



nce upon a time there were **Three Little Pigs...**

MINI MANAPUA (ZHENG BAO) Crispy Ssamjang Tossed Pork Belly, Sweet Pickled Jalapeño Peppers, Carrots, Onion and Fresh Daikon served with Pickled Beet Whole Grain Mustard Yogurt.. **16.**

ROASTED BONE MARROW with Raspberry Molasses, Slow Cooked Tomatoes and Grilled Country French Bread. **14.**

FIGS Roasted and Caramelized with White Wine, Whipped Herbed Goat Cheese, Al Forno (Baked) served with Ciabatta Crostini. **13.**

HAMAKUA ALI' I MUSHROOMS Seared with Maui Onion Sesame Oil, Aromatics, Pipinola (Chayote) Shoots and Pistachio Vinaigrette. **16.**

PUB HOUSE FRIES Hand Cut Potatoes, Smoked Gouda Cheese Sauce, Jalapeno Aioli, Crispy Bacon, House Bread and Butter Pickles and Caramelized Onion. **13.**

STEAMED MANILA CLAMS In a Sweet and Spicy, Cherry Tomato Sake Buerre Blanc. **21.**



hey played in the **Garden...**

SPINACH SALAD with Roasted Grapes, Honey Chevre Goat Cheese and Candied Pecans with Macadamia Nut Vinaigrette. **16.**

PUB SALAD Waimea Mixed Greens and Arugula with Gorgonzola (Italian Blue) Cheese, Crispy Pears and Candied Walnuts with Raspberry Vinaigrette. **15.**

WINTER SALAD Arugula and Parsley with Dried Sweet Cranberries, Caramelized Onion, Roasted Local Pumpkin and Candied Pecans served with Bacon Vinaigrette. **17.**

CRABBIE PIGGIE Local Greens, Crab, Cherry Tomatoes, Avocado, Pickled Radish and Crispy Bacon Dressed with Wasabi Aioli. **21.**