

STARTERS



Chef signature dishes

HOUSE SALAD | 16

ARCADIAN LETTUCE TOSSED IN A SHOYU VINAIGRETTE, CROWNED WITH HEIRLOOM TOMATO & CUCUMBER. THEN SPRINKLED WITH FETA 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 | 17

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

MAINS

BRISKET ENTREE | 44

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

DOUBLE BACK (RIBS) | 43

FULL RACK OF PORK RIBS DUSTED WITH CHICHARRON FINISHED WITH YOUR CHOICE OF ORIGINAL, GUAVA BBQ, CAROLINA GOLD BBQ

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 | 34

HALF CHICKEN BRINED AND SMOKED WITH LOCAL KIAWE SERVED WITH BAKED BEANS

NEW YORK STRIP | 32

NEW YORK STRIP-LOIN STEAK, GRILLED AND FINISHED WITH A TRUFFLE OIL DRIZZLE

ULTIMATE BRISKET BURGER | 36

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, GUAVA BBQ SAUCE ON A BRIOCHE BUN, AND A SIDE OF PICKLES, COLESLAW, & BEANS

SALMON | 29

TRUFFLE GARLIC LEMON HERB SALMON, PAN-SEARED TO PERFECTION SERVED WITH FRIED RICE

PORK SHOULDER STEAK | 29

THIN SLICED KIAWE SMOKED PORK SHOULDER STEAK, GUAVA BBQ GLAZED, SERVED WITH WHITE RICE

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

PANILOLO RIBEYE | 37

FIRE-GRILLED RIBEYE STEAK, HOUSE-MADE DRY RUB AND TOPPED WITH HERB BUTTER

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

STREET CORN | 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