



STARTERS

ASK ABOUT OUR PRIX-FIXED MENUS

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

LOCAL HOUSE GREENS **10**
Hawaii grown greens, citrus vinaigrette dressing, grape tomatoes, carrots, bacon and red onions.
 APEROL SPRITZ

PORCHETTA SALAD **17**
Hawaii grown greens, shallot vinaigrette, asparagus, mushroom medley, crispy porchetta, a poached egg and parmesan
 ICONOCLAST CAB

AHI POKE TARTAR **15**
Thin slices of fresh tuna served with sliced cucumber, charred shallots, tobiko, ground chicharrons, and our house-made poke sauce
 THE GARDEN

TRUFFLE FRIES **12.50**
Truffle oil, shaved Parmesan, chicharron and fresh herb mix
 HAZY IPA

KAMPACHI CARPACCIO **16**
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
 8 YEARS

SMALL

MUSHROOM MEDLEY **14**
Ali'i, crimini and shimeji mushrooms, olive oil, butter, herb mix and chicharron
 JARVIS CHARDONNAY

CALAMARI MEDLEY **16**
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

CRABCAKES **17.50**
Beurre blanc, Hawaii grown greens and pickled onions
 LIVIN' ON A PEAR

SMOKEY CHEESY MAC **16**
Ziti pasta in gouda cheese sauce topped with crispy porchetta
 BANANA BAY

FLATBREAD PIZZA **18**
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
 ELYSIAN HAZY IPA

BRISKET TACOS **19**
House smoked brisket tacos served with corn slaw
 PIGGY BANK

SRIRACHA FRIED RICE **15.50**
Sriracha fried rice topped with crispy porchetta, kalua pork, soybeans, and veggies
 PENFOLD'S SHIRAZ/CAB BLEND

BACK RIBS / FULL RACK **16.50 / 40**
St. Louis style ribs, asian slaw, chicharron and herb mix
 LONGBOARD LAGER

SLIDER TRIO **18**
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, Brisket with cabbage slaw, pickled onions, and Carolina BBQ sauce, served on a taro bun with citrus aioli
 KUA BAY IPA

MAIN

PRIME FILET MIGNON **48**
8 oz. tenderlion pan seared in a garlic herb butter, served with seasonal vegetables and a red wine reduction
 SLANDER

BRISKET ENTREE **32**
House smoked brisket served with seasonal vegetables
 MICA

GARLIC HERB PRIME RIBEYE **57**
Garlic & Herb marinated 12 oz. Ribeye, served with seasonal vegetables
 RATTLESNAKE

FRESH CATCH OF THE DAY **MP**
Ask your server about today's fresh catch
 APEROL SPRITZ

TRUFFLE PRIME NEW YORK **46**
Marinated New York Strip served with garlic truffle butter, a heaping mountain of fried onions and seasonal vegetables
 RATTLESNAKE

O.B.B. **22**
Award-winning bacon infused burger blend topped with more bacon, a fried egg, fried onions, bourbon braised onions, smoked gouda cheese, lettuce, tomato, and citrus herb aioli
 THE SMOKING PIG

PAN SEARED AHI **37**
Freshly seared ahi, topped with house-made edamame guacamole and lightly dusted with togarashi
 PROVENCE ROSE

PAN ROASTED CHICKEN **32**
Pan roasted chicken breast served with tumeric rice, vegetable medley and a mushroom gravy
 STAGS LEAP CHARDONNAY

VEGAN BURGER **22**
Grilled Beyond burger topped with braised mushrooms, bourbon onions, vegan cheese, vegan aioli, lettuce and tomato
 BIG WAVE GOLDEN ALE

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