



REAL gastropub

SMALL BITES

Spicy "Fire" Pickles Locally made with Habanero and Ghost Chili	\$6	Veggie Chips Lightly Breaded Zucchini and Eggplant, Tzatziki Sauce	\$10
Greek Fries Feta Cheese, Tzatziki, Greek Seasoning, Banana Peppers, Olive Salad	\$13	Warm "Smoked Meat" Pipikaula Onions, Mushrooms, Guava	\$12
Barnyard Fries Bacon Fat, Chopped Pastrami, Pork Belly, Bacon. Beer Cheese Drizzle	\$15	Truffle Chive Deviled Eggs Black Truffle Aioli	\$9
Char Siu Roasted Brussel Sprouts House Made Pork Char Siu, Onions, Garlic, Green Onions, Macadamia Nuts	\$11	"Lechon Style" Pig Wings Pork Shank, Local Tomato, Onion, Green Onion, Vinegar, Patis	\$17
Maple Chipotle Pepper Glazed Bacon	\$9	Tempura Shimeji Mushrooms Garlic IPA Aioli	\$13
Crispy Fried Cauliflower Crispy Florets, Mongolian or Buffalo Sauce over Crunchy Long Rice	\$13	Confit Chicken Wings Mongolian, Buffalo, or Garlic Parmesan	\$14*
Greek Hummus with Veggie Chips Feta Cheese, Tzatziki, Banana Peppers, Olive Salad	\$11	Char Siu Nachos House Made Char Siu, Pickled Vegetables, Green Onion, Won Ton Chips, Sriracha Aioli	\$15

THE GREENS

Chilled Somen Mirin Soy Mushrooms, Green Onion, Cilantro, Soft Boiled Egg, Waipoli Greens, Yuzu Ginger Dressing	\$15*	Apple Gorgonzola Caramelized Onion, Waipoli Greens, Candied Pecans, Maple Sherry Vinaigrette	\$12
Add Char Siu or Pork Belly	\$5*	Roasted Beet "Poke" Waipoli Greens, Fried Gorgonzola Balls, Red Onion, Cherry Tomatoes, Basil, Macadamia Nuts, Balsamic Vinaigrette	\$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

Bent Tail Burger with Fries	\$16*	Fresh Local Island Fish Sandwich	\$16*
Kunoa Cattle Co. Grass Fed Beef, Local Tomato, Waipoli Greens, Garlic IPA Aioli, Grilled Onion, Pretzel Bun		Prepared Sautéed or Fried, Choose your Style:	
Add Cheddar or Pepper Jack	\$1	Banh Mi Waipoli Greens, Pickled Vegetables, Sriracha Aioli	
Variations:		Po Boy Waipoli Greens, Slaw, Local Tomato, Chipotle Pickle Remoulade	
Poutine Cheese Curds, Brisket, Fried Egg, Gravy	\$18*	Grammy's Country Fried Chicken Sammy	\$15*
Shroomy Swiss, Creminis, Bacon, Truffle Aioli	\$18	Brined and Fried Chicken Thigh, Smothered with Bacon Country Gravy	
Tex Mex Pepper Jack, Pico de Gallo, Beef Bacon, Pickled Jalapeno, Chipotle Aioli	\$18*	Roasted Prime Rib Grilled Cheese with Fries	\$15*
The Reuben on Rye	\$15	Sliced Prime Rib, American Cheese, Sauce Au Jus	
In House Pastrami, Swiss, Russian Dressing, Sauerkraut		Fried Tomato Caprese Sliders	\$12
"PLT" Pork Belly Confit, Lettuce, Tomato	\$14*	Fried Mozzarella, Local Basil, Greens, Local Tomato, Truffle Balsamic Drizzle, Garlic IPA Aioli	
Crisp Pork Belly, Waipoli Greens, Local Tomato, Garlic IPA Aioli		Slider of the Day Please ask your server.	MP
Bacon 'n Eggs Sammy	\$16*		
House Made Short Rib Beef Bacon, American Cheese, Two Over Easy Eggs, Chipotle Aioli			

LARGER BITES

REAL's Original Poutine	\$14*	Local Island Fish and Chips	\$15*
Braised Brisket, Cheese Curds, Over Easy Egg, Demi Gravy		Malt Vinegar/Honey Aioli, French Fries	
or Country Style Bacon Gravy	add \$1	Fresh Island Fish Tacos	\$15*
Smokey Mac and Cheese	\$12	Sautéed or Fried, Slaw, Salsa Fresca, Sriracha Aioli	
Bechamel, Smoked Mozzarella, Parmesan, Herbed Bread Crumbs.		12 oz "Strog" New York Strip "Pupu Style"	\$19*
Add Bacon, Pork Belly, or Pastrami	\$5*	Cremeni Mushrooms, Onions, Stroganoff Sauce	
Add All Three Meats	\$10*		

SWEETS

Irish Car Bomb \$9
 Chocolate Stout Brownie, Guinness Gelato,
 Bailey's Anglaise, Jameson Caramel

Bread Pudding of the Week \$9

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