



STARTERS

ASK ABOUT OUR PRIX-FIXED MENUS

- RECOMMENDED DRINK PAIRING
- VEGAN
- GLUTEN-FREE OPTION AVAILABLE
- THE SURFING PIG'S SIGNATURE DISHES

- LOCAL HOUSE GREENS** 9
Hawaii grown greens, citrus vinaigrette dressing, grape tomatoes, carrots, bacon and red onions.
 APEROL SPRITZ
- TRUFFLE FRIES** 12
Truffle oil, shaved Parmesan, chicharron and fresh herb mix
 HAZY IPA

- AHI POKE** 13
Black tobiko, pickled onions, chili and chicharron on the side
 HUNGRY BLONDE CHARDONNAY
- PORCHETTA SALAD** 17
Hawaii grown greens, shallot vinaigrette, asparagus, mushroom medley, crispy porchetta, a poached egg and parmesan
 PIGGY SMASH

- KAMPACHI CARPACCIO** 15
Fresh caught amberjack, white truffle oil, Hawaiian sea salt, fresno chilis, lemon zest, sprouts and togarashi
 SQUEALING PIG SAUVIGNON BLANC
- BEEF TATAKI** 16
Lightly seared NY strip, daikon, onions, sesame-ponzu sauce, Hawaiian salt and sesame oil
 BANSHEE PINOT NOIR

SMALL

- MUSHROOM MEDLEY** 13
Ali'i, crimini and shimeji mushrooms, olive oil, butter, herb mix and chicharron
 JARVIS CHARDONNAY
- CALAMARI MEDLEY** 15
Lightly battered calamari, fish and shrimp with pickled onions, citrus aioli, sriracha and lemon zest
 THE L.A.
- STREET TACOS** 19
Battered fish, sour cream, pickled onions, Kono's award-winning 12-hour slow roasted kalua pork, bourbon onions, sour cream, battered shrimp, citrus aioli, cabbage and pico de gallo
 ROSEMARY MEZCAL MARGARITA
- BRISKET SLIDERS** 15
House smoked brisket served on taro buns

- CRABCAKES** 17
Beurre blanc, Hawaii grown greens and pickled onions
 LIVIN' ON A PEAR
- SMOKEY CHEESY MAC** 15
Ziti pasta in gouda cheese sauce topped with crispy porchetta
 PIGGY SMASH
- FLATBREAD PIZZA** 17
Housemade flatbread, garlic oil, bourbon onions, braised mushrooms, fresno chilis with mozzarella, monterey, parmesan cheese, fresh basil topped with Kono's 12-hour slow roasted pork
 PINKY PIG
- BRISKET TACOS** 19
House smoked brisket tacos served with corn slaw

- SRIRACHA FRIED RICE** 15
Sriracha fried rice topped with crispy porchetta, kalua pork and veggies
 ROTH CABERNET SAUVIGNON
- BACK RIBS** 16
St. Louis style ribs, asian slaw, chicharron and herb mix
 PILLBOX PORTER
- SLIDER TRIO** 17
A set of three different sliders featuring Kono's award-winning 12-hour slow roasted pork, asian slaw, beef slider with bourbon onions, cheddar cheese, crispy porchetta, lettuce and tomato served on a taro bun with citrus aioli
 MOKU IMPERIAL IPA

MAIN

- TENDERLION MEDALLIONS** 39
6 oz. beef tenderloin, red wine reduction and seasonal vegetables
 BEAULIEU VINEYARD CABERNET SAUVIGNON
- BACK RIBS-FULL RACK** 39
Full rack of St. Louis style ribs, asian slaw, chicharron and herb mix.
 PILLBOX PORTER
- BRISKET ENTREE** 30
House smoked brisket served with seasonal vegetables

- FRESH CATCH OF THE DAY** MP
Ask your server about today's fresh catch
 EL DIVERTIDO
- TRUFFLE NEW YORK** 39
Marinated New York Strip served with garlic truffle butter, a heaping mountain of fried onions and seasonal vegetables
 BERINGER QUANTUM RED BLEND
- SURFING PIG BURGER** 18
Award-winning bacon infused burger blend with bourbon onions, smoked gouda cheese and citrus herb aioli
 THE SMOKING PIG

- PAN SEARED AHI** 35
Freshly seared ahi, topped with house-made edamame guacamole and lightly dusted with togarashi
 PROVENCE ROSE
- PAN ROASTED CHICKEN** 31
Pan roasted chicken breast served with turmeric rice, vegetable medley and a bacon mushroom gravy
 STAGS LEAP CHARDONNAY
- VEGAN BURGER** 22
Grilled Beyond burger topped with braised mushrooms, bourbon onions, vegan cheese, vegan ginger aioli, lettuce and tomato
 BIG WAVE GOLDEN ALE

FIND US ON **SHOW US SOME LOVE!**

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS