



*REAL gastropub*

## SMALL BITES

<b>Spicy "Fire" Pickles</b> Locally made with Habanero and Ghost Chili	\$6	<b>French Onion Hummus</b> Cheesy Naan Bread	\$11
<b>Greek Fries</b> Feta, Tzatziki, Greek Seasoning, Olive Salad, Banana Peppers	\$13	<b>Warm "Smoked Meat" Pipikaula</b> Onions, Mushrooms, Guava	\$12
<b>Corned Beef Sautéed Brussel Sprouts</b> Carrot, Onion, Mustard Drizzle	\$11	<b>Truffle Chive Deviled Eggs</b> Black Truffle Aioli	\$9
<b>Maple Chipotle Pepper Glazed Bacon</b>	\$9	<b>"Lechon Style" Pig Wings</b> Local Tomato, Onion, Green Onion, Vinegar	\$17
<b>Crispy Fried Cauliflower</b> Mongolian or Buffalo Sauce, Crunchy Long Rice	\$13	<b>Tempura Shimeji Mushrooms</b> Garlic IPA Aioli	\$13
<b>Confit Chicken Wings</b> Buffalo, Mongolian, or Garlic Parmesan	\$14*		

## THE GREENS

<b>Local Tomato Caprese</b> Local Basil, Mozzarella, Truffle Balsamic Drizzle	\$13	<b>Apple Gorgonzola</b> Caramelized Onion, Waipoli Greens, Candied Pecans, Maple Sherry Vinaigrette	\$12
<b>Chilled Somen</b> Mirin Soy Mushrooms, Green Onion, Cilantro, Soft Boiled Egg, Waipoli Greens, Yuzu Ginger Dressing	\$15*	<b>Roasted Red and Golden Beet Sashimi Style</b> Waipoli Greens, Sea Asparagus, Inamona, Red Onion	\$12

## THE CHILLS

<b>Island Fresh Ahi Poke</b> Local Ahi, Onion, Inamona, Limu, Soy/Sesame Sauce	\$15*	<b>Tahitian Style Poisson Cru</b> Local Ahi, Lime, Fresh Island Veggies, Coconut Milk	\$15*
<b>Tajin Seared Ahi Tataki</b> Arugula, Roasted Peppers, Lemon, Capers, Olive Oil, Parsley/Oregano Aioli	\$16*	<b>Chamorro Style Chicken Kelaguen</b> Lemon, Coconut, Green Onions, Hot Chili Peppers	\$12*

\* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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## THE SAMMIES

<b>Chorizo Griddled Cheese</b> \$15 Arugula, Manchego Cheese, Lemon/Garlic IPA Aioli	<b>"PLT" Pork Belly Confit, Lettuce, Tomato</b> \$14* Waipoli Greens, Local Tomato, Garlic IPA Aioli
<b>Bent Tail Burger</b> \$16* Kunoa Cattle Co. Grass Fed Beef, Big Island Tomatoes, Maui Greens, Pickle, Fries, Garlic IPA Aioli <u>Add</u> Bacon, Pork Belly or Pastrami \$5*	<b>Stout Braised Brisket Hoagie</b> \$15 Roasted Sweet and Sour Peppers, Siracha IPA Aioli
<b>The Reuben on Rye</b> \$15 In House Pastrami, Swiss, Russian Dressing, Sauerkraut	<b>Grilled Fresh Local Island Fish Sandwich</b> \$16* Waipoli Greens, Local Tomato, Garlic IPA Aioli

## LARGER BITES

<b>Poutine</b> \$14* Stout Braised Brisket, Cheddar, Over Easy Egg, Gravy, Fries	<b>Local Island Fish and Chips</b> \$16* Malt Vinegar/Honey Aioli, French Fries
<b>Smokey Mac and Cheese</b> \$12* Bechamel, Smoked Mozzarella, Parmesan, Herbed Bread Crumb <u>Add</u> Bacon, Pork Belly or Pastrami \$5	<b>Root Beer Braised Short Rib</b> \$22 Creamy Polenta, Roasted Sweet and Sour Peppers
<b>Smoked Duroc Pork Chop</b> \$21 Brined, Smoked and Grilled, Bacon Mac and Cheese	<b>12 oz Koji Aged New York Strip</b> \$26* Cut "Pupu Style", Beerdalaise, Tempura Shimeji Mushrooms

## SWEETS

**Irish Car Bomb \$8**  
Chocolate Stout Brownie, Guinness Gelato,  
Bailey's Anglaise, Jameson Caramel

**Bacon Donut Bread Pudding \$8**  
Donut, Bacon, Maple Drizzle

**Cobbler \$8**  
Ask your server for today's flavor

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