



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