

ACORN SQUASH Whole Roasted and Stuffed with Sautéed Local Root Vegetables, Sesame, Ginger White Beans and Quinoa. Served with Curried Coconut Gravy & Shaved Coconut. **26.**

Chef Ippy Suggests: ACE, PINEAPPLE CIDER

PUB BURGER 1 /2 Pound Burger Topped with “Nakamoto Farm ” Lettuce, Roasted Tomatoes, Caramelized Onion Jam, Cheddar, Bacon, House Bread & Butter Pickle & House Aioli with Crispy Onions on a “Mamane Bakery” Sweet Bun. Served with Hand-Cut Garlic Fries. **21.**

Chef Ippy Suggests: LAMARCA, PROSECCO

LAMB PORTERHOUSE 12 oz. Sweet Cabernet Brined with Pickled Beet Puree, Basil Pesto and served with Crispy Hand-Cut Sugar Rosemary Fries. **31.**

Chef Ippy Suggests: SPELLBOUND, MERLOT

3FP “BREAKFAST” Crispy House Pork Belly, Creamy Polenta, Honey–Lemon Arugula, Sweet Roasted Apple/Tomato Conserves and a 63° Egg. **25.**

Chef Ippy Suggests: WESTMALLE TRAPPEST, TRIPEL



nd they lived happily ever after as **Three Fat Pigs...**

KONA COFFEE POT DE CRÈME *with Hazelnut Whipped Cream & Candied Bacon.* **9.**

PAVLOVA *with Warm Pineapple Caramel Sauce, Whipped Cream and Strawberry Coulis.* **12.**

3FP Parfait *Layered with Sweet , Spiced Yogurt, House Baked “Hilo Honey Company” Macnut Honey Granola, Kiwi, Citrus and Chocolate Mousse.* **12.**

HOMEMADE ICE CREAM SANDWICH *Chef’s Choice (of course).* **11.**

LAPPERT’S HAWAIIAN PREMIUM ICE CREAM *Hawaiian Vanilla, Chocolate or Caramel Turtle.* **8.**

LAPPERT’S HAWAIIAN ISLAND SORBET *Lilikoi (Passion Fruit).* **7.**



hey Dugged out in the Charcuterie Cellar.....

WHAT IS IN THIS SECTION YOU MAY ASK? PLEASE LET US EXPLAIN!

CHAR • CU • TE • RIE (SHär'kōōdärē): N O U N - C O L D C O O K E D M E A T S C O L L E C T I V L Y .

In this section we don't discriminate with "ONLY" meat.....

we also serve delicious cheeses and housemade preserves

CHARCUTERIE

5. PER CHOICE

3FP House Head Cheese

Garlic Salami

Salami Toscana

Soppressata

Dried Chorizo

3FP Chicken Liver Pate

CHEESE

5. PER CHOICE

Havarti

Honey Chevre (Goat
Cheese)

Manchego

Parmigiano Reggiano

Stilton (English Bleu)

Dubliner

PICKLES & PRESERVES

4. PER CHOICE

Angry Strawberry Jam

Yuzu Marmalade

House Bread & Butter
Pickles

Pickled Cherry Tomatoes

Pickled Beets

Pub Pickled Onions



hey Gobbled Up the Sides.....

Warm Biscuits with Pork Gravy

7.

Apple, Caramelized Onion & Bleu Cheese
Tart

8.

Waipio Valley Hoi'ō Fern Shoot Salad

7.

Roasted Garlic and Pickled Jalapeno Mashed
Potatoes with Pork Gravy

6.

Crispy Okinawa Purple Potatoes

5.

Fried Brussel Sprouts, Pickled Onion &
Smoked "Kiawe" Sea Salt

7.

Sauteed Kale with House Cured Pancetta

6.

& 3FP Bread & Butter Pickles

Hand-cut garlic fries

5.