

Where HOLA meets Aloha

tableside guacamole

12

big island avocado, kamuella tomato,
kula sweet onion, jalapenos, fresh cilantro,
fresh lime, olive oil, fresh corn chips

sangrias

11.95

blanco

astica torrantes, grand marnier, fresh island fruits

rojo

astica malbec, grand marnier, fresh island fruits

cervezas

draft

14oz 18oz

bud light

7 8.50

pacifico

8 9.50

dos equis

8 9.50

kona longboard lager

8 9.50

kona pipeline porter

8 9.50

mauna kea pale ale

8 9.50

bottle/can selections

corona or corona light

7

tecate

7

coronado islander ipa

9

red stripe

7

modelo especial

7

budweiser

6

coronado orange ave wit

8

sapporo (22oz)

12

negra modelo

8

micelob ultra

6

rogue dead guy ale

9

heineken

7

sol

7

miller lite

6

maui coconut porter

8

pabst blue ribbon

6

Where Hola meets Aloha

build your own margarita

All of our margaritas at Boat Landing Cantina are expertly prepared with the freshest island ingredients and house-made margarita mix. Can't decide... just order the margarita of the day!

1. choose frozen or on the rocks
 - frozen
 - rocks

2. select your tequila
 - sauza gold 9.95
 - margaritaville gold 11.95
 - hornitos silver or añejo 13.95
 - 1800 reposado 15.95
 - patron silver or añejo 17.95

3. add on some island flavor +1
 - coconut
 - mango
 - passion fruit
 - strawberry
 - pomegranate

4. add a floater + 2
 - grand marnier
 - chambord
 - midori

5. salt or no salt
 - no salt please
 - regular sea salt
 - li hing mui salt
 - lime salt

6. relax and enjoy!