

MAY 1ST –31ST (Nightly)

\$5 "Happy Hour" at Stage Bar & Lounge • 5:00pm to 7:00pm

With the many requests we received from many satisfied Happy Hour-goers, we've upped the ante by growing our two-hour specials! Enjoy great Happy Hour pupus, a brand new line-up of specialty cocktails with improved favorites like "Hey, Get In Lime!" and "Purple Rain", or grab a 20-ounce draft beer...all priced at \$5. Take a seat in our lounge area or step right up at the bar, and let the good times roll!

MAY 4TH, 11TH, 18TH, 25TH (Tuesdays)

Wine Encore Tuesdays • 50% Off Select Wines

STAGE Restaurant offers 50% off from 75 selected bottles of wine and 50% off wines by the glass during the entire evening, whether you're joining us for dinner or having a casual get-together at our bar & lounge area! Wine selections will vary weekly pending availability.

MAY 9TH (Sunday)

Mother's Day Brunch • \$49.95 for Adults, \$25.00 for Kids (Ages 5-12)

Celebrate Mother's Day Brunch and show your appreciation for her by joining us for a special brunch affair at Stage Restaurant. We will be opening our doors for this special occasion at 10:00am due to popular demand. You can find the Buffet Menu attached to this events listing on the following page.

Call Stage Restaurant at (808) 237-5429 to book your reservations and join other satisfied diners for this joyous, yearly event!



Mother's Day Menu Sunday, May 9, 2010

ACTION STATIONS

Carved New York Steak *with Natural Peppercorn Sauce and Creamy Horseradish*
Kurobuta Ham *with Lilikoi Glaze*
Omelet Station *with Choice of Fillings*
Pancake Station *with Choice of Condiments*
Made-to-Order Hand Rolled Sushi: *California Style, Spicy Tuna, Ahi Poké, Salmon Roll*

COLD BUFFET ITEMS

Island Waimanalo Mix Greens *with Red Wine Vinaigrette and Condiments*
Salmon Salad *with Cold Tofu, Kaiware Sprouts, Carrots, Cucumbers, Ume Shiso Vinaigrette*
Fried Tofu Salad *with Red Radish, Hamakua Springs Vine Ripened Tomato, Spicy Ponzu*
Macaroni Salad
Array of Fresh Fruits
Island Style Pokés
Vine Ripened Island Tomato Salad *with Spanish Onions, Red Radish, Haricot Vert, Croutons, Feta Cheese, Red Wine Vinaigrette*
Cold Green Tea Soba Station and Condiments
Crab and Waialua Asparagus Salad *with Avocado and Broccoli*
House Made New Zealand King Salmon Gravlox *with Whole Grain Mustard Vinaigrette*

HOT BUFFET ITEMS

Portuguese Bean Soup, Miso Soup
Fried Rice, White Rice, Oven Roasted Herb Potatoes
Bacon, Portuguese Sausage, Kurobuta Pork Sausages
Shoyu Braised Pork
Kalbi Chicken
Misoyaki Salmon
Chinese Style Steamed Catch of the Day

DESSERTS

Chocolate Fromage Brownie, Chocolate Decadence Cake
Tiramisu Chiffon Cake, Coconut Chiffon Cake
Mini Carrot Cupcakes, Coconut Tapioca and Fresh Fruits
Meyer Lemon Tarts, Macadamia Nut Cream Tarts
Cinnamon Sugar Malasadas

Build your own Ice Cream Sundae Bar!

Housemade Vanilla Bean Ice Cream with selection of Whipped Cream, Chocolate Sauce, Caramel Sauce, Mixed Berry Yuzu Compote, Toasted Walnuts, Manjari Chocolate Crumble, Cinnamon Oat Crumble

* Menu subject to change

