

NEW LIBATIONS

13.00

by mixologist karin colyer

SOUTH SHORE SANGRIA

sauvignon blanc, fresh-squeezed lemon & lime, mango puree, strawberries, orange liqueur

LILIKOI RITA

don julio reposado, cointreau, lilikoi puree, fresh-squeezed lime, ginger syrup, served on the rocks with a li hing rim

MINT TEA BE

maker's mark bourbon, green tea infusion, fresh lemon, ginger syrup, bruised mint

TRIPLE "S"

smoky mezcal, spicy jalapeno syrup, salty rim—
with grapefruit, fresh-squeezed lime & soda splash

LBLE CLASSICS

13.00

MELON MULE

grey goose melon, lime, ginger beer, dash of angostura bitters

LOCAL 78

bombay sapphire, st. germain, papaya puree, lime, island honey, topped with bubbly

SHIPWRECKED

kraken dark spiced rum, ginger beer, lime, crème de coconut, splash of pineapple, angostura bitters

MANGO NEGRONI

a summertime standard gets the tropical treatment: bombay sapphire, campari, sweet vermouth, mango puree, splash of orange

MIX OF THE MONTH

13.00

BEACH BUM

a guava chi chi shaken with maui pau vodka, st. germain elderflower liqueur, pineapple juice & coconut crème, served on the rocks

HAWAIIAN FAVORITES

9.50

1953 MODERN MAI TAI

white rum, orange curaco, orange juice, pineapple juice, topped with whaler's dark rum

ORIGINAL 1957 BLUE HAWAII

vodka, white rum, blue curacao, pineapple juice, sweet n sour

GUAVA-LICIOUS

three olives citrus vodka, guava puree, fresh lime, grapefruit juice,

LUSCIOUS LYCHEE

vodka, soho lychee liqueur, lychee juice

HAPPY HOUR 5-7PM

DOMESTIC DRAFT BEER 4.00 & 6.50

CRAFT DRAFT BEER 4.50 & 7.00

HOUSE WINE 7.00

callaway chardonnay, california

callaway cabernet sauvignon, california

BUBBLES 7.00

kenwood yulupa cuvee brut, california

WELLS 6.00

SELECT PREMIUMS 8.00

HAWAIIAN FAVORITES 7.00

mai tai, blue hawaii, guava-licious, luscious lychee

ELEVEN-SPICED CHICKEN WINGS 7.50

CRISPY ROCK SHRIMP & CALAMARI 10.00

TRUFFLE OKINAWAN POTATO POPS 9.00

@LBLE_LOUNGE

#LBLELIVE



BEER

DRAFT

bud light	6.00	9.00
kona longboard lager	7.00	10.00
stella artois	7.00	10.00

DOMESTIC 6.50

bud light | budweiser | coors light | michelob ultra
miller lite | sam adams | o'douls N/A

IMPORT 8.00

corona | heineken | heineken light

CRAFT 8.00

kona longboard | kona fire rock | kona big wave
kona wailua wheat | kona castaway IPA
maui coconut porter | maui bikini blonde
maui big swell IPA | maui pineapple mana wheat
new belgium fat tire ale | blue moon
angry orchard hard cider

WINE

SPARKLING

kenwood yulupa cuvee brut, california	9	38
jean louis blanc de blanc brut, france	10	45

WHITE

callaway chardonnay, california	9	30
laguna ranch chardonnay, california	12	45
joel got sauvignon blanc, california	9	34
maso canali pinot grigio, italy	9	34
chateauf. michelle, st. M riesling, germany	10	38
bartenura moscato, italy	10	39

RED

callaway cabernet sauvignon, california	9	30
bridlewood cabernet sauvignon, califomia	11	42
coppola director's cut cabernet sauvignon		62
murphy goode merlot, california	9	36
macmurray ranch pinot noir, russian river	10	39
elouan pinot noir, oregon	12	46
tormaresca torcicoda primotivo, Italy	9	34

PUPUS



MAC NUT GOAT CHEESE

shoyu glaze drizzle, served
with crostinis 13.00

TRUFFLE OKINAWAN SWEET POTATO POPS

fried mash and mozzarella,
garlic aioli and basil oil 12.00



SMOKED SALMON BRUSCHETTA

lemon thyme cream cheese,
cherry tomato, caper berry,
balsamic fluid gel 13.00

AHI POKE STACK*

ahi, ogo, green onion,
avocado, tomato, onion,
cilantro, sesame oil, shoyu,
taro chips 16.00



STEAK NIGIRI*

garlic herb seared steak
tataki, horseradish mash,
kabayaki 14.00

SHORT RIB MINI TACOS

pulled braised short rib and
island salsa in won ton shells
13.00



**consuming raw or undercooked meats, seafood,
or eggs can cause health concerns.*