



SOUTH SIDE

## BREAKFAST SATURDAY & SUNDAY

8:00AM-11:00AM

### WAGYU LOCO MOCO \$24

Wagyu beef patty, two scoops of rice, brown gravy,  
2 over medium eggs, topped with green onions,  
pickled red onions, and potato mac salad \*\*Add Extra Patty \$6\*\*

### BREWERY BREAKFAST \$13

2 Eggs any style, Texas toast, your choice of hash browns or rice.  
\*\*Add breakfast sausage, or house cured pork belly bacon \$4\*\*

### STEAK AND EGGS \$26

10 oz. house-cut strip steak topped with garlic & herb butter,  
two eggs any style, Texas toast, choice of hash browns or rice  
\*\*Add coconut shrimp \$6\*\*

### BREAKFAST BURRITO \$17

Extra-large tortilla, cheddar cheese, 3 scrambled eggs,  
house cured pork belly bacon, jalapenos, and tomato.  
Served with hash browns

### FRENCH TOAST \$15

Dusted with powdered sugar  
served with maple syrup and whipped butter  
\*\*Add Two Eggs \$4\*\*Add Strawberries \$3\*\*

### FRESH FRUIT BOWL \$15

Island fresh Fruit tossed with Granola  
and topped with local honey. Served with Texas Toast  
\*\*Add Two Eggs \$4\*\*

### PORK BELLY FRIED RICE WITH EGGS \$15

Pineapple kimchee fried rice topped with 2 eggs any style,  
crispy pork belly bacon, and green onion  
\*\*Add Coconut Shrimp \$6\*\*

### BREAKFAST BURGER \$20

Wagyu patty, cheddar, hash browns, over medium egg, pork belly bacon,  
mayonnaise and red onion piled high on a toasted brioche bun  
\*\*Add fries \$3\*\*

### KIDS BREAKFAST \$13

1 scrambled egg, 1 french toast, bacon & fresh fruit  
Includes milk "no refills" or soft drink  
\*\*children 12 & under only\*\*

## CRAFT BEER

\$3.00 4oz Pour • \$8.00 DRAFT • \$18 GROWLER FILL

\$12.00 FLIGHT OF 4oz Pour

### CRAFT LIGHT 4% ABV 8 IBU

When you just want a beer, but you still want to support local,  
independent craft. Simple, easy drinking, refreshing, beer.

### ALOHA SPIRIT BLONDE ALE 4.6% ABV 18 IBU

Perle and Tettnang hops provide slight bitterness and a  
late addition of Cascade hops lend a delicate aroma to the finished beer.

### HANA HOU HEFE 5.8% ABV 15 IBU

An unfiltered American style hefeweizen brewed  
with orange peel and strawberry puree.

### SKINNY JEANS IPA 6.0% ABV 56 IBU

A hop forward West Coast IPA with strong tropical and  
floral notes followed by piney aromatics.

### EEE PAH IPA 7.2% ABV 75 IBU

We created a nice malty backbone to support the crazy amount of  
Centennial, Cascade, and Simcoe hops we used.  
Dry hop with the same three hops to drive the intensity.

### JALAPEÑO MOUTH 5.5% ABV 30 IBU

We add fresh Jalapeños into our amber ale to create a beer that's well  
balanced between malty sweetness and spicy heat.

### BLACK STRAP MOLASSES PORTER

6.1% ABV 37 IBU

Big roasty coffee flavors with a hint of sweetness by the addition of  
black strap molasses in the boil. Goldings and Fuggle hops provide  
refined earthy bitterness that compliments the roasty flavors of the malt.



### \$7 BLOODY MARY

add jumbo shrimp, bacon  
and a chicken wing for \$5

### \$7 MIMOSA

\$5 CRAFT LIGHT

### \$24 MIMOSA FLIGHT

Bottle of Champagne  
with choice of 4 juices  
Orange, Pineapple,  
Cranberry or POG