

## FRIENDS NIGHT OUT

AN EXPERIENCE DESIGNED FOR 4

\$220

### DRAFT BEER

Choice of any draft beer per person

### BAO WOW WOW

three bao buns filled with kalua pork, slaw, papaya seed dressing, and guava bbq sauce

### SMOKEY CHEESY MAC

Campanelle pasta, smoked gouda monterey cheese sauce, kalua pork, carolina bbq sauce, and fried onions

### BACK RIBS

St. Louis Style Ribs, Chicharron Topping + Herb Mix

### CRAB CAKES

Smoked hollandaise sauce, green papaya, Arugula, and mango salad

### TRUFFLE FRIES

Shoe-String Fries Season With Truffle Oil, Shaved Parmesan, Chicharron & Fresh Herb Mix

### CHAR SIU PORK BELLY

Smoked pork belly lightly fried, served with a char siu glaze

### BASQUE CHEESECAKE

Spanish style Cheesecake, Guava Sauce, and fresh berries

### CHOCOLATE MACADAMIA BREAD PUDDING

Served Warm With Whipped Cream And Bourbon Caramel Sauce

## BBQ DATE NIGHT

AN EXPERIENCE DESIGNED FOR 2

\$150

### WINE FOR 2

YOUR CHOICE OF A GLASS OF RED OR WHITE WINE

### BBQ SHRIMP SKEWERS

SKEWERED SPICY SWEET GRILLED SHRIMP

### BRISKET ENTREE

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

### SMOKED CHICKEN

HALF CHICKEN BRINED FOR 24 HOURS AND SMOKED WITH LOCAL KIAWE

### SIDE GARLIC MASHED POTATOES

SIDE OF MASHED YUKON GOLD POTATOES WITH GARLIC

### BASQUE CHEESECAKE

SPANISH STYLE CHEESECAKE, GUAVA SAUCE, AND FRESH BERRIES