

STARTERS

HOUSE SALAD | 16

ARCADIAN LETTUCE TOSSED IN A SHOYU VINAIGRETTE, CROWNED WITH HEIRLOOM TOMATO & CUCUMBER. THEN SPRINKLED WITH GOAT CHEESE, RED ONION & JULIENNE CARROTS

PORCHETTA SALAD | 18

MIXED GREENS, SHALLOT VINAIGRETTE, SAUTEED MUSHROOM MEDLEY, CHARRED ASPARAGUS, CRISPY PORCHETTA, AND A POACHED EGG.

TIGER SHRIMP | 18.50

TIGER SHRIMP, SAUTEED IN LEMON CAPER GARLIC BUTTER

SCALLOPS | 22

BUTTER SEARED SCALLOPS SERVED WITH HEIRLOOM TOMATO ON A BED OF KALE & PARSLEY RISOTTO

CRAB CAKES | 19.50

SMOKED HOLLANDAISE SAUCE, GREEN PAPAYA, ARUGULA, AND MANGO SALAD

TRUFFLE FRIES | 13.50

TRUFFLE OIL, SHAVED PARMESAN, CHICHARRON, AND FRESH HERB MIX

CALAMARI MEDLEY | 18

LIGHTLY BATTERED SHRIMP, FISH, & SQUID STACKED BETWEEN SLICED LEMON PLATED ON SRIRACHA SAUCE & CITRUS AIOLI. TOPPED WITH PICKLED ONION & FRESNO.

MAIN

TWIN PORK CHOPS | 51

24-OUNCE HULI HULI MARINATED GRILLED PORK CHOPS

DOUBLE BACK (RIBS) | 43

FULL RACK OF PORK RIBS DUSTED WITH CHICHARRON

PAPPARDELLE PORK BOLOGNESE BIANCO | 36

PAPPARDELLE PASTA WITH PORK BOLOGNESE BIANCO (WHITE) AND GARLIC BREAD

FISH OF THE DAY | MP

ASK YOUR SERVER FOR TODAY'S FRESH CATCH

AHI | 42

YELLOWFIN TUNA STEAK SEARED RARE

FILET MIGNON | 52

GRILLED BEEF TENDERLOIN, SERVED WITH A BALSAMIC RED WINE REDUCTION

OBB | 30

AWARD-WINNING BACON-INFUSED DOUBLE BURGER BLEND TOPPED WITH BACON, FRIED EGG, FRIED ONIONS, BOURBON BRAISED ONIONS, SMOKED GOUDA CHEESE, LETTUCE, TOMATO, AND CITRUS AIOLI

NEW YORK STRIP | 55

NEW YORK STRIPLOIN, HERB BUTTER FINISH, TOPPED WITH FRIED ONIONS

CHEF'S PRE-FIXE | 140

ASK ABOUT OUR CUSTOM CHEF'S COMPLETE DINNER FOR TWO

SMOKEHOUSE

BRISKET ENTREE | 49

OUR TAKE ON CENTRAL TEXAS BRISKET SMOKED SLOW AND LOW FOR 12 HOURS WITH HICKORY

SMOKED CHICKEN | 34

HALF CHICKEN BRINED FOR 24 HOURS AND SMOKED WITH LOCAL KIAWE

CHEF'S BBQ PRE-FIXE | 140

ASK ABOUT OUR CUSTOM CHEF'S SMOKEHOUSE COMPLETE DINNER FOR TWO

SIDES

PAN SEARED ASPARAGUS WITH BACON | 15

SRIRACHA FRIED RICE WITH KALUA PIG | 12

ROASTED BRUSSELS SPROUTS | 12

ROASTED GARLIC MASHED POTATOES | 10

SAUTEED MUSHROOMS AND ONIONS | 12

BACK RIBS | 17

BBQ MAC & CHEESE | 12

STEAMED WHITE RICE | 5

EVERY SUNDAY NIGHT: ALL YOU CAN EAT PRIME RIB

JOIN US DAILY FOR BRUNCH!



GLUTEN-FREE OPTION AVAILABLE



keto

MODIFICATIONS AND SUBSTITUTIONS POLITELY DECLINED. MAHALO. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

SPECIALTY COCKTAILS

LIVIN' ON A PEAR | 17.50

Pear vodka, elderflower liqueur, fresh lemon juice, agave, cucumber, and mint

SURFER SWELL | 17.50

Koloa coconut rum, elderflower liqueur, orange juice, and sauvignon blanc topped with a press

PIG IN A PASTURE | 17.50

Bourbon, Aperol, lemongrass syrup, blueberry preserves, fresh lemon juice, and egg white

MAN O' WAR | 19

Piggyback Rye, Cointreau, and Carpano Antica. Topped with bitters and a luxardo cherry

DESERT BLOOM | 17.50

Reposado tequila, crème de violette, elderflower liqueur, fresh lemon juice, and lavender chamomile syrup

HOT DREAMS | 17.50

Kapena Hawaiian chili-infused tequila, Cointreau, fresh lime juice, lemongrass syrup, and housemade mango shrub, topped with Konos mango pineapple hot sauce. Served with a Tajin rim

APEROL SPRITZ | 17

Aperol, elderflower liqueur, and fresh strawberries. Topped with champagne

THE L.A. | 17.50

Vanilla vodka, raspberry liqueur, pineapple juice, and fresh raspberries

THE HOGFATHER | 17.50

Burning Chair Bourbon, amaretto, and Amaro Nonino. Topped with orange bitters

LILLET OF THE VALLEY | 17.50

Starring Lillet Blanc and Green Chartreuse, strawberry fennel syrup, orange juice, and egg white. Topped with rhubarb bitters

SIGNATURE SMOKED COCKTAILS

SMOKING PIG | 19.50

Our house special features the Surfing Pig's bacon-infused bourbon, demerara syrup, and mix of aromatic bitters. Garnished with crispy bacon and a cherry

STRAW, STICKS, AND BRICKS | 19

Cognac, grand marnier, fresh lemon juice, demerara syrup, and a lillet rinse

OAXACAN ON SUNSHINE | 19

A smoky spiced apple cider with Mezcal, Cointreau, fresh lime juice, rosemary syrup, orange bitters, and charred rosemary

WHEN FIG'S FLY | 19

Fig vodka, Amaro Nonino, Grand Marnier, and Frangelico. Topped with black walnut bitters and served with a half-salted glass

WINE LIST

SQUEALING PIG - NZ SAUVIGNON BLANC | 16 / 48

Citrus perfumed with tropical notes, plenty of acidity and a crisp finish

WILLIAM HILL - NAPA CHARDONNAY | 18 / 59

Baked apple, toasty oak, and brown spice

FLOWERS - SONOMA COAST CHARDONNAY | 29 / 148

Perfumed citrus swirls with pear, crushed almond, and an earthy, wet-stone minerality expression

CHAMPS DE PROVENCE - FRENCH ROSÉ | 17 / 58

Aromas and flavors of under ripe strawberry, sage, thyme, and blood orange

ETUDE - CARNEROS PINOT NOIR | 17 / 48

Cherries, raspberries, and a silky cedar finish

STAGS LEAP INVESTOR - NAPA RED BLEND | 20 / 82

Fresh berries with vibrant floral aromas and an earth toned finish

RATTLESNAKE - SONOMA ZINFANDEL | 28 / 98

By famed Monte Rosso vineyard. As ripe and balanced as Zinfandel gets

8 YEARS IN THE DESERT- NAPA RED BLEND | 24 / 89

Zinfandel, Syrah and Petite Sirah all framed with great structure and a lengthy finish

MINER 'ORACLE' - NAPA RED BLEND | 34 / 247

Exceptionally balanced from famed Stagecoach Vineyard

PEJU - CABERNET SAUVIGNON | 18 / 75

Vibrantly intense flavors of plump dark fruit, dark cherry, and cocoa powder

DANA 'VASO' - NAPA CABERNET SAUVIGNON | 32 / 151

Full bodied with juicy blue fruits and subtle spice oak

PENFOLD'S BIN 407 - AUSTRALIAN CABERNET SAUVIGNON | 29 / 135

Intensely perfumed, loads of red fruit, French & American oak

MICA BY BUCCELLA - NAPA CABERNET SAUVIGNON | 36 / 177

Soft fruits, hints of milk chocolate, long and noble finish

HEWITT ESTATE - NAPA CABERNET SAUVIGNON 59 / 227

Single vineyard Rutherford legend full of power and finesse

CHAMPAGNE PALMER BRUT RESERVE - REMIS, FRANCE | 24 / 135

Stylish and elegant with length and buttery brioche complexity

COLLET BRUT ROSE' - AY, FRANCE | 24 / 135

Made from 20 premier crus and aged over 4 years, rich and fruit driven