

Hours of Operation

Lunch
11:30am - 5:00pm

Dinner
5:00pm - 9:30pm

Late Night
9:30pm - 10:30pm

Live Entertainment

Daily 5:30pm -8:30pm

Executive Sous Chef:

Rio Miceli

Restaurant Manager:

Eric Hanano

“Long an iconic gathering place at Mauna Kea Beach Hotel, our designers incorporated elements of Copper Bar’s storied past while launching new traditions for the future. Notable design elements include restoration of the skylights connecting Copper Bar to the lobby level, reuse of the copper plating from the original bar on the back bar and reuse of the marine rope as a new feature wall.”

We provide the freshest of ingredients in the preparation of our cuisine. In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness.

Please let your server know if there are any allergies to products of which we should know.

Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness.

late night bites & snacks

- · Olives - *castelvetrano / nicoise* 7
- · House Fries - *hand cut / furikake* 7
- · Thick Cut Bacon - *szechuan peppered / wasabi aioli* 12
- ▲ · Szechuan Style Green Beans - *slivered almonds* 7
- · Sautéed Broccolini - *lemon / red pepper / garlic* 8
- Bikini Blonde Buffalo Wings - *house buffalo sauce / bleu cheese or ranch* 18
- Today's Soup 9
- · Butter Lettuce - *asian pear, manchego, white balsamic vinaigrette / walnuts* 14
- · Hearts of Palm - *goat cheese / grapefruit / mac-nuts / caper citrusette*15
- Black Angus Burger - *wasabi aioli / shiitake / horseradish cheddar* 24
- Fried Chicken Sliders - *kale slaw / swiss cheese / pickled onion* 18

sweet & savory

- · Waialua Estate Flourless Chocolate Bars - *kahlua mocha sauce* 12
- Kiawe White Honey Semifreddo - *chocolate dipped biscotti* 12
- Fresh Baked Crumble - *apple / poha berry / vanilla ice cream* 14

nightcaps

- Pernod Ricard Anise Liqueur 11
- Chartreuse Verte Green Liqueur 10
- Campari Bitter Aperitif 11
- Baileys Irish Cream 11
- Grand Marnier Centenaire 30
- Jack Daniels Sinatra 40
- Johnny Walker Blue Label 55
- Knob Creek “MKR Limited Release Single Barrel” 120 18
- Remy Marin VSOP 14
- Hennessy XO 32
- Louis XIII 1/2 oz 65
- Louis XIII 1oz 125
- Louis XIII 2oz 250
- Porfidio Anejo Rum 20
- Clase Azul Ultra Extra Anejo 175
- Taylor Fladgate 20yr 20
- Fonseca Bin 27 15
- Dolce, Far Niente Dessert Wine 20
- Macallan 18yr..... 35

late night libations

Lemon Meringue Martini <i>Three Olives Cake Vodka / housemade limoncello / cream / graham cracker rim</i>	18
Coconut Mocha <i>Malibu / Tito’s Vodka / cold brewed nitro coffee / chocolate / cream</i>	18
Barrel Bonfire <i>Mauna Kea’s Single Barrel Knob Creek Whiskey / pineapple / honey / bitters / smoky finish</i>	20



Vegetarian



Gluten Free



Gluten Free & Vegetarian