



PRINCEVILLE
BAR
K A U A I

HOURS OF OPERATION

Beverages
12:30pm-11:00pm

Sushi & Bites
5:30pm-10:00pm

High Tea available upon request with 24 hours' notice.
Parties of 8 or more will include an automatic 18% gratuity.

SIGNATURE COCKTAILS

MAI TAI

Bacardi light rum, Whalers dark rum, fresh lime, orgeat 16

GINGER MARGARITA

Patron silver tequila, fresh ginger and lime, ginger salt rim 16

YUZU SAKÉ MARTINI

Tito's vodka, junmai saké, yuzu juice, crystallized basil rim 16

MAGIC DRAGON

Plymouth gin, Kauai Juice Co. "green bottle," splash lemon juice, topped with ginger beer 16

MACADAMIAN OLD FASHIONED

Toki Japanese whisky, allspice liqueur, macadamia nut liqueur, Angostura bitters 18

BEER

LOCAL

Big Wave Golden Ale 8

Bikini Blonde Lager 8

Longboard Lager 8

Fire Rock Pale Ale 8

Big Swell IPA 8

Coconut Porter 8

Ace Pineapple Cider 8

WORLD

Corona Extra 8

Corona Light 8

Heineken 8

Stella Artois 8

Bud Light 8

St. Pauli Girl
(Non-Alcoholic) 7

SAKÉ

Ama No To "Heaven's Door" Tokubetsu Junmai, Akita
300ml 16/32

Rihaku "Dreamy Clouds" Junmai Nigori, Shimane
300ml 14/28

Konteki "Pearls of Simplicity" Junmai Daiginjo, Kyoto
300ml 22/44

WINE

CHAMPAGNE & SPARKLING

- Prosecco, Benvolio NV, Veneto, Italy 14/56
- Brut, Roederer Estate NV, Anderson Valley, CA 16/64
- Brut, Veuve Clicquot "Yellow Label" NV, Reims, France 24/96
- Brut Rosé, Moët & Chandon NV, Champagne, France 29/116
- Brut, Dom Pérignon 2004, Champagne, France 345
- Brut, Louis Roederer "Cristal" 2004, Champagne, France 675
- Brut, Krug Rose, Champagne, France 900
- Brut, Dom Pérignon "P2" 1998, Champagne, France 950

WHITE

- Riesling, Leeuwin Estate "Art Series," Australia 14/56
- Pinot Grigio, Jermann, Friuli-Venezia Giulia, Italy 16/64
- Sauvignon Blanc, Matanzas Creek, Sonoma, CA 14/56
- Sauvignon Blanc, Pascal Jolivet, Sancerre, France 24/96
- Chardonnay, Ballard Lane, Paso Robles, CA 16/64
- Chardonnay, Jordan Vineyard, Russian River Valley, CA 20/80
- Chardonnay, Cakebread Cellars, Napa Valley, CA 25/100

ROSÉ

- Rosé, Château Miraval, Côtes de Provence, France 16/64

RED

- Pinot Noir, Michel Gros, Burgundy, France 19/76
- Pinot Noir, Hartford Court, Russian River Valley, CA 22/88
- Malbec, Alta Vista "Estate," Mendoza, Argentina 16/64
- Merlot, Duckhorn, Napa Valley, CA 22/88
- Red Blend, The 75 Wine Company "The Sum," CA 20/80
- Red Blend, Opus One "Overture," Napa Valley, CA 50/200
- Cabernet Sauvignon, Ballard Lane, Paso Robles, CA 16/64
- Cabernet Sauvignon, Prisoner "Cuttings," CA 25/100

SPIRITS

All prices based on 2oz pour unless noted otherwise

SCOTCH

Ardbeg 10 Year 21	Glenmorangie 10 Year 17
Auchentoshan 16	Johnnie Walker Blue 58
Balvenie 26	Lagavulin 16 Year 26
Dalmore 12 Year 30	Laphroaig 21
Glenfiddich 15 Year 23	Macallan 12 Year 23
Glenfiddich 18 Year 35	Macallan 18 Year 60
Glenlivet 12 Year 16	Oban 14 Year 29

WHISKEY/BOURBON

Baker's Bourbon 18	Elmer Lee Sour Mash 16
Basil Hayden's 15	Knob Creek 15
Blanton's Single Barrel 24	Nikka Taketsuru 22
Bookers 26	Sazerac Rye 15
Buffalo Trace 14	Stagg Jr. Bourbon 18
Bulleit Bourbon/Rye 15	Suntory Toki 16
Colonel Taylor Bourbon 24	Suntory Yamazaki 29
Eagle Rare 10 Year 16	Templeton Rye 16
Elijah Craig 12 Year 16	Woodford Reserve 16

COGNAC

Busnel Calvados VSOP 22	Hennessey XO 60
Courvoisier VSOP 22	Remy Martin VSOP 25
Hennessey VSOP 30	Remy Martin XO 54



Louis XIII is a blend of 1,200 eaux-de-vie aged from 40 to 100 years and created exclusively with grapes from Grande Champagne, the most prestigious region of Cognac. Rich in aromas of myrrh, plum, honey, and jasmine, with a complex warm, harmonious, and spicy palate, it culminates in an extremely long finish of an hour or more.

LOUIS XIII IS THE KING OF COGNACS

For the Aficionado, ½ oz 90

For the Connoisseur, 1 oz 180

For the Genius, 1½ oz 270

VODKA

Belvedere 16

Chopin 18

Grey Goose 18

Ketel One 16

Ocean Organic ^{GF} 16

Stolichnaya 16

Suntory "AO" 16

Tito's Vodka ^{GF} 16

GIN

Bombay Sapphire 16

Hendrick's 16

Plymouth Gate 16

St. George Terroir 16

Tanqueray 16

Tanqueray 10 18

TEQUILA ^{GF}

Casa Dragones 60

Casamigos Blanco 18

Casamigos Reposado 18

Del Maguey Single Village 23

Don Julio 1942 Añejo 42

Ocho Single Estate 20

Don Julio Blanco 18

Don Julio Reposado 18

Patron Silver 20

Patron Añejo 20

Peligroso Silver 16

APPETIZERS

MISO SOUP

Tofu, shiitake, wakame, scallions 8

CHILLED EDAMAME

Soy glaze, furikake seasoning 12

SPICY POKE TACO TRIO*

Ahi, soy, scallions, onion, spicy aioli, wonton 16

KONA KAMPACHI SASHIMI*

Radish, avocado, pickled hon-shimeji mushrooms, ginger dressing 19

SUSHI TASTING

SUNSET OVER HANAIEI*

Ahi (tuna), hamachi (yellowtail), sake (salmon), ebi (tiger shrimp), unagi (freshwater eel), and tai (snapper) nigiri; king crab California and spicy ahi maki 65

SASHIMI*

Ahi (tuna), hamachi (yellowtail), king salmon, tai (snapper), ikura (salmon roe), hotate (scallop) 58

SPECIALTY ROLLS

LUMAHAI*

Ahi (tuna), hamachi (yellowtail), sake (salmon), tobiko wasabi, green onion, avocado 32

WAILUA*

Ebi (shrimp), cucumber, avocado, smoked salmon, spicy mayo 33

HANAKAPI`AI*

Spicy ahi (tuna), ebi (shrimp) tempura, avocado, scallion, habanero, tobiko 27

RAINBOW*

King crab, sake (salmon), ahi (tuna), tai (snapper), unagi (freshwater eel), hamachi (yellowtail), ebi (tiger shrimp), avocado 34

CLASSIC SUSHI

NIGIRI/SASHIMI ^{GF}

2 pieces/3 pieces

Sake (salmon)* 13

Tai (snapper)* 13

Ahi (tuna)* 14

Hamachi (yellowtail)* 14

Unagi (eel)* 12

Uni (sea urchin)* 15

Hiramae (flounder)* 14

Hotate (scallop)* 14

Chutoro (blue fin)* 17

Otoro (blue fin)* 19

MAKI ^{GF}

6 pieces

California* 14

Ebi (tiger shrimp)* 16

Spicy tuna* 15

Salmon* 14

Cucumber and daikon sprout ^{VG} 11

Shiitake ^{VG} 14

Avocado and cucumber ^{VG} 12

Gobomaki

(pickled burdock) 12

VG = VEGETARIAN, GF = GLUTEN FREE

*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.

FLATBREADS

LOBSTER

Ricotta, truffle, arugula 32

ARTISAN SALAMI

Mozzarella, olive 18

MARGHERITA ^{VG}

Basil, tomato, mozzarella 16

MORE BITES

ROMAINE HEART SALAD

Croutons, Parmigiano, lemon dressing 16

Organic chicken breast +5 Hawaiian prawns +12

CHEESEBURGER*

Thick-cut bacon, cheddar cheese, lettuce, tomato, dill pickle, Maui onion, truffle aioli on brioche bun 26

DESSERT

S'MORES TART

Toasted espresso marshmallow, ganache, coconut graham crust 14

DULCEY CHOCOLATE STOUT CAKE

Whipped ganache, red berry compote 12

ROASTED BANANA BRULEE

Coconut yogurt sorbet, oatmeal crumble 12

KEIKI (KIDS)

GRILLED CHEESE ^{VG}

Cheddar cheese, sourdough, French fries or salad 11

CHICKEN TENDERS

French fries or salad 14

KEIKI BURGER*

Cheddar cheese, French fries or salad 14

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