

BRUNCH

 Chef signature dishes

TRUFFLE FRIES | 13.50

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

KALUA PORK BENEDICT | 20

RILLED TARO ENGLISH MUFFINS, 12-HOUR AWARD-WINNING KALUA PORK, POACHED EGGS, GUAVA, AND TRUFFLE HOLLANDAISE.

WAIKIKI SUNRISE WAFFLE | 19

A GOLDEN BROWN BELGIUM WAFFLE SERVED WITH TWO EGGS ANY WAY AND SAUSAGE LINKS.

MOLOKA'I RIBEYE STEAK AND EGGS | 38

RIBEYE STEAK GRILLED TO PERFECTION AND SERVED WITH TWO EGGS ANY WAY

MAUI FRIED RICE | 19

OUR SIGNATURE KALUA PORK, SPAM, PORTUGUESE SAUSAGE IN OUR SRIRACHA FRIED RICE, TWO EGGS SUNNY UP

KAUAI ISLAND TRIFECTA BREAKFAST | 22



THREE PIECES OF SPAM, PORTUGUESE SAUSAGE, AND LINK SAUSAGE, AND THREE EGGS ANY WAY, SERVED WITH WHITE RICE

BIG ISLAND LOCO MOCO | 22

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

BURGERS & SANDWICHES

OUR BURGERS AND SANDWICHES COME WITH SEA SALT FRIES. ADD TRUFFLE PARMESAN +3.50

SHAVED PRIME RIB SANDWICH | 25

THIN-SLICED GARLIC PRIME RIB, SAUTÉED MUSHROOMS & ONIONS, SMOKED GOUDA, SERVED ON A LOCAL FRENCH ROLL WITH TRUFFLE FRIES

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

UNKLE'S KALUA PORK SAMMIE | 20

OUR SIGNATURE KALUA PORK, COLE SLAW, BRIOCHE



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

CHUNS BOMBER | 14.95

12-HOUR SLOW ROASTED KALUA PORK, CRISPY BACON, CRISPY POTATOES, JACK AND CHEDDAR CHEESE, AND EGGS WRAPPED IN A WARM FLOUR TORTILLA

SMASH BURGER MENU

THE SURFING PIG SMASH BURGER | 17

6 OZ BACON-INFUSED SMASHED PATTY, LTO, BBQ THOUSAND ISLAND, ON A BRIOCHE BUN.

DA KINE SMASH CHEESEBURGER | 19

6 OZ BACON-INFUSED SMASHED PATTY, GUAVA BBQ SAUCE, AMERICAN CHEESE, LTO, ON A BRIOCHE BUN.

FULLY LOADED SMASH BURGER | 28

6 OZ BACON-INFUSED SMASHED DOUBLE PATTY, BBQ THOUSAND ISLAND, LTO, FRIED EGG, CHEDDAR, BACON, ON A BRIOCHE BUN.

DRINKS

FULL BAR AVAILABLE

SMOKING PIG | 19.50

OUR SIGNATURE DRINK IS A TAKE ON THE CLASSIC OLD-FASHIONED USING OUR OWN BACON-INFUSED PRIVATE LABEL BOURBON, SMOKED & SERVED TABLE-SIDE TOPPED WITH CRISPY BACON

BLOODY MARY | 15.50

TITO'S VODKA MEETS OUR HOUSE BLOODY MARY MIX, SMOKED WITH MESQUITE AND SERVED WITH A HALF SALTED RIM AND THE GARDEN

TROPICANA EXPRESS | 16

A TROPICAL GETAWAY MADE WITH BANANA RUM AND HINTS OF ORANGE, PINEAPPLE, AND MANGO. SERVED WITH A RASPBERRY LIQUOR FLOAT

PIG IN THE MUD | 16.50

A SPLIT BASE IRISH COFFEE WITH PIGGYBACK RYE, KOLOA COFFEE RUM, AND BAILEYS. TOPPED WITH HOUSE WHIPPED CREAM AND A DASH OF CINNAMON.

DOCTOR'S ORDERS | 16.50

FILL YOUR PRESCRIPTION WITH THIS SCOTCH CLASSIC. MADE WITH FRESH LEMON JUICE, GINGER SYRUP, RASPBERRIES, AND EGG WHITE

MIMOSAS | 12

CRAFTED WITH A CHOICE OF ORANGE, GUAVA, OR PINEAPPLE JUICE

MAKE IT A FLIGHT | 32

MAKE IT A CARAFE | 45

SIDES

BACON (5PC) | 7.50 COLESLAW | 7.50 2 EGGS | 6 PLAIN WAFFLE | 6 BBQ BAKED BEANS | 10

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