



BRUNCH MENU

SATURDAY 9:30AM-2PM

SUNDAY 8AM-2PM

*Our full beer and cocktail menu also available

BLOODY MARYS

SMOKIN' MARY \$16

House bloody mary mix, Ocean Vodka, smoked salt; with smoked brisket, bacon, and chicken wing.

CLASSIC MARY \$7

Well Vodka, Demitris Bloody Mix, Salted Rim, with Celery, Lemon & Olive garnish.
Upgrade to Ocean Vodka .. \$3

COCKTAILS

MIMOSA \$6

Bubbly with your choice of juice: orange, pineapple, grapefruit, guava, or cranberry.

PROSECCO MIMOSA \$12

Spit of Prosecco Bubbly with your choice of: Orange, Pineapple, Grapefruit, Guava or Cranberry Juice.

BREW-MOSA \$7

Our Hana Hou Hefe Beer with a Splash of Orange Juice

JALAPENO MICHELADA \$6

Jalapeño Mouth Amber Ale™, bloody mary mix, lime juice, salt rimmed glass. Add tequila \$4.

PEACH BELLINI \$11

Peach Schnapps, Bubbly, Splash of OJ.

IRISH COFFEE \$10

Lion coffee, brown sugar, Jameson, whipped cream.

MIMOSA FLIGHT \$22

Full Bottle of Bubbly, Served with a Flight of Juice (Orange, Pineapple, Grapefruit, Guava)

CRAFT BEER

\$2.50 SAMPLE • \$7.50 DRAFT • \$16 GROWLER

ASK ABOUT OUR SPECIAL RELEASES!

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.

808 PALE ALE 6.3% ABV 38 IBU

A solid pale ale brewed with Centennial, Perle, and Cascade hops. Dry hopped with Cascade hops to further accentuate the aroma.

ENGLISH BROWN ALE 5.1% ABV 26 IBU

Nutty and roasty malt flavors set the stage for our English Brown. English East Kent Goldings hops are used for both bittering and aroma, perfectly balancing out the malt forward character.

SKINNY JEANS IPA 6.0% ABV 56 IBU

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

HANA HOU HEFE 5.8% ABV 15 IBU

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

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.

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.

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.

SUNDAY FOOTBALL SPECIALS:

\$5 CRAFT LIGHT LAGER DRAFTS DURING ALL SUNDAY NFL GAMES
\$5 BLOODY MARYS AND MIMOSAS DURING THE FIRST MATCH-UPS OF THE DAY



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BRUNCH

TRADITIONAL BREAKFAST \$12

Two eggs any style, bacon, rice and Texas toast.

BRISKET BENNIE \$17

House Smoked Brisket, Poached Egg, and Hollandaise sauce, served atop Texas Toast.
Sub Brisket for Tomato & Avocado for the same price!

BREAKFAST SMASH BURGER \$17

Our Classic Cheesy Smash burger, topped off with a fried egg, and served with French fries.

SMASH BURGER LOCO MOCO \$17

Smash burger patty, rice, brown gravy, sauteed onions,
and topped off with two eggs any style

BREAKFAST BURRITO \$12

Scrambled Eggs, Cheese, French Fries, Bacon, rolled-up in a flour tortilla,
and served with a side of salsa. No Substitutions
Add Guacamole .. \$3

AVOCADO TOAST \$15

Texas Toast, avocado, tomato, topped off with chiffonade basil and a balsamic drizzle.

BUDDHA BOWL \$18

Kale, arugula, quinoa, celery, carrot, pickled red onions, candied macadamia nuts,
and furikake chickpeas. Tossed in a house-made lemon vinaigrette
and topped off with two eggs any style.
Add Mahi Mahi .. \$8

KEIKI BREAKFAST \$10

Scrambled Eggs, Bacon, Texas Toast.