruet Rosé Brut, USA	12/43
Steorra Brut, Russian River Valley	64
Henriot Blanc de Blanc Champagne, Reims, France, 375mL	89

ROSÉ

Jean-Luc Columbo, France, 2017	10/35
Stolpman Vineyard, Ballard Canyon, California, 2017	13/49
Mathilde Chapoutier, Côtes de Provence, France, 2017	63

WHITE

Pinot Gris, Elk Cove, Willamette Valley, Oregon, 2016	15/56
Il Bianco, La Segreta, Sicily, 2016	11/42
Sauvignon Blanc, Emmolo, Napa Valley, California, 2016.	74
Chardonnay, Canon 13, Santa Lucia Highlands, 2015	13/49
Chardonnay, Hungry Blonde, Sonoma, California, 2015.	79

RED

Pinot Noir, Elouan, Oregon, 2016	13/53
Cabernet Sauvignon, Daou, Paso Robles, California, 2015	89
Cabernet Sauvignon Gran Reserve, Alcance, Chile, 2015	14/57
Estate Red, Chalk Hill, California, 2016	14/56
Merlot, Stags' Leap, Napa Valley, California, 2015	89



MAGICS
— BEACH GRILL —
Kona, Hawaii


BAR MENU


MANINI (bar snacks and small bites)

- 'Ulu Hummus - crudité, vegetable chips, mac nut spice 7
- Deviled Eggs Duo* - kimchi & bacon, avocado & furikake. 5
- Pickle-Spiced Pork & Peppers - fried pork rinds, pickling spice, shishito peppers, scallion buttermilk cream 7
- 'Ulu Fries & Trio of Sauces - fried 'ulu wedges, malt vinegar aioli, spicy ketchup, mango mustard 11
- Island Ceviche* - fresh catch, cucumber, tropical fruit, coconut milk, vegetable chips 16
- Twice-Fried Sticky Wings* - guava sweet soy glaze, scallions, sesame seeds 15
- Avocado Toast - lomi tomato, goat cheese, mac nut spice, balsamic, whole wheat bread. 11

LOCAL BREW

- Kona Brewing longboard lager. 5/7
- Kona Brewing kanaha blonde 6/8
- Waikiki Brewing hana hau hefe 6/8
- Kona Brewing koko brown. 6/8
- Mehana volcano red 6/8
- Kona Brewing kua bay IPA. 6/8
- Big Island Brewhaus white mountain porter 7/9
- Ola Brewing seasonal cider 7/9

BOTTLED BEER

Bud 5 Bud Light 5 Stella 8 Primo 4 Rotating Craft Can 6

MAGICS COCKTAILS

- Magics Spritz - sparkling rosé, aperol, grapefruit juice, rosemary, club soda 11
- Kamuela Smash - bombay sapphire gin, dolin blanc, tomato, basil, sea salt, fresh sour, club soda 10
- Lilikoi-Lani - ocean vodka, kalani coconut liqueur, fresh sour, lilikoi, coconut water 10
- Toasted Colada - kula coconut rum, disaronno, lime juice, pineapple juice, coconut foam. 12
- Mac Nut Daiquiri - kohana kea agricole rum, amaretto, fresh sour, pineapple. 14
- Clarity - espolòn silver tequila, fresh sour, grapefruit, club soda 13
- Hana Hou - casa noble organic crystal tequila, patrón citrónge liqueur, cucumber, lime, serrano syrup. 15
- Ka'u Mule - ocean vodka, ka'u orange, honey, ginger beer . . . 15
- Hilo Shiso Highball - suntory toki whiskey, shiso leaf, lemon, club soda 15
- Sunset Cobbler - maker's mark bourbon, aperol, lemon, honey, ka'u orange 14

NON-ALCOHOLIC

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|-------------------------------|------------------------------|
| House Lemonade 3 | Fresh POG. 5 |
| Iced Tea 3 | Coffee 4 |
| House Soda. 5 | Espresso. 4 |
| Maui Brewing Soda 4 | 100% Kona Coffee 7 |

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness