

PINT + JIGGER

Sunday- Thursday 4:30pm - 12:00am

Friday-Saturday 4:30pm - 2am

The PINT + JIGGER Stout Burger *

7oz Angus Stout Burger, House-Made Beer Cheese,
Green Leaf Lettuce, Garlic Aioli, House Pickle Spear, Potato Bun, Side of Fries

How to make your burger more expensive:

Add Caramelized Onions, Fried Onions, or Raw Onions 1.5

Add Fried Egg 2.5

Add Bacon or Avocado 3.5

22

Pork Tenderloin

6oz Pork Tenderloin, Roasted Fingerling Potatoes, Haricot Vert, Onions,
Pickled Celery and Apple, Whole-Grain Mustard Demi-Glace

23

Cajun Shrimp Risotto

Arborio Rice, Fumet, Parmesan Cheese, Tomatoes, Garlic, Parsley Oil

Add Whiskey Flambeed Mushrooms 6

18

Ratatouille with Quinoa Cakes

Crispy Quinoa Cakes, Ratatouille Sauce, Squash, Red Bell Peppers, Mushrooms,
Herb Salad, Red Wine Vinaigrette, Spiced Nut Mix

17

Blackened Marlin Sliders

Cajun Seasoned Marlin, House Pickles, Spicy Avocado Slaw, on Buttered Slider Buns

22

The Hulk BLT *

Fried Green Tomatoes, Bacon, Lettuce and Remoulade on Toasted Sourdough Bread, Side of Fries

Substitute Avocado for Bacon or Add Avocado 3.5

24

Buttermilk Fried Chicken Sammie

Buttermilk Brined Chicken Breast, Hot Honey Tamarind Butter, Green Leaf Lettuce,
House Pickles, Potato Bun, Side of Fries

22

Beer-Battered Fish and Chips

5oz Marlin, House-made Tartar Sauce and Coleslaw, Side of Fries

26

Keiki Greens House Salad

Big Island Keiki Greens Spring Mix, Parmesan Cheese, Candied Bacon, Strawberries,
Local Cucumbers, Chili Soy Vinaigrette

14

Additions Possible:

Buttermilk Fried Chicken 10

3 Pieces of Blackened Marlin 13

6 Pieces of Shrimp 7

**Consumer Advisory: Consuming raw or undercooked foods may increase your risk of foodborne illness **

**A 4% Kitchen service fee will be applied to all food sales and goes directly to our Kitchen Staff. Mahalo for your support.*

*The Kitchen thanks you. **

- *Menu items with the asterisk are signature Pint + Jigger food items*