



# Three's BAR & GRILL

## menu

### small plates

#### spicy boiled baby potatoes 8

texjoy steak seasoning, sriracha aioli, feta

#### kimchi house pickles 5

assorted vegetables

#### kalua pork quesadilla 14

bbq sauce, jack cheese, asian peanut slaw, cilantro aioli, pineapple chutney

#### coconut crusted fish taco 8

kimchi slaw, papaya salsa, sour cream, furikake

#### street corn dynamite 9

sriracha mayo, chili tajin seasoning, feta, furikake, green onion

#### hurricane fries 9

french fries tossed in furikake, sriracha aioli, mochi crunch

#### panko crusted ahi roll 17

avocado, cucumber, curry beurre blanc, unagi glaze, tobiko

#### coconut crusted shrimp 14

asian peanut slaw, pineapple chutney, coconut glaze, thai chili sauce

#### kalua pork nachos 16

guacamole, jack cheese, cilantro aioli, tomato, jalapeno, truffle oil, sesame seeds

#### bacon fried brussels sprouts 11

ginger, garlic, balsamic soy, kimchi, carrots, shaved parmesan

#### garlic noodles 10

lwamoto noodles, crispy garlic chips, green onion, spicy sesame soy

#### hot wings 10

six wings tossed in house made mango habanero sauce, green onion, sesame seeds

#### crispy pork belly 11

green papaya salad, chili gastrique, mac nuts, red onion, thai herbs

#### sauteed kale 6

fresh garlic, lemon

### raw bar

#### cut rolls/ hand rolls

california roll 10/8

spicy tuna roll 10/8

salmon avocado roll 10/8

unagi avo 10/8

spicy salmon roll 10/8

tekka maki 8/7

kappa maki 7/6

avocado roll 7/5

sake maki 8/7

#### sashimi/nigiri

ahi 8/13

salmon 7.5/12.5

hamachi 8.5/15.5

unagi 7/10.5

#### raw oysters

freshly shucked to order, served with homemade wasabi cocktail sauce and lemon, served on ice

#### penn Cove 3 ea (Washington state)

medium in size and briny

#### kumamoto 3.75 ea (Washington state)

small in size and buttery

#### specialty items

shoyu ahi poke 17.50

spicy ahi poke 17.50

hot oil sashimi 15.50

ponzu, ginger, sriracha

ahi sliders 17

spicy crab wrapped in ahi, unagi glaze, tobiko, negi

### specialty rolls

#### rainbow roll 18.5

crab, avocado, cucumber, topped with salmon, ahi, hamachi, tobiko

#### trident roll 25

shrimp tempura, crab mix, topped with poke, masago, negi, unagi glaze, sriracha aioli

#### shrimp tempura roll 16.25

shrimp tempura, crab mix, cucumber, avocado, sprouts, unagi glaze, goma

#### rock & roll 21.5

unagi, cucumber, avocado, topped with ahi, spicy aioli, unagi glaze, negi, black tobiko

#### green dragon roll 18.5

unagi, snow crab, cucumber, avocado, unagi glaze, sweet chili, tobiko

#### lava roll 18.5

spicy tuna roll topped with ahi, spicy aioli, negi, chili oil

### salads

add: **grilled chicken 9** | **coconut shrimp 9**  
**spicy crispy chicken 8** | **fresh Maui fish 12**

#### whole wheat flatbread salad 15

hummus spread, greek salad, feta

#### green papaya salad 9

thai herbs, nam pla, mac nuts, red onion, carrots

#### ocean salad 12

local mixed greens, carrots, tomatoes, cucumber, ogo, feta, lilikoi dressing

#### caesar salad 11

romaine, kale, shaved parmesan, tomatoes, crispy garlic, caesar dressing, crostini

### sandwiches

served with assorted kimchi pickles & french fries or caesar salad

#### boom burger 13

special sauce, caramelized onion, american cheese, tomato, sliced pickle, romaine

#### spicy crispy chicken sandwich 16

creamy kale & fennel seed slaw, mango habanero & honey sauce, tomato, housemade focaccia bun

#### coconut crusted fish sandwich 17

asian peanut slaw, pineapple, local tomato, pineapple chutney, cilantro aioli, housemade focaccia bun

#### vietnamese pork belly sandwich 14

chili glaze, green papaya, herbs, tomato, pickled red onion, housemade focaccia bun

### entrées

#### ramen 20

pork belly, kale, corn, kimchi pickled mushrooms, green onion, chicken shoyu broth, nori

#### beer can chicken 26

bacon brussel sprouts, boiled potatoes, hoisin soy citrus glaze

#### flat iron steak 28

chimichurri, spicy boiled potatoes, creamy kale slaw, kimchi mushroom, house demi glaze

#### fresh catch 33

ginger marinade, macnut cucumber relish, rice, curry beurre blanc, thai chili, haricot verts

### desserts

#### molten chocolate lava cake 14

with vanilla ice cream

#### bananas fosters bread pudding 13

with vanilla ice cream

#### ice cream cookie sandwich 3

gluten free lilikoi cheesecake 13

### keiki menu

chicken tenders w/fries 8

pork quesadilla 8

cheeseburger w/fries 8

cheese quesadilla 7

kids ramen noodles 9

### beverages

#### specialty cocktails

#### koloa mai tai 12.5

kauai's koloa gold rum, amaretto, pineapple, oj, koloa dark rum float

#### maui mule 12.5

maui pau vodka, ginger beer, lilikoi

#### fashionable 12.5

maui paniolo whiskey, honey, peychaud's bitters

#### la paloma 12.5

maestro dobel tequila, ruby red grapefruit juice, lime, li hing mui

#### serrano hibiscus rita 12.5

maestro dobel tequila, serrano peppers, hibiscus syrup, lime, tajin rim

#### dragonberry mojito 12.5

dragonberry rum, lime, simple syrup, mint

#### maui mango martini 12.5

mango vodka, pineapple, raspberry

#### d'lime in d'coconut 12.5

coconut water vodka, lime, cream of coconut, mint

#### botanical smash 12.5

botanist gin, elderflower liqueur, lime

#### draft beer

14oz 7.25

mbc bikini blonde

mbc big swell ipa

mbc pau hana pilsner

mbc lahaina town brown

pacifico

kona lavaman red ale

kona big wave

kona longboard

sierra 'hazy little thing'

golden road mango cart

bud light

kohola pale ale

#### bottled beer

budweiser 5.5

Michelob ultra 5.5

corona 6.25

heineken 6.25

sapporo 7

miller high life 5.5

n/a clauthaler 5.5

angry orchard 6.75

#### sake

hot - ozeki dry (6oz 8.5)

chilled - joto jun mai (3oz 7 / 6oz 13), tozai snow maiden (3oz 5 / 6oz 9)

#### wines by the glass

zardetto private reserve brut cuvee 7.5 / 33

domaine du salvard 'chèverny' rose 11.5 / 44

pellegrini chardonnay 11.5 / 44

prendo pinot grigio 11 / 42

jules taylor sauvignon blanc 11.75 / 48

zolo malbec 10.5 / 40

the seeker cabernet sauvignon 9.5 / 36

ken wright willamette valley pinot noir 12 / 47

## happy hour

### small plates

#### spicy boiled baby potatoes 6

texjoy seasoning, sriracha aioli, feta

#### kimchi house pickles 5

assorted vegetables

#### kalua pork quesadilla 8

asian peanut slaw, cilantro aioli, pineapple chutney

#### coconut crusted fish taco 4

kimchi slaw, papaya salsa, sour cream, furikake

#### street corn dynamite 7

sriracha mayo, tajin, feta, furikake, green onion

#### hurricane fries 6

furikake, sriracha aioli, mochi crunch

#### panko crusted ahi roll 9

avocado, curry beurre blanc, unagi glaze, tobiko

#### coconut crusted shrimp 8

peanut slaw, pineapple chutney, thai chili sauce

#### kalua pork nachos 9

guacamole, cilantro aioli, tomato, jalapeno, truffle oil

#### garlic noodles 7

crispy garlic chips, green onion, spicy sesame soy

#### hot wings 6

six wings, mango habanero sauce, green onion, sesame seeds

#### crispy pork belly 7

green papaya salad, chili gastrique, mac nuts, onion, herbs

#### whole wheat flatbread salad 9

hummus spread & greek salad

### raw bar

#### sushi rolls

california roll 6

spicy tuna roll 6

salmon avocado roll 6

tekka maki roll 5

sake maki roll 5

unagi avocado roll 6.50

spicy salmon roll 6

avocado maki 4

kappa maki roll 3.75

#### oysters

penn cove oyster 2.25

### drink specials

#### well drinks 4

draft beer 14oz 4.25, 20oz 6.75

#### white & red wine 6.25

c.k. mondavi chardonnay or cabernet

#### threes margarita 4

tequila, triple sec, lime

#### top shelf margarita 7

dobel tequila, triple sec, lime, simple, agavero float

#### southside mai tai 4

white rum, pineapple, guava, lime, dark rum float

#### top shelf mai tai 7

don q rum, orange curacao, orgeat, lime, kraken rum float