

WINE ON TAP

- Sauvignon Blanc, **Matua** - New Zealand 6/18
- Chardonnay, **Chateau St. Jean** - California 6/18
- Rosé, **Bonny Doon** - California 7/21
- Pinot Noir, **MacMurray** - California 7/21

BUBBLES

- D.O.C., **Chloe** - Prosecco, Italy 7/27
- Blanc de Blanc, **Conundrum** - Santa Barbara, California 11/42
- Brut, **Steorra** - Russian River Valley, California 12/45
- Brut, **Grandin** - Loire Valley, France 14/53

WHITE

- Dry Riesling, **Selbach "Ahi"** - Mosel, Germany 9/34
- Sauvignon Blanc, **Babich Black** - Marlborough, New Zealand 10/38
- Verdejo, **Nisia** - Rueda, Spain 12/45
- Chardonnay, **Sea Sun** - Fairfield, California 13/49
- Pinot Gris, **Elk Grove** - Willamette Valley, Oregon 15/57

ROSÉ

- Grenache, **Fortant** - Languedoc-Roussillon, France 10/34
- La Flor Malbec Rosé, **Pulenta** - Mendoza, Argentina 11/38
- Sparkling Rosé Brut, **Gruet** - Albuquerque, New Mexico 12/45
- Mathilde Chapoutier** - Côtes de Provence, France 13/49
- Crément, **Rose d'Or** - Bordeaux, France 14/53

RED

- Pinot Noir, **Elouan** - Rouge Valley, Oregon 13/49
- Shiraz, **Yangarra Estate** - McLaren Vale, Australia 11/42
- Cabernet Sauvignon, **Browne** - Columbia Valley, Washington 12/45
- Malbec, **Felino** - Mendoza, Argentina 12/45
- Zinfandel, **Day** - Sonoma County, California 16/62



MAGICS
 — BEACH GRILL —
Kona, Hawaii

*** MAGIC HOUR ***
2-4pm & 8-10pm

DRAFT CRAFT 

- Draft Beer** - presto, change-o! 16oz price for a 20oz pour 5
- Wine** - abracadabra! 5oz price for a 7oz pour 6

BEACHCOMBER 

- Rotating Craft Batch Cocktails** - a boozy blast to the past 8

BIRD BATH 

- Premium Liquor & Choice of Mixer** - bathe in a 2.5oz extra-large pour of ocean, aviation, papa bueno, koloa, maker's, chivas 10

MANINI (bar snacks and small bites)

Always available at the bar, and in dining area during Magic Hours

Fried 'Ulu - lavender sea salt, malt vinegar	5
Beet Deviled Egg* - goat cheese, everything spice	3
Chips & Dips - taro chips, 'ulu hummus, lomi lomi tomato	5
Pork Rinds - salt & vinegar, hot sauce crema	7
Bangin' Brussels - sweet & spicy fried brussels, crushed peanuts	5
Poke Bomb* - sesame shoyu poke, inari wrap, sushi rice	3
Shorebreak Fries - parmesan, furikake, umami aioli	5
Twice-Fried Sticky Wings* - guava bbq, sesame.	7
Primo Burger* - slamburger & a can of primo	9

CRAFT ON DRAFT

Bon & Viv - sparkling spiked seltzer (g/f)	4
Deschutes - da shootz! pilsner	5/7
Kona Brewing - longboard lager.	5/7
Kona Brewing - hula hefe	5/7
Kona Brewing - big wave golden ale	5/7
Kona Brewing - kua bay IPA.	5/7
Big Island Brewhaus - white mountain porter	6/8
Ola Brewing - seasonal cider (g/f).	7/9

BOTTLED BEER

Budweiser 5	Primo 4	Stella 8	Heineken 5
Bud Light 5	Omission (g/f) 5		

MAGICS COCKTAILS

Lilikoi-Lani - ocean vodka, kalani coconut liqueur, fresh sour, lilikoi, coconut water	10
Magic Spritz - sparkling rosé, aperol, grapefruit juice, club soda, rosemary sprig.	11
Clarity - espolòn silver tequila, grapefruit, li hing mui, fresh sour, club soda	11
Mermaid Lemonade - ocean vodka, lavender syrup, pea flower, bon & viv spiked seltzer, lemon.	11
Wild Wahine - hawaiian chili pepper-infused pau vodka, lilikoi juice.	12
Toasted Colada - kula coconut rum, disaronno, lime juice, pineapple juice, coconut foam.	12
Mokulele - aviation gin, amaro nonino, lemon, prosecco	12
Green Flash - papa bueno silver tequila, orange, lime, serrano syrup, cucumber, club soda	13
Sunset Cobbler - maker's mark bourbon, aperol, honey, orange, rosemary sprig	13
Black Magic - kōhana kea agricole rum, lychee, lime, activated charcoal	13

NON-ALCOHOLIC

House Lemonade 3	Fresh POG 4
Iced Tea 3	Coffee 4
Daily House Soda 5	Espresso 4
Maui Brewing Soda 4	HI Kombucha 6/8

flip to discover our full wine list

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