

mari bar

the story of mari bar



In the Carolinian language, "mari" typically means "ocean" or "sea." It reflects the deep connection between the Carolinian people and their maritime heritage, as the ocean is central to their way of life, culture, and history. The word mari doesn't just signify the physical sea but also holds spiritual and cultural connotations. For the Carolinians, the ocean is a source of life, a pathway for exploration, and a connection to their ancestors. Traditional navigation techniques, such as wayfinding by the stars and ocean swells, are central to their heritage.

bites

TUNA POKE & CUCUMBER TITIYAS (S)(L)

Layers of house-marinated spicy tuna, crisp cucumbers, and delicate microgreens, served alongside warm, freshly made titiyas for the perfect blend of freshness and comfort.

\$12

SMOKEY CHICKEN KELAGUEN TITIYAS (L)

Tender smoked and grilled chicken infused with red ginger and a hint of lemon, paired with diced onions, local hot pepper, and green onions. Finished with a sprinkle of toasted coconut and served with warm, freshly made titiyas for a flavourful island-inspired experience.

\$12

CORN TORTILLA CHIPS & SALSA (V)(VE)

Golden, crispy fried corn tortillas served with a vibrant, house-made pico de gallo bursting with fresh tomatoes, onions, cilantro, and a zesty kick of lime.

\$8

TOMATO BRUSCHETTA (V)(VE)

Crispy toasted baguette topped with fresh basil, diced tomatoes, and a drizzle of balsamic reduction, complemented by a flavourful pesto finish. A perfect bite of freshness and flavor.

\$10

SPICY TUNA & AVOCADO WONTONS (S)

Creamy tuna mixed with spicy mayonnaise and fresh avocado, elegantly served on crispy wonton triangles and finished with a drizzle of sriracha for a bold kick.

\$12

PULLED PORK NACHOS (F)

Slow-roasted house pork topped with creamy cheese sauce, tangy sour cream, fresh pico de gallo, and spicy sliced jalapeños, all served over a bed of crispy fried corn tortilla chips.

\$16

HULI HULI STICKY CHICKEN WINGS (F)

Sweet, tangy, and irresistibly sticky Hawaiian-style chicken wings, paired with crispy fried jalapeño bits and a cool ranch dip.

\$15

BANG BANG SHRIMP MARTINI (S)(F)

Crispy almond-battered shrimp tossed in a sweet and spicy glaze, topped with toasted sesame seeds and crunchy toasted almonds.

\$16

bites

LOADED POTATO TOTS (V)

Crispy golden potato nuggets piled high with creamy sour cream, zesty pico de gallo, spicy sliced jalapeños, and rich cheese sauce.

\$12

MARI SUNSET FRIES (V)

Crispy thin shoestring fries seasoned with savory furikake, topped with sliced seaweed and Parmesan cheese, and drizzled with creamy sriracha mayonnaise.

\$8

PULLED PORK MARI SLIDERS (L)(F)

Four pull-apart slider buns loaded with house slow-cooked BBQ pork, melted cheddar cheese, and tangy pineapple coleslaw, drizzled with BBQ sauce and served with a side of crispy fries.

\$20

ARTISAN STYLE PIZZA

NAPOLI TOMATO BASE MARGHERITA (V)

Fresh mozzarella paired with house-made tomato sauce, fragrant basil, and a drizzle of balsamic reduction.

\$14

PEPPERONI

A timeless favorite featuring zesty pepperoni, melted cheese, and our signature house-made tomato sauce.

\$14

ISLANDERS MEAT LOVERS (L)

Savory bacon and flavourful Chamorro sausage layered with melted cheese and our house-made tomato sauce.

\$16

PARMESAN CREAM BASE GARLIC CHILI (V)(S)

A bold blend of spicy red chilies, roasted garlic, and melted cheese, finished with a rich Parmesan cream.

\$14

HONEY MUSHROOM GORGONZOLA (V)

Sliced mushrooms and roasted garlic paired with creamy Gorgonzola and melted cheese, finished with a delicate drizzle of honey.

\$16

PESTO CHICKEN

Smoked grilled chicken layered with red onions, green peppers, and melted cheese, all atop a rich pesto cream base.

\$14

**All Pizzas are Served on Our Own House-made Pizza Crusts*

V-Vegetarian | S - Spicy | L - Local | F - Favorite | VE - Vegan



wine

BUBBLES

Grandial Blanc De Blancs Brut
Charles De Fere Cuvee
Bottega Prosecco Spumante

GLASS

\$7.50
\$8.50
\$11.00

BOTTLE

\$40.00
\$35.00
\$50.00

ROSÉ

Cupcake Rose
Michelle Brut Rose
Gerard Bertrand Cote Des Roses Rosé

\$8.50
\$10.00

\$45.00
\$50.00
\$70.00

MOSCATO

Bottega Petalo Moscato Spumante
Candoni Moscato I.G.P

\$11.00

\$50.00
\$70.00

REISLING

Wente Riverbank Riesling
Chateau Ste. Michelle Riesling

\$9.50
\$9.50

\$45.00
\$45.00

SAUVIGNON BLANC

10 - Pilares Sauvignon Blanc
Wente Louis Mel Sauvignon Blanc
Justin Sauvignon Blanc

\$7.50
\$10.00
\$14.00

\$35.00
\$45.00
\$65.00

CHARDONNAY

Calittera Chardonnay
Calvet Varietals Chardonnay
Wente Morning Fog Chardonnay
Bread & Butter Chardonnay

\$8.50
\$10.00
\$10.00

\$35.00
\$45.00
\$45.00
\$70.00

CABERNET SAUVIGNON

Wente Southern Hills Cabernet
Sauvignon
Josh Cabernet Sauvignon
Rodney Strong Cabernet Sauvignon
Chateau Chantamerle Medoc 2012
Opus One Cabernet Sauvignon

\$10.00
\$13.00
\$15.00

\$45.00
\$60.00
\$70.00
\$90.00
\$750.00

MERLOT

Les Jamelles Merlot
Caliterra Merlot
Wente Sandstone Merlot
The Prisoner Red Blend 2021

\$8.50
\$8.50
\$10.00

\$35.00
\$40.00
\$45.00
\$195.00

PINOT NOIR

Les Jamelles Pinot Noir
Ménage à Trois Pinot Noir
Bread & Butter Pinot Noir

\$8.50
\$11.00

\$35.00
\$50.00
\$70.00



beer

DOMESTIC

Budweiser Bottle	\$6.50
Bud Light Bottle	\$6.50
Michelob Ultra Bottle	\$6.50
Kona Big Wave Bottle	\$9.50
Long Board Bottle	\$9.50

IMPORTED

Stella Artois Bottle	\$7.50
Corona Bottle	\$7.50
Modelo Negra or Special	\$7.50
Heineken	\$7.50

DRAFT

Asahi Draft	\$9.00
Big Wave Draft	\$9.00
IPA Goose Draft	\$9.00
Stella Draft	\$7.00



drinks

SOFT DRINKS

Coke	\$4.00
Coke Zero	\$4.00
Sprite	\$4.00
Ginger Ale	\$4.00

CHILLED JUICE

Apple	\$5.00
Grapefruit	\$5.00
Orange	\$5.00

BOTTLES NATURAL MINERAL WATER (500ML)

Bottle Water	\$3.00
Evian Bottle Water	\$5.00
San Pellegrino Sparkling Bottle Water	\$10.00

spirits



TEQUILA

Jose Cuervo Gold / Silver	\$8.00
1800 Reposado	\$9.00
Patron Silver	\$20.00
Don Julio Blanco	\$25.00

GIN

Conciere	\$6.50
Potters	\$6.50
Bombay	\$9.00
Beefeater	\$9.00
Tanqueray	\$20.00
Monkey 47	\$25.00

VODKA

Conciere	\$7.00
Smirnoff	\$7.00
Tito's Handmade	\$10.00
Ketel One	\$10.00
Absolut	\$10.00
Beluga	\$13.00
Grey Goose	\$15.00

RUM

Hana Bay Gold	\$7.00
Captain Morgan Spiced	\$7.00
Bacardi Silver	\$7.00
Bacardi Gold	\$8.00
Captain Morgan Dark	\$8.00
Malibu Coconut	\$15.00

BOURBON

Evan Williams	\$8.00
Jim Beam White 4 Year	\$8.00
Wild Turkey 81	\$12.00
Bulleit	\$12.00
Maker's Mark	\$15.00
Knob Creek	\$20.00





spirits

WHISKEY

Canadian Club	\$7.00
Seagram's 7	\$8.00
Fireball Cinnamon Whiskey	\$10.00
Jack Daniels Tennessee Whiskey	\$12.00
John Jameson	\$12.00
Crown Royal	\$12.00

SCOTCH, BLENDED

Dewars White Lable Blended Scotch	\$9.00
Chivas Regal 12 Year Old	\$15.00
Ballentine's 17 Year Old	\$27.00
Johnnie Walker Red Label	\$10.00
Johnnie Walker Black Label	\$15.00
Johnnie Walker Double Black Label	\$15.00
Johnnie Walker Blue Label	\$75.00
Royal Salute 21 Year Old Blue	\$50.00

SCOTCH, SINGLE MALT

Glenmorangie Lasanta 12 Year Old	\$20.00
Oban 14 Year Old	\$25.00

BRANDY/COGNAC

St. Remy Brandy VSOP	\$8.00
Courvoisier VSOP	\$15.00
Courvoisier XO	\$45.00
Hennessey VSOP	\$20.00
Hennessey XO	\$65.00
Remy Martin VSOP	\$25.00
Remy Martin Louis XIII	\$650.00



cocktails



MIDORI SOUR Midori sour, lemon, soda, build.	\$9
OLD FASHIONED bourbon, bitters, orange, stirred.	\$9
PIÑA COLADA Light rum, pineapple, coconut, blended.	\$9
LAVA FLOW Light rum, pineapple, coconut, strawberry.	\$9
LEMON DROP Vodka, triple sec, lemon, shaken.	\$9
MOJITO White rum, lime, fresh mint leaves, soda, build.	\$9
BLUE HAWAII Vodka, white rum, blue curacao, coconut, pineapple, build.	\$12
MOSCOW MULE Vodka, lime, ginger beer, build.	\$12
MICHOACAN SMASH Tequila gold, blackberries, lime, soda, build.	\$12
NEGRONI Gin, campari, sweet vermouth, orange, stirred.	\$12
LONG ISLAND ICED TEA Gin, light rum, tequila, vodka, triple sec, cola, build.	\$15