



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 Cheese, 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	\$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, Patis	\$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>Chilled Somen</b> Mirin Soy Mushrooms, Green Onion, Cilantro, Soft Boiled Egg, Waipoli Greens, Yuzu Ginger Dressing	\$15*	<b>Apple Gorgonzola</b> Caramelized Onion, Waipoli Greens, Candied Pecans, Pressed Barley, Maple Sherry Vinaigrette	\$12
		<b>Roasted Red and Golden Beet Sashimi Style</b> Waipoli Greens, Cherry Tomato, Red Onion Macadamia Nuts, Gorgonzola Cream, Scallion Oil	\$12

## THE CHILLS

<b>Chamorro Style Chicken Kelaguen</b> Lemon, Coconut, Green Onions, Hot Chili Peppers	\$10*	<b>Tahitian Style Shrimp Poisson Cru</b> Local Shrimp, Lime, Island Veggies, Coconut Milk	\$12*
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\* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**506 Keawe Street at Keauhou Lane, Honolulu, Hawaii 96813 (808) 200-2739**



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## THE SAMMIES

**"PLT" Pork Belly Confit, Bacon, Lettuce, Tomato 14\***  
Crisp Pork Belly, Candied Bacon, Greens, Local Tomato,  
Garlic IPA Aioli on Pullman Bread

**Bent Tail Burger \$16\***  
Kunoa Cattle Co. Grass Fed Beef, Local Tomatoes,  
Greens, Pickle, Grilled Onion, Garlic IPA Aioli  
Add Bacon, Pork Belly or Pastrami \$5\*  
Add All Three Meats \$10\*  
Add Cheddar or Pepper Jack Cheese \$1

**The Reuben on Rye \$15**  
In House Pastrami, Swiss, Russian Dressing, Sauerkraut

**Stout Braised Brisket Sliders \$15**  
Roasted Sweet and Sour Peppers, Siracha IPA Aioli

**Tajin Grilled Fresh Local Island Fish Sandwich \$16\***  
Greens, Pico de Gallo, Siracha IPA Aioli

**Prime Rib Griddled Cheese \$15\***  
**Tomato Caprese Sliders \$12**

**Sliders of the Day (ask your server) MP**

**Patty Melt \$16\***  
Big Island Grass Fed Beef, Swiss & American Cheese,  
Bacon/Onion Jam, Rye Bread, Fries

## LARGER BITES

**Poutine \$14\***  
Stout Braised Brisket, Cheddar Curds,  
Over Easy Egg, Gravy, Fries

**Smokey Mac and Cheese \$12\***  
Bechamel, Smoked Mozzarella, Parmesan,  
Bread Crumb  
Add Bacon, Pork Belly or Pastrami \$5  
Add All Three Meats \$10

**Local Island Fish and Chips \$16\***  
Malt Vinegar/Honey Aioli, French Fries

**12 oz Koji Aged New York Strip \$19\***  
Cut "Pupu Style", Beerdalaise, Whiskey Sautéed  
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 Add Scoop Gelato \$2

**Gelato \$6**  
Tahitian Vanilla or Guinness

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