

MĀNOA

HONEY & MEAD

HONEY SODAS

Our take on the Italian Soda – housemade honey syrups using fresh local ingredients with sparkling water

P.O.G.	4.50
HIBISCUS & TULSI	4.50
HOPPED GINGER	4.50
GUAVA LAVENDER	4.50
SIMPLY HONEY LEMONADE	4.50

MOCKTAILS

Non-alcoholic cocktails using our housemade honey syrups, sparkling water, and various fresh ingredients

HONEY MOJITO Honey Syrup Lime Mint	10
GINGER HIBISCUS Ginger Hibiscus Lime	10
P.O.G MARGARITA P.O.G Lime Sea Salt	10

FINGER FOOD

HONEY & CHEESE PLATTER Raw honey & Sweetland Farms goat cheese with fresh fruit, assorted nuts, salami & crackers <i>Contains: dairy, peanuts, tree nuts, wheat, sesame</i>	24
TINNED FISH PLATE Your choice of tinned fish from our selection, plated with Sweetland Farms goat cheese, bread, and olives <i>Contains: fish, shellfish, wheat, dairy</i>	16
OLIVES House blend of castelvetro olives marinated with herbs, garlic & orange peel	7
TORTILLA CHIPS Tortilla chips served with salsa and lime Serves 2	5
MIXED NUTS A light snack mix of salty and sweetened nuts with dried fruits <i>Contains: peanuts, tree nuts</i>	3.50

THE HONEY BAR

FROM A DROP TO SPIRIT

From a single drop of nectar to raw honey, then fermented, distilled, mixed and stirred - this is the ultimate destination to witness the full spectrum of honey. Discover how one pure ingredient can be elevated, poured, and enjoyed.

MĀNOA

HONEY & MEAD

As beekeepers, artists, and mead-makers, we are deeply appreciative of nature's wonders. Through our craft, we seek to express the beauty of the special relationship between plants, bees, and people - the "Golden Triangle".

TOURS & EXPERIENCE

BEES TO MEAD Wahiawā | Fri & Sat **98**

Join our beekeepers on an introductory tour into the world of beekeeping, honey production, and mead tasting. Watch and learn how bees are kept, see how we harvest honey, and how mead is made. The tour ends back at our Wahiawā Honey House with a mead tasting and a light snack board.

MEAD TALK Kaimukī | Coming Soon **50**

Join our "drink & learn" experience where you'll journey through time with mead. Throughout this talk, you'll taste and learn about the meads of the past, dive deep into our modern mead, and we'll share our hope for the future of Hawai'i mead and beyond.

WANT MORE INFO?
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