

Art Redefined Presents

# Spirits of the Season

Designed exclusively for the season, savor in these expertly crafted cocktails and pair it with our seasonal delights designed by Executive Sous Chef Lenny Ushidate.

Meet the makers behind  
our holiday cocktails!



**HAPPY HOUR | 4:30 PM - 6:30 PM**

HAPPY  
HOUR

## PRINCE POKE NACHOS

23 | 19

fried won ton chips, ahi poke, kukui nut, guacamole,  
pickled pomegranate seeds, spicy aioli, kabayaki,  
red jalapeño, kizami nori, green onion

## KOREAN CHICKEN SANDWICH

19 | 13

crispy gochujang-glazed breast, roasted garlic aioli,  
brussels-sprouts slaw, brioche, french fries

## COCKTAILS

19 | 15

### GLAD TIDINGS

kuleana nanea, passion orange guava,  
sugarcane dane falernum, angostura bitters

*mixologist / Art Deakins*

### YULETIDE SPRITZ

re'al yuzu syrup, lemon juice, cointreau, remy vsop cognac,  
sparkling wine

*mixologist / Jen Len*

### TROPICAL TINSEL

aspen vodka, orange curacao, pineapple, lime juice, orgeat,  
angostura float

*mixologist / Teves Freitas*

### RUM RUM REINDEER

ko hana kea, cranberry juice, lemon juice, ginger ale

*mixologist / Teves Freitas*



H I N A N A   B A R

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We provide the freshest ingredients in the preparation of our cuisine. In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness. Please let your server know if there are any allergies to products of which we should know. 112025