

# STARTERS



Chef signature dishes

## HOUSE SALAD | 16

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

## CRAB CAKES | 19.50

OLD BAY AIOLI, GARNISHED WITH FRESH GREENS

## TRUFFLE FRIES | 13.50

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

## BBQ SHRIMP SKEWERS | 17

SPICY SWEET GRILLED SHRIMP

## GRILLED PORTOBELLO | 14

GRILLED PORTOBELLO CAP BASTED WITH A CITRUS BALSAMIC GLAZE

## PORCHETTA SALAD | 18

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

## CHAR SIU PORK BELLY | 16

SMOKED PORK BELLY LIGHTLY FRIED, SERVED WITH A CHAR SIU GLAZE

# MAINS

## BRISKET ENTREE | 43

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

## DOUBLE BACK (RIBS) | 43

FULL RACK OF PORK RIBS DUSTED WITH CHICHARRON FINISHED WITH YOUR CHOICE OF ORIGINAL, GUAVA BBQ, CAROLINA GOLD BBQ, OR SAMPLE ALL THREE AS THE "TRIPLE THREAT"

## LOCO MOCO | 28

GRILLED BIG ISLAND BEEF & BACON-INFUSED PATTY, OVER SRIRACHA FRIED RICE WITH HOMEMADE GRAVY, TWO EGGS, CRISPY ONIONS, & KALUA PIG

## SMOKED CHICKEN | 29

HALF CHICKEN BRINED AND SMOKED WITH LOCAL KIAWE

## SMOKED BEEF SHORT RIB | 55

A DECADENT RICH SLOW SMOKED BEEF SHORT RIB SERVED WITH THE BONE

## ULTIMATE BRISKET BURGER | 35

AWARD-WINNING BACON-INFUSED BURGER BLEND, TOPPED WITH BACON, A FRIED EGG, GRILLED JALAPENOS, SMOKED GOUDA CHEESE, LETTUCE, AND TOMATO, AND TOPPED WITH SLOW-SMOKED BRISKET

## UNCLE'S KALUA PORK SAMMIE | 28

AWARD-WINNING KALUA PORK PILED TO STAGGERING HEIGHTS SERVED WITH SLAW, PAPAYA SEED DRESSING ON A BRIOCHE BUN, AND A SIDE OF PICKLES

## SALMON | 25

TRUFFLE GARLIC LEMON HERB SALMON, PAN-SEARED TO PERFECTION

## PORK SHOULDER STEAK | 27

THIN SLICED KIAWE SMOKED PORK SHOULDER STEAK GLAZED WITH LYCHEE BBQ SAUCE

## OBB | 31

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

# SIDES

BBQ BAKED BEANS | 10

MASHED POTATOES | 10

COLESLAW | 10

SRIRACHA FRIED RICE | 10

STEAMED WHITE RICE | 5

ROASTED BRUSSELS SPROUTS | 10

BBQ MAC & CHEESE | 10

EVERY SUNDAY NIGHT: ALL YOU CAN EAT PRIME RIB

JOIN US DAILY FOR BRUNCH!



GLUTEN-FREE OPTION AVAILABLE

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 | 17.50

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

## SQUEALING PIG - ROSÉ | 16 / 48

Tastes like fresh picked strawberries. A refreshing style from Central California perfect for seafood.

## WILLIAM HILL - NAPA CHARDONNAY | 18 / 59

Baked apple, toasty oak, and brown spice

## FLEURS DE PRAIRIE- FRENCH ROSÉ | 17 / 58

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

## BELLE GLOS 'LAS ALTURAS' PINOT NOIR | 17 / 48

bright cherry fruit, warm spices, blueberry pie, and a hint of chocolate

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

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

## PEJU - CABERNET SAUVIGNON | 18 / 75

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

## QUILT NAPA VALLEY RED BLEND | 20 / 82

Petite Sirah, Merlot, Zinfandel, and Petite Verdot

## MELKA 'CJ' CABERNET SAUVIGNON | 36 /177

Striking aromatics with beautiful purity of fruit, power, and balance.

## RATTLESNAKE - SONOMA ZINFANDEL | 28 / 98

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

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

Stylish and elegant with length and buttery brioche complexity

# MOCKTAILS

## KOKOHEAD LOOKOUT | 12

Pineapple base With coconut cream makes this THE island drink of choice.

## EVERYTHING BUT THE VINE | 12

Sweet blend of fresh fruit, shaken and topped with our house made tea to give it a crisp taste

## ISLAND THYME | 12

Our bartenders favorite blend of sweet, tart, and citrus to refresh your palette on a hot day.