



SOUTH SIDE

STARTERS

CHICKEN WINGS \$18

Crispy fried chicken wings tossed in a your choice of buffalo or teriyaki sauce.
Add \$1 for half n half

POKE NACHOS \$22

Marinated fresh Ahi, fresh avocado, cilantro, green onions, furikake, sriracha aioli, and teriyaki glaze. Served on crispy wonton chips

BAVARIAN PRETZEL \$17

Gigantic pretzel with IPA beer salt and served with Jalapeño Mouth queso

CRISPY BRUSSEL SPROUTS \$14

Flash fried brussel sprouts tossed with house made bacon, pickled peppers, aged parmesan cheese and kim chee aioli

COCONUT SHRIMP \$17

Six sweet and crispy shrimp, drizzled with sweet chili sauce served with superfood slaw

ONO ONION RINGS \$15

Served with buttermilk ranch dressing

FROM THE GARDEN

ADD AVOCADO \$3 - GRILLED CHICKEN OR COCONUT SHRIMP \$6 - MAHI \$10

SUPERFOOD \$18

Kale, red quinoa, cucumber, pickled onion, carrots, furikake chickpeas, tossed in a lemon vinaigrette

MAHI SALAD \$25

Mixed greens, red onion, tomato, carrots, green onion, grilled mahi, wontons strips with ginger lime vinaigrette

CHICKEN CAESAR \$22

Grilled chicken breast, romaine lettuce, parmesan cheese, pretzel croutons with caesar anchovy dressing

HOUSE WEDGE \$17

Crispy iceberg slab, boiled egg, pork belly, tomato, bleu cheese crumbles, green onion with bleu cheese dressing

ON A BUN

YOUR CHOICE OF FRENCH FRIES, STICKY RICE, SUPERFOOD SLAW OR POTATO MAC SALAD
SUB ONION RINGS, KRAFT MAC N CHEESE OR A SIDE SALAD FOR \$5 SUB GLUTEN FREE BUN \$3

SMASHED WAGYU BURGER \$19

American raised wagyu beef, with cheddar cheese, red onion, lettuce, tomato and mayonnaise on a toasted brioche bun
Make it a double \$6

MAHI SANDWICH \$25

Grilled Mahi with lettuce, tomato and a sriracha aioli on a toasted brioche bun
Add cheddar cheese \$3

ISLAND TERIYAKI BURGER* \$22

Wagyu patty topped with Swiss cheese, mayo, pineapple, lettuce, tomato, red onion and ginger teriyaki sauce on a toasted brioche bun
Add avocado \$3

ISLAND TERIYAKI CHICKEN \$22

Grilled chicken topped with Swiss cheese, grilled pineapple, lettuce, tomato, red onion, mayonnaise and ginger teriyaki sauce on a toasted brioche bun **Add avocado \$3**

FOUNDER'S FAVORITE BURGER \$23

Hailing from southern california but adopting Maui as their home, cheeseburger restaurant founders, Laren and Edna, found the perfect blend of aloha by topping their cheeseburger with cheddar cheese lettuce, tomato, mayonnaise, grilled Maui pineapple and avocado.
Add bacon \$3

WAILEA WRAP \$19

Grilled marinated chicken breast with mixed greens, citrus ginger vinaigrette, tomato, pickled red onion, wonton strips and avocado rolled in a grilled flour tortilla
Sub crispy chicken \$2

LUAU PORK SANDWICH \$19

Smoked Hawaiian style, topped with superfood slaw, grilled pineapple, and WBC porter BBQ sauce on a toasted brioche bun
Add 2 onion rings \$3

KAUAI TARO BURGER \$20

A blend of taro, brown rice, chia seeds, sea salt, garlic, onion, chile pepper and a blend of herbs and spices with lettuce, tomato, onion, mayo and topped with Swiss cheese and avocado on a toasted brioche bun
Add grilled pineapple \$2

HOUSE FAVORITES

GRILLED STRIP STEAK \$29

10 oz. cut topped with herbed butter.
Served with French fries and seasonal vegetables
Add coconut shrimp \$6

BABY BACK RIBS \$25

Tender St.Louis style pork ribs slowed cooked and glazed with WBC porter bbq sauce. Served with French fries and cole slaw
Add side salad \$4 **Make it a Full Rack for \$39**

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
Upgrade to pineapple kim chee fried rice \$3

COCONUT SHRIMP WITH FRIED RICE \$22

Crispy coconut shrimp on a bed of pineapple kim chee fried rice
Add house smoked pork belly \$3

MAHI TACOS \$26

Choice of crispy baja style, or blackened mahi, corn tortilla, shredded cabbage, pineapple salsa, sriracha aioli, and fried rice
Add avocado \$3 **Extra Taco \$5**

FRESH AHI POKE BOWL \$23

Fresh caught ahi marinated in our soy chili garlic sauce over white rice, mixed green salad with a sriracha aioli and wonton strips
Upgrade to pineapple kim chee fried rice \$3 **Add avocado \$3**

CHEF'S SPECIAL

Ask your server about today's special



SOUTH SIDE

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.

Check our our Limited Releases on Tap!

BOTTLE & DRAFT BEER

DRAFT \$7.50

Bud Light Michelob Ultra

BOTTLE

Coors Light \$7 Corona \$8 Modelo \$8

TROPICAL DRINKS

HANA HOU™ SHANDY \$12

Muddled orange, strawberry, and lemon, with simple syrup, lemon lime soda, and our Hana Hou Hefe. Kick it up with a shot of Ocean Vodka for \$5.

MAUI MAI TAI \$12

Classic Mai Tai with light rum, orgeat, orange curacao, pineapple juice, orange juice, and a dark rum float.

PIÑA COLADA \$12

The best Piña Colada you've ever had, made with light rum. Add Dark Rum Float \$4

LAVA FLOW \$12

A frozen favorite! Piña Colada and Strawberry layered with light rum. Add Dark Rum Float \$4

HARD CIDER & HARD SELTZER

Angry Orchard Cider \$7

High Noon Seltzer \$8

Ola Seltzer \$8

High Noon Tea \$8

High Noon Lemonade \$8

WINE BY THE GLASS

6oz \$11 9oz \$13

Chardonnay Pinot Gris Rose

Cabernet Sauvignon Pinot Noir

La Marca Prosecco (SPLIT) \$13

SOFT BEVERAGES

Coke Diet Coke Sprite Dr Pepper Root Beer
Lemonade Iced Tea

JUICES

Orange Pineapple Cranberry

Passion Orange Guava (POG)

DESSERT

ASK YOUR SERVER ABOUT
OUR CURRENT SELECTIONS

HAPPY HOUR 2PM-5PM

- \$5.50 CORE DRAFTS • \$12 CORE GROWLER FILLS •
- \$6 WELLS • \$8 HOUSE WINE • \$8 MAI TAI & PINA COLADAS •
- 15% OFF SELECT STARTERS •