

Specialty Cocktails

****All martini's served in buckets****

Robinson (Pineapple) Martini 9.75

Named after Hawaii's Forbidden Island, this martini contains all Hawaiian components, finished with a grilled pineapple

White Ginger Cosmo 9.75

Skyy Ginger Vodka, orange liqueur, fresh lime juice & white cranberry juice, finished with candied ginger

Mango Margi 9.75

Shaken blend of mango puree, Partida Silver, orange liqueur & our house made sweet n' sour, on the rocks with salt

Rossy Boy Mai Tai 9.75

Our version packs a punch just like the local boy it's named after: Cruzan White & Cruzan Gold Rum mixed with da Hapa Mai Tai mix & topped with La Haina Dark, easy Kolohe!

Aunty Chris's Banana Cabana 9.75

The cocktail of choice for Hapa J's official Aunty! Malibu Coconut Rum, banana liqueur, tropical mix & a float of La Haina Dark Rum on the rocks

Blue Hawaii 9.75

Malibu Rum, Sobieski Vodka, Blue Curacao & pineapple juice shaken over ice

Hawaiian Mule 9.75

Pineapple Vodka, Ginger Beer, Pineapple Juice, garnish with fresh mint

Gravedigger 9.75

Malibu Coconut Rum mixed with melon liqueur, pineapple juice & topped with butterscotch rum, au ryste!

Farmer's Market Margi 9.75

Partida Silver mixed with a rotating mix of fresh goodness from the local San Clemente farmer's market

Dark 'N Stormy 9.75

Gosling's Black Seal Rum, Bermuda Ginger Beer & a lime wedge over ice, drink of Bermuda!

Painkiller 9.75

Made infamous by the Soggy Dollar Bar in the Virgin Islands we use Pusser's Navy Rum with the classic tropical recipe, served in a plastic cup & garnished with shaved nutmeg

Haole J's Refreshing Beverage 9.75

Absolut Mandarin, orange liqueur, fresh lime juice, lemon-lime soda & garnished with an orange wedge; the drink of choice for Haole's cooling down in Waianae!

Thai Mary 9.75

Sobieski Vodka, our Bloody Mary mix with Sriracha, garnished with a jalapeño stuffed olive

Beer and Beverages

On Tap

PBR Lager	5.75
JD's IPA, San Diego	7
Hapa J's Amber, Eureka, Ca	7
Kona Brewing Co. Fire Rock Pale Ale, Hawaii	7
Rotating Kona Seasonal Beer	7
North Coast "Pranqster", Belgian Golden Ale 7.6% abv	7
North Coast "Old Rasputin", Russian Imperial Stout 9% abv	7
Kona Big Wave Golden Ale	7

Bottled Beer

Hinano 16.9oz., Tahiti	6.5
Maui Brewing Co: Bikini Blonde lager, Hawaii	5.75
Kona Brewing Co: Longboard lager, Hawaii	5.5
Passion Fruit Cider	5.75
Mother Earth Cali Creamin (Vanilla), San Diego	5.75
Trestle IPA, San Clemente	5.75
Maui Brewing co. Coconut Porter, Hawaii	6.75
Belching Beaver Brewery Milk Stout, San Diego	5.75

Spring Break Beers

Michelob Ultra	4.75
Modelo Especial	4.75
Coors Light	4.75
St. Pauli (n/a)	4.75

Bottled Soda's

3.75
Root Beer
Lilikoi (Passion Fruit)
Bermuda Ginger Beer
Coke
Diet Coke
Ginger ale
Sprite
Tonic
Club Soda

Other Drinks

(Free Refills)

Iced Tea	3.25
Plantation Iced Tea	3.99
Fresh Squeezed Lemonade	3.99
Strawberry Lemonade	3.99
Uncle Justin's Fruit Punch	3.99
Levi Blu's Sprunch (Sprite + Fruit Punch)	3.99
** .50 refill on fruit punch, lemonade & sprunch**	

Juices

(Free Refills)

3.99
Cranberry
White Cranberry
Pineapple
Apple
Orange

Wine

	<u>Glass</u>	<u>Bottle</u>
001 J Roget, California, N/V	6.5	22
Lilikoi (Passion Fruit) Mimosa	7.5	
012 Pineapple Wine, “Maui Splash”, Tedesczhi Vineyards, Hawaii N/V	9.5	31
019 Pinot Grigio, “Lumina” Ruffino, Italy 2009	8	28
021 Sauvignon Blanc, Brancott Estate, Marlborough, NZ. 2013	8.75	30
030 Chardonnay, La Terre, California NV	8	26
031 Chardonnay, “Mimi” Chateau St. Michelle, Washington 2014	10	38
041 Pinot Noir, Matua Valley, Marlborough, NZ. 2009	8.75	28
045 Malbec, Callia, Argentina, 2015	8	28
060 Merlot, “Velvet Devil” Charles Smith, Washington N/V	8	28
063 Cabernet Sauvignon, Trapiche, Argentina 2012	8	28

Need Some Help with Your Next Party?

HAPA J’S Caters!

Call or email to ask more about our offsite catering, we do both drop off and pick up! Our incredible staff and excellent food could be the perfect touch to add a little aloha to your party!!

949.276.6657

justinj_shea@hotmail.com

Pupus (Starters)

Ahi Poke Trio Market Price

Three varieties of Poke: Spicy Tobiko, Shoyu & Sesame

Sesame Ahi Poke & Spicy Poke are available by the ½ lb market price

Crispy Coconut Shrimp 12.75

Five pieces of our house made coconut shrimp over chipotle coleslaw & served with a mango sweet n' sour sauce

Kalua Pig Quesadillas 12.75

Hawaiian style pulled pork stuffed into flour tortillas with a three cheese blend, drizzled with an avocado sour cream sauce & chipotle aioli

Seared Ahi Appetizer Market Price

Ahi seared with togarashi seasoning, garnished with seaweed salad, cream cheese slices, shoyu style onion & unagi sauce

Crispy Pot Stickers 10.75

Pork stuffed wontons fried & glazed with our secret sauce, served over a chipotle coleslaw

Hapa Sliders 11.75

Two different styles available, both served in quantities of three and served on King's Hawaiian sweet rolls:

Bar Burgers with cheese, grilled onions & BBQ sauce, served with fries
OR

Kalua Pig Sliders with grilled onions & BBQ sauce, served with Hawaiian mac salad

Makaha Street Tacos 12.75

Three corn tortillas served with seared sesame poke & fresh cilantro, drizzled with chipotle aioli & avocado sour cream sauce, served with a side of black bean salsa over a chipotle coleslaw

Local Boy Platter 5.75

Spam Musubi paired with sliced Portuguese sausage

Upgrade to Tempura Musubi for \$1.75

Spicy Asian style Chicken Wings 9.75

Crispy wings tossed in a sweet n' spicy sauce, served over a chipotle coleslaw

Hapa Fries 7.75

The "All-American" french fry tossed in yukari seasoning, partnered with three dipping sauces
!!Man Style for \$10.75 more!!

Hapa Nachos 10.75

House made tortilla chips, cheddar jack cheese, drizzled with an avocado sour cream sauce, chipotle aioli & mild black bean salsa

Option to add kalua pig, grilled chicken breast, or ground beef for an additional cost

Hummus Dip 9.75

House made hummus infused with Boursin cheese, served with pita bread & Maui onion flavored kettle chips

Pocho Doggs 11.75

Two Portuguese sausages boiled in Primo Hawaiian Lager, served on a King's Hawaiian sweet roll, garnished with diced jalapeños, garlic aioli, Grain mustard, sauteed onions & furikake, served with Maui style kettle chips

Pineapple Portuguese Sausage

Fried Rice 11.50

Old school recipe highlighted by island favorite Portuguese sausage, onion & celery

Chicken Yakisoba 14.75

Yakisoba noodles stir fried with assorted mixed vegetables & marinated chicken thigh, finished with green onions & cilantro

Option to substitute tofu

Mac Nut Mac n' Cheese 8.75

Homemade mac n' cheese mixed with chopped mac nuts, bacon, truffle oil & garnished with furikake

Dr. Valverde's Island Style Pizza 9.75

Portuguese sausage, diced bacon, pineapple, jack/cheddar cheese, red onion & chipotle aioli, atop pita bread

Soup / Salads

Available all day and night Wednesday thru Monday

Maui Onion Soup 7.75

Our take on the French Onion, but using sweet Maui Onion.

Blue Cheese Salad 10.75

Mixed greens & romaine finished with creamy gorgonzola dressing, bacon & grape tomatoes.

Hapa J's Country Salad 10.75

Mixed greens, spiced corn, red onion, red peppers, seasonal berries & chopped mac nuts tossed with papaya seed dressing

Add chicken for 4.75

Add seared ahi for 6.75

Seared Ahi Poke Salad 13.75

Mixed greens, wonton chips & seared ahi poke, finished with a yuzu (Japanese citrus) vinaigrette

Thai Beef Salad 13.75

Thai marinated steak & mixed greens highlighted with roasted peanuts, red bell pepper, red onion, mint & toasted pita bread

Asian Chicken Salad 13.75

Chopped baby romaine lettuce, sliced chicken thigh, wonton chips & mandarin oranges, garnished with green onions & black sesame vinaigrette

Sandwiches

Served with your choice of brown rice, white rice, mixed greens, french fries, Maui onion chips, or mac salad

Classic Hawaiian Teriyaki Burger 11.75

Homemade patty cooked medium to medium well on a toasted King's Hawaiian sweet bun, topped with lettuce, tomato, a delectable teriyaki sauce, sautéed onions & grilled pineapple

Deluxe Burger 11.75

Homemade patty cooked medium to medium well on a toasted King's Hawaiian sweet bun topped with American cheese, sautéed onions & drizzled with 1000 island, served with a side of lettuce & tomato

Uncle Roberto's Short Rib Torta 14.75

Kalbi ribs simmered in secret sauce with melted Swiss cheese, avocado, mixed greens, red bell pepper & red onion on a toasted King's Hawaiian sweet bun, served with a side of garlic aioli

Uncle Miguel's Albacore Melt with Avocado 12.75

Fresh ground albacore tuna cooked with simple seasonings, mayonnaise & oil, spread over a sourdough baguette with melted Swiss cheese & avocado

Chicken Jalapeño with Swiss Cheese 12.75

Chicken thigh topped with melted Swiss cheese & jalapeños, on a toasted King's Hawaiian sweet bun

Thor's Ahi Sandwich Market Price

5.5oz Ahi loin steak seasoned with a seven spiced Japanese rub, seared rare, garnished jalapeño relish & chipotle infused cabbage, served on a toasted Hawaiian sweet bun

Coconut Shrimp Po Boy 13.75

Three pieces of hand breaded coconut shrimp tail, served on a sourdough, garnished with chipotle coleslaw, jalapeño pickled relish & sliced avocado

Colonel Saunders Katsu Hangover Sandwich 14.75

Chicken Katsu Filets, over easy egg, grilled onions, house gravy, chipotle aioli, lettuce, tomato, Hawaiian sweet bun

Hawaiian Plates

All Plates and side come with a choice of white rice, fried rice, or brown rice & mac salad or tossed greens.
Fried Rice is \$.50 a scoop

"Bowl" Pricing Available ALL Day Monday & 11-4 Wednesday thru Sunday

Chopped Garlic Steak 15.75

Flank steak, sautéed mushrooms & onions with crushed garlic, scampi seasoning & white wine

Mixed Plate 16.75

Shoyu Chicken, Chicken Katsu, and two Kalbi Beef Short Ribs

OR upgrade to Da Big Mixed Plate 18.75

OR Da Biggest Mixed Plate for 22.99

Shrimp Truck Special Market Price

Our tribute to the famous shrimp trucks on the North Shore: six shrimp sautéed with crushed garlic, scampi seasoning & white wine

Grilled Kalbi Marinated Boneless Short Ribs 15.99

Three Korean-style grilled short ribs served with kimchee

Vietnamese Style "Shaken" Beef 14.75 / 8.99 bowl

A savory beef stir fry with soy sauce, onions & bell peppers

Chicken Katsu 12.75 / 7.99 bowl

Flattened chicken thigh breaded in panko & fried, served with our secret Katsu Sauce

The "Loco Moco" 14.75 / 9.99 mini

A Hawaiian favorite: a grilled hamburger patty & eggs "over easy" smothered in brown gravy

TuTu's Pork Plate 12.75 / 7.99 bowl

Kalua pig & cabbage with a side of BBQ sauce

Teriyaki Beef 14.99 / 9.99 bowl

Flank steak teriyaki style

Shoyu Chicken 12.75 / 7.99 bowl

Skin on chicken thigh simmered in cloves, soy sauce, ginger, garlic & secret seasonings

Shaken Tofu 10.75 / 6.99 bowl

A savory tofu stir fry with soy sauce, onions, bell peppers & black beans

Spicy Poke Plate or Bowl Market Price

Sashimi grade cubed cut ahi, mixed with our sesame seasoning & drizzled with our spicy aioli sauce

Specials

Available all week except Tuesday's

Luau Plate 13.75

Kalua pig, pickled mango, coconut haupia & lomi-lomi salmon

Chili Menu

Our recipe is secret but the most important ingredient is Primo Hawaiian Lager

Cup of chili with sweet roll 5.75

Chili Moco Bowl 8.99 (served from 11am-4pm Wednesday thru Sunday & all night Monday)

Chili Moco Plate 12.75

Chili Cheeseburger 14.75

Chili Cheese Fries 9.75

Chili Cheese Moco Fries 10.75

Happy Hours:

Island Happy Hour:

Wednesday through Monday, 3pm - 6:30pm
(\$4 drafts, \$2 off pupu's, glasses of wine & mai tai's)

Brew Day:

\$4 Drafts on Sundays

Monday Bowl Night:

Bowl Pricing All night, drink specials at 3pm

Small Kine Sides

Rice (white or brown) 1.25

Portuguese Sausage Fried Rice 1.75

Hawaiian Mac Salad 2.00

Fries 3.75

Kimchee 5.75

Seaweed Salad 4.75

Mixed Greens with Yuzu Vinaigrette 3.75

Stir Fry Vegetables 6.50

Chipotle Coleslaw 3.75

Dessert

Hawaiian Style Bread Pudding 8.75

King's Hawaiian sweet bread infused with white chocolate

Chocolate Chip Mac Nut Cheesecake 8.75

Homemade cheesecake with graham cracker crust infused with macadamia nuts & chocolate chips.
Garnish with non dairy whipped cream, chocolate syrup & strawberries

Vanilla Bean Ice Cream 4.75

(3 Scoops)

Split Check Policy: Up to 2 credit cards per table (ATM available at the front)