

LIBATIONS

Draft Beers

~ 7

*Stella Artois, New Castle Brown Ale,
Carlsberg*

Bottle Import Beers

~ 5.25

*Mehana Brewing Co. Red Ale, Corona,
Kirin "Ichiban", Heineken, Heineken Light,
Carlsberg, Amstel Light, Beck's (non-alcoholic)*

Bottle Domestic Beer

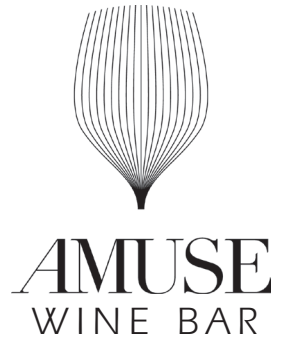
~ 4.25

Bud Light

Wines by the Glass

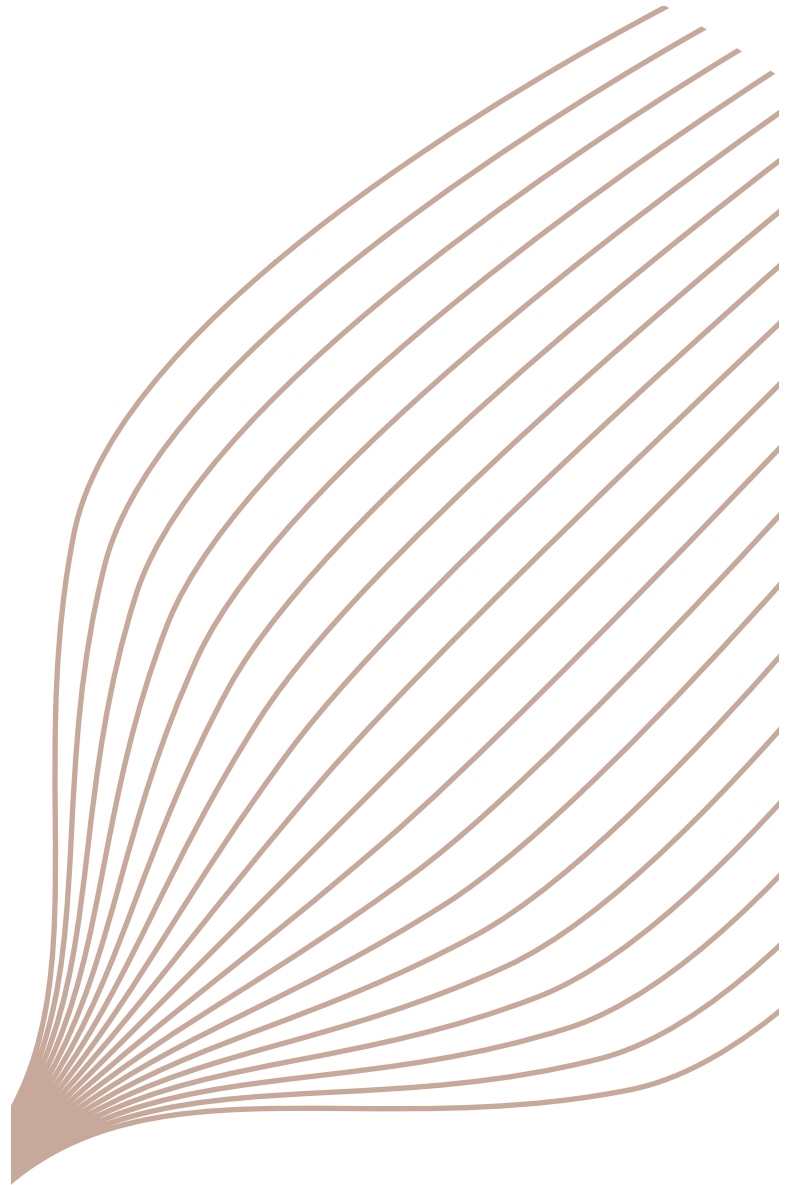
<i>"J" Sparkling</i>	~ 6.25
<i>Nicolas Feuillatte "Brut Rosé"</i>	~ 9.50
<i>Kubota "Manju", Junmai Daiginjo (3oz)</i>	~ 16
<i>Kamo-Tsuru "Sokaku", Daiginjo (3oz)</i>	~ 19
<i>Gunderloch Riesling Kabinett</i>	~ 9.50
<i>Ruffino "Lumina" Pinot Grigio</i>	~ 8
<i>Caymus Conundrum</i>	~ 11.25
<i>Buehler "White Zinfandel"</i>	~ 5
<i>Villa Maria Sauvignon Blanc</i>	~ 7.75
<i>Raymond "Reserve" Chardonnay</i>	~ 8.50
<i>Ferrari-Carano Chardonnay</i>	~ 10.50
<i>Louis Jadot Pinot Noir</i>	~ 11
<i>Babcock "Grand Cuvee" Pinot Noir</i>	~ 14
<i>Woop Woop Shiraz</i>	~ 8
<i>Solaire Cabernet Sauvignon</i>	~ 8.50
<i>Buehler Cabernet Sauvignon</i>	~ 12.50
<i>Swanson Merlot</i>	~ 11
<i>Ridge "Lytton Springs" Zinfandel</i>	~ 11

* We serve liquor from our full-service,
Stage Restaurant Bar.
Please inquire with your Server.



Wine Tasting

*Monday to Saturday
5pm to Closing*



Amuse Wine Bar

2nd Floor

Honolulu Design Center

1250 Kapiolani Blvd.

Honolulu, HI 96814

808.237.5429

www.AmuseWineBar.com

APPETIZERS

- Amuse “Frites”** *BBQ Spiced French Fries with Chili Pepper Aioli* ~ 5
- French Onion Soup** *Croutons & Gruyere Cheese* ~ 5
- Vegetarian Quesadilla** *Spinach & Mushrooms, Mozzarella Cheese, Flour Tortilla, Avocado & Tomato Salsa* ~ 8
- Stage Spinach Caesar Salad** *Sun Dried Tomatoes, Housemade Croutons, Bacon, Parmesan Reggiano Crisp, Caesar Dressing* ~ 9
- Cheese & Crackers** *Daily Selection of Soft, Medium & Hard Cheeses, Walnuts, Sour Apple, Grapes, Assorted Crackers* ~ 12
- Grilled Cheese Sandwich** *Housemade French Baguette with Danish Havarti Cheese, San Daniele Prosciutto, Truffle Essence, French Fries* ~ 12
- Smoked Ahi Dip** *Fried Tortilla Chips* ~ 7
- Fish & Chips** *Fried Catch of the Day, Lemon Caper Remoulade, Tarragon Vinegar, Spiced Okinawan Sweet Potato Chips* ~ 12
- Stage Hamachi Sashimi** *with Radish Salad, Crispy Won Ton Pi, Shiso Leaves, Wasabi “Paint”, Shoyu Gelee, Green & Orange Tobiko* ~ 13
- Ahi “Poke”** *Avocado, Spanish Onions, Chives, Marcona Almonds, Orange Tobiko, Yuzu-Olive Oil, Wasabi* ~ 13
- Ahi Cru** *Bubu Arare, Avocado Yuzu “Pudding”, Concassé Vine Ripened Tomatoes, Shoyu Wasabi and Chili Pepper Pearls* ~ 13
- Snow Crab and Spinach Dip** *Bacon, “Alfredo” Sauce, Crispy Flour Tortilla Chips* ~ 14
- Fried Chicken Wings** *Ranch Style Dressing* ~ 10
- Pork Quesadilla** *Avocado & Tomato Salsa, Mozzarella Cheese, Flour Tortilla* ~ 8
- Kalua Pig Sliders** *Slow Braised Smoked Pork, Potato Roll, Black Pepper Aioli, French Fries* ~ 13
- Stage Sliders** *Certified Angus Ground Beef, Cheddar Cheese, Housemade Potato Rolls, BBQ Spiced French Fries* ~ 15
- “Steak Frites”** *(8oz) Grilled Skirt Steak, Garlic Herb Butter, Roasted Garlic, French Fries* ~ 15

PIZZAS

- “Caprese” Pizza** *Macadamia Nut Pesto, Vine Ripened Tomato, Housemade Mozzarella Cheese, Extra Virgin Olive Oil* ~ 12
- Mushroom Pizza** *Spinach, Shiitake & Button Mushrooms, Marinara, Caramelized Onions, Goat & Mozzarella Cheese* ~ 13
- Housemade Sausage, Salami & Mushroom Pizza** *Pomodoro Sauce, Roasted Mushrooms, Green Olives, Pork & Fennel Spicy Sausage, Mozzarella Cheese* ~ 14
- San Daniele Prosciutto Pizza** *Marinara Sauce, Spinach, Olive & Sun Dried Tomatoes, Housemade Mozzarella Cheese* ~ 15

BAKE SHOP

- Basket of Housemade Breads** *Daily Assortment* ~ 5
- Creamsicle Panna Cotta** *Fresh Fruits & Meyer Lemon Sauce* ~ 6
- Cinnamon Crème Brulée** *Vietnamese Coffee Ice Cream* ~ 7
- Fromage Brownie Ala Mode** *Crème Anglaise, Caramel, Vanilla Bean Ice Cream, Macadamia Nut Brittle* ~ 7
- Apple & Blueberry Crisp** *Honey Ice Cream, Caramel Sauce* ~ 7
- Rare Vanilla Mascarpone Cheesecake** *Port Wine Blackberries, Orange, Cherry Sorbet, Toasted Marcona Almonds* ~ 8
- Asian Sundae** *Green Tea Frozen Custard, Coconut Tapioca, Whipped Cream, Kinako-Walnut Caramel, Mixed Berry-Yuzu Compote* ~ 9