

## Shareables

### **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  
18

### **Whiskey Flambéed Mushrooms \***

Garlic Parmesan Spread, Garlic Buttered Mushrooms on Crostini, Parsley Oil  
14

### **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  
10

## 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**

9

Make it P+J, Mesquite BBQ add 1

### **Brussels Sprouts \***

Choice of Pan Roasted or Deep-Fried Brussels Sprouts, Charred Onin Balsamic Vinaigrette  
Add bacon 4  
Add blue cheese 3  
12

## Sweets and Treats

### **Laie Vanilla Bean Crème Brulée**

Laie Vanilla Bean, Waialua Fresh Eggs, Strawberries, Mint  
12

### **Chocolate Stout Bread Pudding \***

Candied Bacon, Whiskey Whipped Cream, Whiskey Caramel  
12

### **Gelato or Sorbetto (2 scoops)**

Ask your server about tonight’s selection  
8.5