

Shareables

Honolulu Meat Co. Spicy Beef Cheek Ragu

Local Beef Cheek, Spicy Ragu Sauce, Parmesan, Parsley, House-made Pappardelle, Garlic, Onion, Chili Oil

27

Honey Cured Double-Cut Bacon *

Three Strips of Thick Cut Bacon, Sweet Corn Salsa with Cherry Tomatoes, Jalapenos, Bell Peppers and Cilantro

24

Shrimp Bruschetta

White Wine Garlic Parsley Butter, Balsamic Reduction on Crostini,

Side of Tomato Basil Balsamic Relish, Parsley Oil

16

Whiskey Flambéed Mushrooms *

Garlic Parmesan Spread, Garlic Buttered Mushrooms on Crostini, Parsley Oil

12

Seafood Cakes

Three Crispy Blue Crab and Shrimp Cakes, Mixed Greens, Pickled Red Onions, Caper Sage Aioli, Tobiko Vinaigrette

18

Honolulu Meat Co. Bone Marrow

Two-Roasted Bone Marrow, Buttered Crostini, Chimichurri, Parmesan Cheese

Suggested craft beer pairing: Belgian Tripel

28

“Scotch Egg” *

Panko Crusted Soft-Boiled Egg, Pork Rillettes, Spiraled Cucumber Salad,

Parsley Oil, Red Wine Vinaigrette

8

Sides

Frick’n Pickles *

Locally Grown and House-made Fried Pickle Chips, Side of Sriracha Aioli

10

Bucket of Fries

8

Make it P+J, Mesquite BBQ add 1

Waffle Fries

8

Make it P+J, Mesquite BBQ add 1

Pan Roasted Brussels Sprouts *

Charred Brussels Sprouts, Kabocha Vinaigrette

Add bacon 3.5

Add blue cheese 2.5

10

Sweets and Treats

Flourless Chocolate Cake

Chocolate Cremeux, Caramel Tuile, Coffee and Cream Reduction, Flaked Salt, Mint

10

Chocolate Stout Bread Pudding *

Candied Lardons, Whiskey Whipped Cream, Whiskey Caramel

10

Gelato or Sorbetto

Ask your server about tonight’s selection

8.5