

# Where Hola meets Aloha

Hola! Here at Boat Landing Cantina, we consider ourselves pretty lucky. We all love to fish, and we love our farmers. We understand that fresher is better and put that into our drinks and food daily. Our friends in the Baja discovered long ago that combining a good fresh margarita or cerveza with the fruits of the daily harvest makes for interesting conversation and cultural exchange. So allow us to translate our cousins' Baja Cantina and enjoy our interpretation of the best a Hawaiian Cantina has to offer. Mahalo nui loa and Aloha.

## margaritas

house made sour mix with fresh lime	
<b>especial del dia</b>	<b>priced daily</b>
today's freshest idea	
<b>baja margarita</b>	<b>9.95</b>
sauza gold tequila, triple sec, house made calamansi 'rita mix	
<b>big island style</b>	<b>10.95</b>
start with our baja margarita and add a splash of coconut, mango, passion fruit, pomegranate or strawberry	
<b>li hing mui margarita</b>	<b>10.95</b>
big island style margarita, splash of passion fruit, li hing mui rim	
<b>gold coast standard</b>	<b>16.95</b>
1800 reposado tequila, cointreau, calamansi, agave syrup and a grand marnier floater	
<b>mexican café martini</b>	<b>16.95</b>
patron XO café tequila, vanilla vodka, amaretto, kona coffee	

## tequilas

<b>oro</b>	<b>añejo</b>
sauza gold	don julio añejo
margaritaville gold	patron añejo
jose cuervo gold	sauza hornitos añejo
t.q. hot gold	tres generaciones añejo
<b>blanco</b>	<b>reposado</b>
herradura silver	chinaco reposado
corazon	1800 reposado
sauza hornitos silver	cazadores reposado
sauza silver	100 años reposado
patron silver	tres agaves reposado

## sangrias

<b>blanco</b>	<b>rojo</b>	<b>11.95</b>
astica torrantes, grand marnier, fresh island fruits	astica malbec, grand marnier, fresh island fruits	

## without alcohol

<b>calamansi cooler</b>	<b>5</b>
fresh calamansi purée, simple syrup, club soda	
<b>calamansi ice tea</b>	<b>5</b>
fresh calamansi purée, lemonade, ice tea	

## beer

### bottles & cans

corona or corona light	7
coronado islander ipa	9
modelo especial	7
coronado orange ave wit	8
negra modelo	8
rogue dead guy ale	9
sol	7
maui coconut porter	8
tecate	7
red stripe	7
budweiser	6
heineken	7
michelob ultra	6
pabst blue ribbon	6
miller lite	6
sapporo (22oz)	12

### draft brew

selection of six domestic, mexican and local craft beers. Options change often - see your server or bartender for beers on tap. 14 oz or 18 oz.

## wine by the glass

13510 <b>domaine ste. michelle sparkling</b>	<b>10</b>
13515 <b>"a" by acacia chardonnay</b>	<b>12</b>
13511 <b>tamas pinot grigio</b>	<b>11</b>
15555 <b>murphy-goode "the fume"</b>	<b>13</b>
13576 <b>william hill cabernet</b>	<b>12</b>
15554 <b>main street merlot</b>	<b>11</b>
15474 <b>hang time pinot noir</b>	<b>14</b>

## starters

<b>fresh corn chips with salsa fresca</b>	<b>4</b>
<b>kalua pork taquitos</b>	<b>7</b>
avocado crema, cotija cheese, salsa fresca, red onion, black beans, roasted tomatillo sauce, sour crema	
<b>hawaiian chalupa</b>	<b>16</b>
fried chalupa bread, blackened yellow fin tuna, island farm greens, kula onion, kamuela tomato, tangelo aioli	

## tableside guacamole

big island avocado, kamuela tomato, kula sweet onion, jalapenos, fresh cilantro, fresh lime, olive oil, fresh corn chips	<b>12</b>
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## ceviche

<b>fruits from the "sea"viche... cantina style</b>	<b>16</b>
local white fish, shrimp, scallops, kula onion, big island avocado, cilantro, kamuela tomato, fresh lime juice, olive oil served with crispy corn chips	
<b>polynesian ceviche</b>	<b>16</b>
yellow fin tuna, kona kampachi, coconut milk, fresh lime juice, green onion, kamuela tomato, cucumber, toasted coconut flakes served with won ton chips	

## mas del mar

<b>almost famous fish tacos (flash fried or sautéed)</b>	
local island fish wrapped in corn tortillas with salsa fresca, sour crema, cabbage slaw, lime squeeze	
<b>dos tacos (2)</b>	<b>13</b>
<b>tres tacos (3)</b>	<b>19</b>

## favorites

<b>cantina taco salad</b>	<b>12</b>
crisp flour tortilla, black beans, house made chorizo fried rice, romaine, cotija cheese, sour crema, house made guacamole, salsa fresca, chili lime vinaigrette	
add your choice of huli huli chicken, grilled chicken breast, kalua pork, pulehu beef or hamakua mushrooms	<b>+3</b>
<b>island greens salad</b>	<b>10</b>
island farm greens, red onions, kamuela tomato, cucumber, avocado, mint, cilantro, chili lime vinaigrette, crispy tortilla strips	
<b>b.i.c. nachos</b>	<b>10</b>
crispy corn chips, jalapeno, queso, fire roasted waimea sweet corn, black olives, sour crema, avocado crema, salsa fresca	
add your choice of huli huli chicken, grilled chicken breast, kalua pork, pulehu beef or hamakua mushrooms	<b>+3</b>
<b>classic quesadilla</b>	<b>8</b>
jack and cheddar cheese, sour cream, salsa fresca	
add your choice of huli huli chicken, grilled chicken breast, kalua pork, pulehu beef or hamakua mushrooms	<b>+3</b>

## tiki tacos

two soft corn tortillas, island farm greens, avocado crema, kula onion, sour crema, salsa fresca, lime squeeze	
with your choice of huli huli chicken, grilled chicken breast, kalua pork, pulehu beef or hamakua mushrooms	<b>11</b>

## burrito

house made chorizo fried rice, black beans, sour crema, jack and cheddar cheese, salsa fresca, lime squeeze, fresh corn chips	
with your choice of huli huli chicken, grilled chicken breast, kalua pork, pulehu beef or hamakua mushrooms	<b>11</b>

## sides

house made chorizo fried rice	<b>4</b>	black beans	<b>3</b>
cabbage slaw	<b>3</b>	house made guacamole	<b>3</b>
salsa fresca	<b>3</b>	sour cream	<b>3</b>
crispy tortilla chips	<b>3</b>		

## sweets

<b>churros fondue</b>	<b>6</b>
dusted in cinnamon sugar, mexican chocolate dipping sauce	
<b>platanos fritos sundae</b>	<b>8</b>
fried apple bananas, hawaiian made vanilla ice cream, chocolate shavings, toasted macadamia nuts	
<b>cinnamon sugar chips</b>	<b>6</b>
maui pineapple compote	



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