

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 | 42

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

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.