

Shareables

Honey Cured Double-Cut Bacon *

Two(2) 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

20

Whiskey Flambéed Mushrooms *

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

16

Honolulu Meat Co. Bone Marrow

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

32

“Scotch Egg” *

Panko Crusted Soft-Boiled Egg, Pork Rillettes, Spiraled Cucumber Salad,
Parsley Oil, Red Wine Vinaigrette

14

Sides

Frick’n Pickles *

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

14

Bucket of Fries

10

Make it P+J, Mesquite BBQ add 1

Brussels Sprouts *

Choice of Pan Roasted or Deep-Fried Brussels Sprouts, Charred Onion Balsamic Vinaigrette

Add bacon 4

Add blue cheese 3

15

Sweets and Treats

Laie Vanilla Bean Crème Brûlé

Laie Vanilla Bean, Waialua Fresh Eggs, Strawberries, Mint

14

Chocolate Stout Bread Pudding *

Candied Bacon, Whiskey Whipped Cream, Whiskey Caramel

14

Gelato or Sorbetto (2 scoops)

Ask your server about tonight’s selection

12