

WELCOME TO STOWAWAY!!

Alooooooohaaaa friends and ohana! We are inviting those who are yearning to be transported to a tropical getaway. We want you to embrace escapism. Explore all of the enamored kitsch we have collected from our travels and inspiration we have drawn from many libations and grub.

Are you ready for an exotic excursion from the day-to-day? Come in, sit back, relax, prepare yourself for a little mystery and adventure, and warp back to mid-century Tiki living. Sip on hand crafted tropical cocktails and carefully selected craft brews, specialty spirits, and browse from over 100 rums from around the world. With a plethora of lip smacking sammies, plates + bowls, sides, and appetizers, we'll make sure to stuff your faces silly!

Welcome to your ENCHANTED ESCAPE at

STOWAWAY



STOWAWAY

TWISTS



COCOCANO | \$13
 White Rum, Coconut, Pineapple,
 Lemon, Orgeat, Fire

KEEP THE MUG! | \$58



BOTANICAL MYSTERY | \$17
 Gin, Elderflower, Lime,
 Falernum, Hibiscus



DRAGON LADY | \$13
 Bounty White Rum, Lime,
 Dragon Fruit, Lemon Grass



AILANI ELIXIR | \$13
 Light Rum, Spiced Rum, Coco,
 Pineapple, Orange, Lihing Mui

KONA COFFEE | \$16
 Spiced Rum,
 Macadamia Nut Liqueur,
 Espresso, Coconut



VITAMIN D | \$14
 Fid St. Gin, Lavender Syrup,
 Strawberry, Lemon and Basil



HAITIAN YOODOO QUEEN | \$17
 Aged Rum, Lime,
 Cherry Turbinado,
 Grilled Pineapple



HURRICANE ASH | \$16
 Demerera Rum, Dark Rum, Agricole Rum,
 Plantation O.F.T.D., Falernum,
 Passion Fruit, Pineapple and Orange

HOLY GRAIL | \$13
 Tequila, Giffard Raspberry,
 Agave, Lime, Cucumber,
 Raspberry



KEY:  **FLAMING**  **BOOZY**

 **SET ANY DRINK ON FIRE! +\$2**



HOTTER THAN THE DICKENS | \$17
 Bourbon, Orange
 Strawberry Habanero, Lemon



Refreshing!



**PORT
LIGHT | \$17**
Bourbon, Lemon, Honey,
Passion Fruit, Egg White



**TROPICAL
MARGARITA | \$14**
Tequila, Banana Liqueur,
Pineapple, Coconut, Lime



**SMOKING
RITA | \$15**
Mezcal, Grilled Pineapple,
Lemon, Agave



**COCONUT
COYE | \$13**
Vodka, Lychee, Guava
Coconut Water, Lemon



FLAMINGO | \$13
Pear Vodka, Lime,
Grenadine, Fizz



**TREASURE
BOX | \$13**
White Rum,
Lychee, Lime, Rose

**BAHAMA
MAMA | \$13**
White Rum, Dark rum,
Coco, Orange, Pineapple,
Grenadine



MOJITO | \$13
Light Rum, Mint,
Lime, Soda



DOLE WHIP | \$14
Blended Dole Pineapple with
choice of Mt. Gay Eclipse Rum
**Add Passionfruit,
Strawberry, Mango, Guava
or Raspberry | +\$1**

CLASSIC TIKI



FROG Grog | \$16

Lemon Hart 151,
Hamilton Navy
Strength, Pimento
Dram, Lime,
Grapefruit



BLACK SANDS | \$18

Bali Hai Pineapple Rum,
Diplomatic Reserve,
Pineapple, Orange, Guava,
Lime, Coco, Charcoal



MAI TAI | \$14

Dark Rum, Hamilton
Demerera Rum, Lime,
Dry Curacao, Orgeat



PAINKILLER | \$15

Soggy Dollar Rum,
Pineapple, Orange, Coco,
Nutmeg



RUM RUNNER | \$17

Hamilton West Indies,
Blackberry, Banana,
Pineapple, Orange



KEEP THE MUG! | \$67



ZOMBIE | \$20

Blend of Rums, Pineapple,
Grapefruit, Lime,
Passionfruit, Cinammon



KEEP THE MUG! | \$70

DARK & STORMY | \$13

Dark Rum, Lime,
Ginger Beer



TROPICAL ITCH | \$15

Bourbon, 151, Dark
Rum, Pineapple, Passion Fruit,
Lemon, Sweet + Sour, Orange
Clement, Bitters



KEY:  FLAMING  BOOZY

BLUE HAWAIIAN | \$13

Light Rum, Coconut Rum,
Blue Curacao, Pineapple, Coco



SCORCHED PINA COLADA | \$15

Spiced Rum, Grilled Pineapple,
Coconut, Dark Rum

Make it a Lava Flow | +\$1

THE BITTER END | \$13

Fernet Branca, Amaretto,
Sweet Vermouth, Luxardo



THREE DOTS & A DASH | \$15

Aged Rum, Haitian Rhum,
Pimento Dram, Lime, Honey,
Falernum, Ango Bitters

HEMINGWAY'S GHOST | \$15

Papas Pilar 7, Lime,
Grapefruit, Luxardo



SINGAPORE SLING | \$13

Gin, Pineapple, Lime,
Lemon, Bitters, Cherry

LOOKING TO FORGET YOUR TROUBLES?



THE ALCHEMIST | \$14

Beer of the Day + a shot of
Fernet or any well



PUT IT IN CIDER | \$14

Cider on draft + a shot of
Rum Haven Coconut Rum



BOMBS AWAY!! | \$14

Stout + a shot
of Shipwreck Coconut
Cream Rum

FOR 3-4 THIRSTY PEOPLE

SCORPION | \$40



Gin, Dark Rum, 151, Light
Rum, Vodka, Grenadine,
Juices, Pineapple



DON Q



PUNCH | \$35

Don Q Silver, Anejo, 151,
Peach Brandy, Passion
Fruit, Pineapple, Citrus



TIDE POOL | \$50

Light Rum, Agricole
Rum, Blue Curacao,
Passionfruit, Guava,
Pineapple, Lemon



BOOZE

JAPANESE

	1.5 oz	3.0 oz
Santori Toki	\$10	\$15

SCOTCH

	1.5 oz	3.0 oz
Glenmorangie 10 Year	\$15	\$22.50
Lagavulin	\$25	\$37.50
Macallan 12 Double Cask	\$20	\$30
Oban 14 Year	\$20	\$30
Dalmore Port Wood	\$25	\$37.50
Then Balvenie Caribbean 14 Year	\$18	\$27

IRISH WHISKEY

	1.5 oz	3.0 oz
Jameson	\$10	\$15
Slane Triple Cask	\$10	\$15

RYE

	1.5 oz	3.0 oz
Angels Envy	\$18	\$27
Michter's Rye	\$10	\$15
Pendleton 1910	\$11	\$16.50
Templeton Rye 4 Year	\$10	\$15
Whistlepig PiggyBack Rye	\$15	\$22.50

BOURBON

	1.5 oz	3.0 oz
Angels Envy	\$14	\$21
Basil Haydens	\$13	\$19.50
Blackened Bourbon	\$10	\$15
Blantons	\$20	\$30
Castle and Key	\$12	\$18
Col. E.H. Taylor Small Batch	\$14	\$21
Michter's Bourbon	\$10	\$15
Westward 129 Proof	\$20	\$30
Woodford Reserve Bourbon	\$10	\$15
Woodford Reserve Double Oak	\$14	\$21

COGNAC

	1.5 oz	3.0 oz
Hennessey VS	\$13	\$19.50
Remy Martin 1738	\$20	\$30

TEQUILA

	1.5 oz	3.0 oz
Casa Azul Blanco	\$18	\$27
Casa Azul Reposado	\$22	\$33
Casa Azul Anejo	\$30	\$45
Don Julio 70 Tequila	\$18	\$27
Fortaleza Blanco	\$14	\$21
Fortaleza Reposado	\$16	\$24
Herradura Ultra Anejo	\$15	\$22.50
Herradura Legend	\$30	\$45
Lalo Tequila	\$12	\$18
Nosotros Blanco	\$12	\$18
Nosotros Reposado	\$14	\$21
Nosotros Anejo	\$30	\$45
Tosco Reposado Stowaway Barrel	\$10	\$15

MEZCAL

	1.5 oz	3.0 oz
Los Javis	\$10	\$15
Los Javis Tobala	\$30	\$40
Nosotros Mezcal	\$16	\$24
Vago Blue Label	\$25	\$37.50
400 Coranjos	\$12	\$18

GIN

	1.5 oz	3.0 oz
Barr Hill Honey Gin	\$10	\$15
Cutler's	\$10	\$15
Drumshanbo Citrus Gin	\$10	\$15
Drumshanbo Gunpowder Gin	\$10	\$15
Glendalough Rose	\$10	\$15
St. George Terroir	\$11	\$16.50
The Botanist	\$11	\$16.50

YODKA

	1.5 oz	3.0 oz
Cutler's	\$10	\$15
Drumshanbo Vodka	\$10	\$15
Grey Goose	\$12	\$18
Mulholland Vodka	\$9	\$14
New Amsterdam Pineapple Vodka	\$8	\$12
Pau Vodka	\$9	\$13.50
Titos	\$10	\$15
Wild Roots Flavored Vodkas	\$9	\$13.50

Peach, Marionberry, Pear and Raspberry

RUM

	1.5 oz	3.0 oz	Flight		1.5 oz	3.0 oz	Flight
Admiral Rodney HMS Formidable	\$22	\$33	\$11	Havana Club Anejo	\$8	\$12	\$4
Admiral Rodney HMS Princessa	\$15	\$22.50	\$7.50	Havana Club Blanco	\$8	\$12	\$4
Admiral Rodney HMS Officers Release	\$22	\$33	\$11	Kirk & Sweeney Gran Reserva	\$15	\$22.5	\$7.50
Admiral Rodney HMS Royal Oak	\$20	\$30	\$10	Kirk & Sweeney Gran Reserva Superior	\$17	\$25.50	\$8.50
Ak Zanj 10 Year	\$15	\$22.50	\$7.50	Kirk and Sweeney XO	\$30	\$45	\$15
Ak Zanj 15 Year	\$20	\$30	\$10	Kohana Kea	\$16	\$24	\$8
Appleton 12 Year	\$14	\$21	\$7	Kuleana Agricole	\$16	\$24	\$8
Appleton 21 Year	\$25	\$37.50	\$12.50	Kuleana Huihui	\$11	\$16.50	\$5.50
Bacardi Limitida	\$22	\$33	\$11	Kuleana Nanea	\$13	\$19.50	\$6.50
Bounty 151	\$10	\$15	\$5	Mahina Coconut Rum	\$8	\$12	\$4
Bounty White Rum	\$9	\$13.50	\$4.50	Mahina Dark Rum	\$8	\$12	\$4
Bounty Dark	\$9	\$13.50	\$4.50	Mahina White Rum	\$8	\$12	\$4
Bounty Spiced	\$9	\$13.50	\$4.50	Malahat Black Tea	\$9	\$13.50	\$4.50
Brugal 1888	\$10	\$15	\$5	Malahat Cabernet	\$14	\$21	\$7
Bumbu XO	\$12	\$18	\$6	Malahat Ginger	\$9	\$13.50	\$4.50
Centenario 25 Year	\$16	\$24	\$8	Malahat Spiced	\$9	\$13.50	\$4.50
Centenario 30 Year	\$25	\$37.50	\$12.50	Malahat White	\$9	\$13.50	\$4.50
Chairman Forgotten Cask	\$12	\$18	\$6	Mt. Gay 1703	\$30	\$45	\$15
Chairman Legacy	\$12	\$18	\$6	Mt. Gay Black Barrel	\$12	\$18	\$6
Chairman Reserve	\$9	\$13.50	\$4.50	Mt. Gay Eclipse	\$10	\$15	\$5
Chairman Spice	\$9	\$13.50	\$4.50	Mt. Gay XO	\$14	\$21	\$7
Copalli Agricole	\$9	\$13.50	\$4.50	Neisson Special Reserve	\$12	\$18	\$6
Copalli Barrel Aged	\$10	\$15	\$5	Papas Pilar 7 Year	\$10	\$15	\$5
Cutwater Bali Hai Tiki Gold	\$9	\$13.50	\$4.50	Papas Pilar 24 Year	\$12	\$18	\$6
Dictator 12 Year	\$12	\$18	\$6	Papas Pilar Marquesas Blend	\$12	\$18	\$6
Dictator 20 Year	\$17	\$25.50	\$8.50	Plantation 20th Anniversary	\$16	\$24	\$8
Diplomatico Exclusiva Reserva	\$12	\$8	\$6	Plantation Barbados XO	\$15	\$22.50	\$7.50
Diplomatico Mantuano	\$10	\$15	\$5	Plantation Belize	\$18	\$27	\$9
Doctor Bird	\$10	\$15	\$5	Plantation Costa Rica	\$18	\$27	\$9
Don Q XO	\$12	\$18	\$6	Plantation Fiji	\$18	\$27	\$9
Don Q Sherry Cask	\$12	\$18	\$6	Plantation Guyana	\$18	\$27	\$9
Don Q Single Barrel 2005	\$12	\$18	\$6	Plantation Jamaica	\$18	\$27	\$9
Don Q Single Barrel 2007	\$12	\$18	\$6	Plantation O.F.T.D	\$9	\$13.50	\$4.50
Don Q Single Barrel 2009	\$12	\$18	\$6	Plantation Panama	\$15	\$22.50	\$7.50
El Dorado 12 Year	\$12	\$18	\$6	Plantation Peru	\$15	\$22.50	\$7.50
El Dorado 15 Year	\$16	\$24	\$8	Plantation Trinidad	\$20	\$30	\$10
El Dorado 21 Year	\$25	\$37.50	\$12.50	Pussers Gun Powder	\$12	\$18	\$6
Flor De Cana 12 Year	\$10	\$15	\$5	Rhum Barbancourt 8 Year	\$10	\$15	\$5
Flor De Cana 18 Year	\$14	\$21	\$7	Rhum Barbancourt 15 Year	\$15	\$22.50	\$7.50
Four Square	\$20	\$30	\$10	Rhum Clement Vieux VSOP	\$12	\$18	\$6
Gustoso Rum	\$12	\$18	\$6	Rhum Clement XO	\$16	\$24	\$8
Hamilton 151	\$10	\$15	\$5	Ron Zacapa 23 Year	\$13	\$19.50	\$6.50
Hamilton Demerera	\$10	\$15	\$5	San Zanj	\$9	\$13.50	\$4.50
Hamilton Navy Strength	\$10	\$15	\$5	Shipwreck Coconut Cream	\$9	\$13.50	\$4.50
Hamilton Pot Still Black	\$10	\$15	\$5	Smith & Cross	\$12	\$18	\$6
Hamilton Pot Still Blonde	\$10	\$15	\$5	Worthy Park	\$16	\$24	\$8
Hamilton Pot Still Gold	\$10	\$15	\$5	Wray & Nephew	\$9	\$13.50	\$4.50
Hamilton West Indies Blend	\$10	\$12	\$5	Zaya	\$10	\$15	\$5
				Zaya Alta Fuerza	\$12	\$18	\$6

Our Grub

SHARABLE

Ⓥ SHISHITO PEPPERS | \$10

Lightly Battered, Furikake, Togarashi
Make it Vegan - Unbattered!

COCONUT SHRIMP | \$9

Breaded, Flash Fried, Sweet Chili

POKE BOMBS | \$13

3 x Togarashi Ahi, 3 x OG Poke, Rice, Wonton Chips

Ⓥ WINGS (6) | \$11

Sriracha Buffalo, Sweet Chili or Salt + Vinegar
Make it Vegan - Cauliflower

SPAM MUSUBI | \$7

Tempura Battered, Flash Fried, Sushi Sauce

STOWAWAY FRIES | \$13

Rum Braised Pork, Gravy, Egg

Ⓥ CURRY FRIES | \$11

Curry, Egg, Touch of Spice

AUNT VU'S EGGROLLS (3) | \$10

Pork, Shrimp, Shrooms + Sweet Chili

SEARED AHI TUNA | \$15

Sliced, Sesame, Ponzu

COCONUT CRUSTED TOFU (6) | \$8

Sweet Chili Sauce, Lightly Battered

Ⓥ STOWAWAY GUAC AND CHIPS | \$11

Pineapple, Mango, Avocado, Plantain Chips

SPAM SPAM NACHOS | \$13

Guac, Pico de Gallo + SPAM SPAM SPAM SPAM SPAM
+2 Sub Fries

BITES

FRIES | \$7

ONION RINGS | \$8

MAC SALAD | \$4

RICE | \$2

EDAMAME | \$6

Lightly Salted

Ⓥ ANGRY EDAMAME | \$7

Sriracha, Garlic, Ginger

FAVES

LOCO MOCO | \$16

Beef Patty, Bacon Gravy, Rice, Fried Egg + Mac Salad

KATSU KARE | \$16

Panko Battered Chicken, Curry, Rice + Side Salad

STOWAWAY BURGER | \$16

Cheddar Hat, Greens, Stowaway Sauce + Fries

SOFT SHELL CRAB SAMMIE | \$17

Lightly Battered, Slaw, Togarashi Aioli + Fries

GREENS

Ⓥ ISLAND SALAD | \$14

Mango, Jicama, Citrus Vinaigrette + Spring Mix

MAINS

+\$2 FOR ONION RINGS, MAC SALAD, OR GREEN SALAD
+\$2 FOR PLATE SPLITTING/CUTTING (KNIVES ARE FREE!)

Ⓥ IMPOSSIBLE BURGER | \$16

Cheddar Hat, Greens + Fries

STOWAWAY BURGER | \$16

Cheddar Hat, Greens + Fries

PINEAPPLE TERIYAKI BURGER | \$17

Sliced Pineapple, Swiss Cheese, Greens + Fries

RUM BRAISED PORK SAMMIE | \$16

Slow Cooked, Pineapple Chutney, Slaw + Fries

GRILLED PINEAPPLE TERIYAKI CHICKEN SAMMIE | \$16

Sliced Pineapple, Swiss Cheese, Greens + Fries

SOFT SHELL CRAB SAMMIE | \$17

Hand Battered Soft, Blue Crab Slaw + Fries

SPANMICH | \$15

Spam, Fried Egg, Cheese + Fries

LOCO MOCO | \$16

Beef Patty, Bacon Gravy, Rice, Fried Egg + Mac

Ⓥ IMPOSSIBLE CURRY LOCO | \$17

Impossible Patty, Curry, Rice, Fried Egg + Mac

“LOCALS ONLY” PLATE | \$16

Fried Egg, Rice, Choice of Protein + Mac

PINEAPPLE FRIED RICE | \$15

Spam, Egg, Bell Peppers, Chutney + Served in a
Pineapple Shell (While They Last)!

TIKI CHICKEN TENDERS | \$16

Ginger Lemongrass Marinated, Panko Crusted + Fries

Ⓥ COCONUT CRUSTED TOFU | \$17

Crispy, 8 pieces, Tiki Green Salad + Rice

DESSERT

DOLE WHIP | \$7

(Virgin Dole Whip)

CHOCOLATE CHIP COOKIE SANDWICH W/
COCONUT ICE CREAM | \$8

SKEWERS

SERVED OVER RICE WITH
GREEN SALAD

NO MIX AND MATCH

MISO CHICKEN | \$16

HONEY SRIRACHA SHRIMP | \$17

NORTH SHORE GARLIC SHRIMP | \$17

LIBATIONS

BAHAMIA MAMA | \$10

Don Q Cristal, Coco, Orange,
Pineapple, Rum Haven, Dark Rum

FLAMINGO | \$10

Wild roots pear Vodka, lime,
Grenadine, Fizz

DARK AND STORMY | \$10

Trader Vic's Dark Rum, Lime,
Ginger Beer

MAI TAI | \$10

Trader Vic's Dark Rum, Demerera
Rum, Lime, Orgeat, Petite Shrub

WELL HOW ARE YOU? | \$7

Choice of Conciere Vodka,
Don Q Cristal Rum,
Conciere 6 Yr. Bourbon, Conciere Gin,
or Tosco Tequila

BOMBS AWAY!! | \$10

Porter on Draft + a shot of
Shipwreck Coconut Cream Rum

PUT IT IN CIDER | \$10

Cider on Draft + a shot of
Rum Haven Coconut Rum

THE ALCHEMIST | \$10

Beer of the Day + a shot
of Fernet or any well

ALL DRAFT BEER | \$7

HOUSE RED OR WHITE WINE | \$8



HAPPY HOUR

GRUB

ALL SKEWERS | \$2 OFF

LOCO MOCO | \$13

Beef Patty, Bacon Gravy, Fried Egg, Rice

WINGS | \$9

Sriracha Buffalo, Sweet Chili,
or Salt + Vinegar

Make it Vegan - Cauliflower

COCONUT SHRIMP | \$7

Breaded, Flash Fried, Sweet Chili

ONION RINGS | \$6

Seasoned, Crunchy, Dipper

FRENCH FRIES | \$5

Skinny, Seasoned, Dipper

ANGRY EDAMAME | \$5

Sriracha, Garlic, Ginger

**TUESDAY - FRIDAY
4PM TO 6PM**

WEEKEND BRUNCH

12PM - 3PM

COMING SOON!

SATURDAYS

CABARET BRUNCH

SUNDAYS

MAGIC & MIMOSAS

(V) FRIES | \$7

(V) ONION RINGS | \$8

COCONUT SHRIMP | \$9

Breaded, Flash Fried, Sweet Chili

SPAM MUSUBI | \$7

Tempura Battered, Flash Fried, Sushi Sauce

STOWAWAY FRIES | \$13

Rum Braised Pork, Gravy, Egg

SPANMICH | \$15

Spam, Fried Egg, Cheese

(V) STOWAWAY BURGER | \$16

Cheddar Hat, Greens, Stowaway Sauce + Fries

SOFT SHELL CRAB SAMMIE | \$17

Lightly Battered, Slaw, Togarashi Aioli + Fries

CHICKEN SAMMIE | \$16

Grilled, Togarashi Aioli, Sourdough

CEVICHE | \$10

Shrimp, Mango, Avocado

PANCAKES | \$8

Buttermilk, Syrup, Classic

FRENCH TOAST | \$9

Thick Cut, Rich, Buttery

LOCO MOCO | \$16

Beef Patty, Bacon Gravy, Rice,
Fried Egg + Mac Salad

LOCAL'S BREKKIE | \$15

Spam, Eggs, Rice + Mac Salad

PATTY MELT | \$17

Beef Patty, Swiss, Cheddar

RUM PORK SLIDERS (3) | \$12

Slow Cooked, Slaw, Whiskey Sauce

POGMOSA! | \$12

Passionfruit, Orange, Guava, Bubbles



MERCH

COCOCANO | \$50



SURFING CHANGO | \$55



ZOMBIE ANGLER | \$55



SHAG PIN | \$20

