



REAL gastropub

TO GO MENU

306 Keawe Street Honolulu, HI 96813

808-200-2739

E-mail: info@realgastropub.com

HOURS: 12:00 to 7:00 PM

SEVEN DAYS A WEEK

GROWLER FILLS!

Please bring our own growler and we will sanitize, fill and seal.

32 Ounce \$12 and \$18*

64 Ounce \$18 and \$25*

128 Ounce (gallon) \$32 and \$45*

* Only applies to Bent Tail Imperial IPA

SMALL BITES

*Spicy "Fire" Pickles Locally made with Habanero and Ghost Chili	\$6	Truffle Chive Deviled Eggs Black Truffle Aioli	\$9
Greek Fries Feta Cheese, Tzatziki, Greek Seasoning, Banana Peppers, Olive Salad	\$13	**"Lechon Style" Pig Wings Pork Shank, Local Tomato, Onion, Green Onion, Vinegar, Patis	\$17
Char Siu Roasted Brussel Sprouts House Made Pork Char Siu, Onions, Garlic, Green Onions, Macadamia Nuts	\$11	*Confit Chicken Wings Mongolian, Buffalo, or Garlic Parmesan	\$14*
Maple Chipotle Pepper Glazed Bacon	\$9		
Greek Hummus with Veggie Naan Feta Cheese, Tzatziki, Banana Peppers, Olive Salad	\$11		

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
<u>Add</u> Char Siu or Pork Belly	\$5*	Roasted Beet "Poke" Waipoli Greens, Fried Gorgonzola Balls, Red Onion, Cherry Tomatoes, Basil, Macadamia Nuts, Balsamic Vinaigrette	\$12
*Charred Veggie Salad Roasted eggplant, Zucchini, onions, Cauliflower, Waipoli greens 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*	*Roasted Prime Rib Grilled Cheese with Fries	\$15*
Shroomy Swiss, Creminis, Bacon, Truffle Aioli	\$18	Sliced Prime Rib, American Cheese, Sauce Au Jus	
Tex Mex Pepper Jack, Pico de Gallo, Beef Bacon, Pickled Jalapeno, Chipotle Aioli	\$18*	*Fried Tomato Caprese Sliders	\$12
The Reuben on Rye	\$15	Fried Mozzarella, Local Basil, Greens, Local Tomato, Truffle Balsamic Drizzle, Garlic IPA Aioli	
In House Pastrami, Swiss, Russian Dressing, Sauerkraut		*Housemade Gyro	\$14
“PLT” Pork Belly Confit, Lettuce, Tomato	\$14*	Local lamb and beef, lettuce, Tomato, onions Tziki	
Crisp Pork Belly, Waipoli Greens, Local Tomato, Garlic IPA Aioli			
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*	Cremini Mushrooms, Onions, Stroganoff Sauce	
Add All Three Meats	\$10*	*Kalbi Steak and Salad	\$19

SWEETS

Bread Pudding of the Week \$9

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