

makani

Happy Hour
Tues-Fri 5:30 - 6:30pm
Sat/Sun 4:30 - 6:30pm

FOOD

CASTELVETRANO OLIVES 6 gf, vegan

ancho chili, lemon zest, sesame

CRISPY PEEWEE FINGERLING POTATOES 9 v

weiser family farms, crispy red onion, harissa aioli

CEVICHE 15

wild alaskan halibut, kaffir lime leaf, habanero, avocado, mango, coconut, okinawan chips

JAPANESE EGGPLANT ESCABECHE 11 gf, vegan

carrot top salsa verde, toasted pepitas

OKINAWAN PURPLE POTATOES 12 gf, vegan

ember roasted, apple cider vinaigrette, pickled onion

PORK RIBS 13 gf

niman ranch, wood fired, kona coffee bourbon bbq, jicama, mango

WATERMELON SALAD 13 gf,v

coleman family farms lettuce, feta, almond, lavender vinaigrette

COCKTAIL

\$9

APEROL SPRITZ *aperol, prosecco, orange bitters, soda*

FIRST KISS *apertivo rosato, amontillado sherry, rose geranium, pistachio oil*

ANOTHER BROKEN VOW *pineapple rum, mezcal, rojo vermouth, habanero, lemon*

NUTS ABOUT YOU *tequila blanco, orgeat, lime, nutmeg*

LAVENDER LADY *vodka, lavender, honey, lemon, creme de violet*

OAXACAN PARADISE *pineapple rum, habanero, lime, mezcal, agave*

BEACH PLEASE *tito's vodka, watermelon, lime, ginger beer, tajin*

STRAWBERRY GIN SMASH *gin, mint strawberry, lime*

BEER

\$7

GRAPEFRUIT RADLER *stiegl, austria*

INGENUNE BELGIAN WHITE ALE *boomtown, los angeles*

MIC CZECH PILSNER *boomtown, los angeles*

LIMELIGHT IPA *boomtown, los angeles*

WINE

\$9

ROTATING SEASONAL

Ask for Daily Wines by the Glass