

# MAKAWAO STEAK HOUSE WINE LIST

<b>PROSECCO</b> , Avissi NV, Veneto, Italy Fresh and inviting taste has fruity notes and a delicate finish	8 / 36
<b>PINOT GRIS</b> , A to Z Wineworks, Oregon Peach, honeysuckle, lime blossom and kiwi, with spicier notes of orange zest	8 / 35
<b>SAUVIGNON BLANC</b> , Greywacke, Marlborough, NZ Ripe stone fruit, melons and mandarin, succulent tropical-fruited style with that classic zing	10 / 45
<b>CHARDONNAY</b> , Angeline Reserve, Mendocino, CA Lightly impactful French oak, perceived sweetness, perfectly balanced clean acidity	7 / 30
<b>CHARDONNAY</b> , Rombauer, Carneros, CA Ripe apple, bright citrus, melon layered with crème brûlée, baking spices and a touch of butter	68
<b>RIESLING</b> , Dr. Hermann “Dr. H”, Mosel, Germany Swirls of penetrating peach and honey flavors, tangerine acidity	9 / 40
<b>ROSÉ</b> , De La Chevalier, Languedoc-Roussillon, France Raspberry and redberry combined with fresh acid and lively mouthfeel	8 / 37
<b>PINOT NOIR</b> , King Estate Signature, Oregon Notes of dark berries, chocolate, and cigar box in this complex wine with an extended finish	65
<b>PINOT NOIR</b> , Buena Vista, Sonoma, CA Medium weight and texture on the palate with red berry and cola flavors	9 / 38
<b>PETITE SIRAH/PETIT VERDOT</b> , Michael David Vineyards “Petite Petit”, Lodi, CA Dark fruit, vanilla bean and cocoa, this wine packs one jammy punch	9 / 39
<b>ZINFANDEL</b> , Four Vines “Biker”, Paso Robles, CA Cherry pie with cloves, black loam, dark tobacco leaf and maple-flavored bacon aromas	9 / 40
<b>GRENACHE BLEND</b> , Clos de L’Oratoire Chateauneuf du Pape, Rhone Valley, FR Rose petals, spicy with black pepper and licorice, floral notes of grass and acacia, red berries	78
<b>BARBERA</b> , Castello di Neive Barbera d’Alba, Santo Stefano Vineyard, Piedmont, Italy Raspberries, violets, undertones of herbs, cacao, unforgettable, velvety tannins and medium body	50
<b>MALBEC</b> , Susana Balbo, Mendoza, Argentina Ripe plum fruit and a hint of toasty vanilla, bittersweet chocolate, and a hint of mint on the finish	11 / 45
<b>MERLOT</b> , Charles Krug Estate, Napa Valley, CA Firm structure, black fruit flavors and a long elegant finish. A Cabernet drinkers’ Merlot	10 / 47
<b>CABERNET SAUVIGNON</b> , Aquinas, Napa Valley, Ca Layers of cassis, black cherry, and tobacco leaf balanced with hints of graphite and bitter cocoa nibs, full bodied, smooth finish	8 / 35
<b>CABERNET SAUVIGNON</b> , Jordan, Alexander Valley, CA Silky palate is long and expansive, boasting a beautiful balance of black fruit and fine tannin structure	90
<b>SANGIOVESE GROSSO</b> , Silvio Nardi Brunello di Montalcino 2010, Tuscany, Italy Vibrant acidity and firm, assertive tannins underneath the cherry, strawberry and spice flavors	110

# MAKAWAO STEAK HOUSE DRINK MENU

## HAND-CRAFTED COCKTAILS

<b>BEAUTIFUL COSMOPOLITAN</b>	<b>12</b>
Hali'imaile's Pau Cognac infused Vodka, Layered with Cointreau, Grand Marnier and freshly harvested Hōkū Nui honey	
<b>MAKAWAO BUCK</b>	<b>11</b>
Our take on a Moscow Mule, balanced and infused with Licor 43, Sailor Jerry Rum, Intense Ginger Liqueur, fresh pressed lime juice, finished with Ginger Beer	
<b>PĪIHOLO MOJITO</b>	<b>11</b>
A refreshing classic, starts with cold pressed pineapple-lime juice infused with freshly harvested Hōkū Nui honey, Rumhaven Coconut Rum and locally grown mint	
<b>RED DIRT FLIRT</b>	<b>10</b>
Tito's Handmade Vodka, kalamata olive juice, Carpano Bianco, strained up with a decadent combination of kalamata olives and Hawaiian chili pepper water	
<b>THE ULTIMATE DARK AND STORMY!</b>	<b>11</b>
Fresh pressed lime juice, with a dash of Peychaud's bitters and a double overhead of cold ginger soda press, Koloa Spiced Rum and Whaler's Original Dark Rum	
<b>UPCOUNTRY LILIKOI MARTINI</b>	<b>12</b>
A new twist on an old favorite, New Amsterdam Orange Vodka, Cointreau, Trio of tropical juice purées, finished with Li hing Mui Rim	
<b>AL'I MAI TAI</b>	<b>12</b>
This intensely layered cocktail begins with Bourbon Barrel-finished Mt. Gay Black Barrel Rum, Disaronno Amaretto and fresh pressed lime juice, shaken and strained up with a dash of Peychaud's Bitters and Whaler's Original Dark Rum float	
<b>FARM TO RITA</b>	<b>10</b>
Herradura Blanco Tequila, flash infused with sweet Hawaiian chili pepper water and fresh orange, bound in house-made hibiscus and lime sour, served on the rocks with a fresh rosemary sprig in a hibiscus-seasalt rimmed vessel	
<b>BERRIES, BASIL AND BALSAMIC</b>	<b>11</b>
Hendricks Gin, bruised with fresh strawberries and basil, bound in fresh lemon sour, strained up into a housemade balsamic vinegar glazed glass	
<b>GEISHA</b>	<b>12</b>
Ume and chili flavored sake, Gentleman Jack and pineapple juice makes a sweet and spicy martini	