

APPETIZERS

Shrimp Bisque, French Style, Tomato base, white shrimp, crème fraiche Cup \$8 Bowl	\$12
Emerald Salad Add GF Chicken, Grilled Shrimp or Seared Ahi +\$8 Spring Mix, Cucumber, Tomatoes, Bacon Bits, Red Wine Vinaigrette	\$14
Vegetable Spring Rolls Five Pieces on a Bed of Cabbage, Sweet Thai Chili Sauce	\$14
Harp Battered Shrimp Four Pieces on a Bed of Cabbage, Dynamite Aioli (Thai Chili, Sriracha, Mayo)	\$15
Cajun Seared Yellow Fin Ahi Tuna GF Five Pieces Ahi Tuna with Soy Sauce, Wasabi, Pickled Ginger	\$15

Oven Roasted Chicken Breast On a bed of Ancient Grains, Kula Vegetables, Rosemary & Thyme Jus	\$24
Harp Battered Fish and Chips An Irish Favorite Since The 1800's, 3 Pieces Mahi-Mahi Harp Beer Batter and Fried Crispy, Served with Fries and House Made Tartar Sauce & Lemons	\$23
Mulligans Shepherd Pie- GF Ground Beef Carrots, Onions, Celery, Peas Topped with Mashed Potatoes and Cheddar Cheese	\$21
Pan Seared Mahi -Mahi Home-Made Mashed Potatoes, Asparagus with Lilikoi Beurre Blanc Sauce	\$27
Braised Short Ribs Slow Roasted Braised Short Rib with Home-Made Mashed Potatoes, Asparagus, Red Wine Demi-Glace	\$29
Vegan Black Bean Burger Lettuce, Onion, Tomato with Fries, Vegan Mayo Add Bacon, Mushrooms or Avocado + \$4	\$18
Guinness Pot Pie Braised Beef with Potatoes, Peas, Carrots & Onion in a Puff Pastry Bowl	\$21



DESSERTS

Chocolate Lava Cake-GF Warm Chocolate Lava Cake, mango and raspberry coulis, whipped cream	\$12
Baileys Irish Cream Cheesecake	\$12
Chocolate Sauce, Bailey's Whipped Cream, Strawberries	ф4.2
Ice Cream Sundae Vanilla Ice Cream, warm chocolate sauce, strawberry and whipped cream	\$12

DOWN HOME DRINKS \$12

Dave Murrays Mule

Pau Vodka, Maui Brewing Co. Ginger Beer, Fresh Lime

Ginny Hendrix

Botanist Gin, Sweet & Sour, Soda Fresh Lime

Mick Jaggard

Jager, Peach Schnapps, Red Bull Cranberry Juice,

The Edge

Tequila, Sweet & Sour Fresh Lime