

## Pupus

### UNAGI & BUTTERFISH ARANCINI

Nori Tsukudani, Kabayaki Mustard  
13

### FRIED CHICKEN

Kimchee Vinaigrette, Little Gem Lettuce, Ssam Fixin's  
16

### S.P.A.M. MUSUBI

Mochi-Crusted Smoked Pork Arabiki Meatloaf  
15

### MAITAKE MUSHROOM TEMPURA

Yuzu Mousseline, Scallion  
12

### PORK & CRAB LUMPIA

Napa Cabbage, Ginger, Chili Vinegar  
16

### SALT & PEPPER BIG FIN SQUID

Fermented Black Bean, Calamansi Aioli  
16

## Raw Bar

### \*AHI POKE NACHOS

Avocado Salsa, Bubu Arare, Wonton Chips  
19

### \*KONA KAMPACHI CEVICHE

Pickled Tomato, Aji Amarillo, Corn Tortilla Chips  
18

### VEGETABLE POKE

Baby Tomatoes, Summer Squash, Wax Beans  
11

### \*DAILY OYSTERS

Thai Mignonette, Cucumber Namasu  
18

## Salads

### PINEAPPLE & PROSCIUTTO

Kohlrabi, Togarashi, Balsamic  
14

### GRAINS & SPROUTS

Stone Fruit, Spicy & Sour Plum Vinaigrette  
11

### Heart of Palm Sunomono

Cucumber, King Crab, Macadamia Nut  
16

## Sea

### MAINE LOBSTER & HOKKAIDO SCALLOP

Red Abalone, Yuba, Yuzu-Caper Brown Butter  
42

### GRILLED OCTOPUS

Togarashi-Spiced Potatoes, Scallion, Miso Aioli  
21

### NORTH SHORE-STYLE KAUAI SHRIMP

Garlic Butter Sauce, Edamame, Carrots  
Short-Grain Rice  
31

### MOCHI-CRUSTED OPAH

Chili-Lime Dressed Slaw, Spiced Peanuts  
33

### MISO HONEY-GLAZED BUTTERFISH

Assorted Banchan, Bok Choy Namul  
37

### GINGER & SCALLION BROILED KONA KAMPACHI

Roasted Eryngii Mushrooms, Coconut Rice  
Kaffir Lime Vinaigrette  
MP

## Land

### HULI-HULI CHICKEN

Rice Cakes, Chinese Broccoli, Chili Sauce  
32

### KALBI SHORT RIB

Kimchee Potato Salad, Coconut Rice, Pickled Kohlrabi  
29

### LOCO MOCO'

Beet & Bean Patty, Sunny Side Farm Egg  
Shiitake Gravy  
22

### PEPPER-CRUSTED RIB EYE

Cipolini Onions, Shiitake Mushrooms  
Salt-Roasted Marble Potatoes  
48

### Porchetta Lau Lau

Kalua Pig, Lomi Tomato  
35

## Taste of the Islands

An Ohana style menu featuring the favorites of Trailblazer Tavern  
57 per person - 13 wine paring

## Sides

### BLISTERED LONG BEANS

Szechuan Peanuts, Chili-Garlic  
9

### KIMCHEE FRIED RICE

Kimchee, Pork Belly, Ko Chu Jang  
10

### BROILED EGGPLANT

Spicy Miso, Mandarin  
10

### SAUTÉED BROCCOLINI

House-made XO, Crispy Shallot  
10

### YAKI-ONIGIRI

Koshihikari Rice, Black Truffle Butter  
9



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

↙ -Vegetarian

4% surcharge will be added for all food & beverage for San Francisco employer mandate

Please be sure to kindly inform your server/bartender of any allergies or dietary restrictions.

# Cocktails

## Refreshing Tiki

### 308 GTS 14

Appleton Signature, Sailor Jerry, Aperol  
Pineapple Amaro, Prickly Pear, Lemon

### ROBIN'S NEST 15

Suntory Toki, Plantation OFTD, Cinnamon  
Passion-Honey, Pineapple, Lemon, Cranberry

### CAFE AMERICAIN 15

Arette Reposado, Allspice Dram, Del Maguey Vida  
Huana Guanabana, Mango, Lime, Agave

### ISLAND HOPPER 14

Don Q Cristal, Kohana Kea Agricole, Kalani Coconut  
Lemon, Hibiscus, Pineapple, Ginger Beer

### MUSTACHIOED SOUR 15

Frisco Pisco, Trakal, St. George Spiced Pear, Lime  
Pineapple, POG, Hibiscus, Egg White

### GOLDEN SUNRISE 14

Tito's, St. Germain Elderflower, BarMatt Equatorial Ceylon  
Heirloom Pineapple Amaro, Assam Tea, Pineapple, Lemon

### SHAKA SPIRIT 12

Seedlip Blend, Assam Tea, Pineapple, Lemon

### POG FIZZ 8

Passion, Orange, Guava, Lemon, Club Soda

## Spirit-Forward

### OL' DÜSSELDORF 14

Rittenhouse Rye, Three Roll Spiced Rum, New Deal Ginger  
Lemon, Köstritzer Schwarzbier

### SGT. DOHENY 15

Diplomatico Reserva, Batiste Gold, Tempis Fugit  
Creme de Banane, Velvet Falernum, Coconut Ice Cube

### HIGGINS' MARTINI 14

Botanist Islay Gin, Bimini Overproof Gin, Velvet Falernum  
Dry Vermouth

### ZEUS & APOLLO 15

El Dorado 8yr, Luxardo Apricot, Chateau Aloe  
Drambuie, Ardbeg Rinse

## Frozen Cocktails

### T.C.'S P.C. 8oz 14 15oz 22

Don Q Cristal, Coconut Cream, Pineapple

### MAUNA KEA ICE 8oz 14 15oz 22

Rotating Slushy

### KUAWA TEA 12

Seedlip Blend, Guava, Iced Tea, Lemon, Club Soda

### HALA KAHIKI TEA 8

Pineapple Papaya Green Tea, Hibiscus, Lemon

## Zero Proof

## Rosé

**LA BERNARDE LES HAUTS DU LUC** Cinsault 11  
Provence, France 2018  
cherry, tangerine, rose petals

**JAX Y3** Pinot Noir 12  
Russian River Valley, California 2017  
strawberry, nectarine, viola

## White

**SOMM BLANC** Sauvignon Blanc 16  
North Coast, California 2017  
grapefruit, passion fruit, almond

**CHAVY-CHOUET LE PETITS POIRIERS** Aligote 14  
Burgundy, France 2017  
lemon, apple, stonefruit

**DOMAINE DU CARROU SANCERRE** Sauvignon Blanc 16  
Loire Valley, France 2018  
white grapefruit, fresh flowers, ripe pear

**A COROA VALDEORRAS** Godello 14  
Galicia, Spain 2018  
stone fruit, citrus, wild herbs

**LE CASEMATTE PELORO BIANCO** Grillo/Carricante 14  
Sicily, Italy 2018  
white peach, grapefruit, dry minerality

**SANDHI** Chardonnay 16  
Santa Barbara, California 2015  
meyer lemon, white flowers, pinenuts

## Sparkling

**PARIGOT BLANC DE BLANCS** Chardonnay 17  
Burgundy, France NV  
fuji apple, toast, meyer lemon

**BORGOLUCE PROSECCO SUPERIORE** Glera 13  
Veneto, Italy NV  
green apple, peach, lemon

**PIERRE GERBAIS GRAINS DE CELLES** 24  
Champagne, France NV  
white peach, lemon tart, cream

**CHARTOGNE-TAILLET MICHAEL MINA CUVÉE** 25  
Champagne, France NV  
honey, pear, brioche

## Red

**PENCE PENCE RANCH** Pinot Noir 16  
Sta. Rita Hills, California 2017  
red plum, strawberry, anise

**BADIA A COLTIBUONO CHIANTI CLASSICO** Sangiovese 14  
Tuscany, Italy 2016  
dark cherry, dried herbs, balsamic

**MILENRAMA RESERVA** Tempranillo 14  
Rioja, Spain 2014  
dried raspberry, baking spice, tobacco

**PIED A TERRE** Cabernet Sauvignon 18  
Sonoma, California 2015  
black cherry, cassis, violet

**RAMEY** Cabernet Sauvignon 25  
Napa Valley, California 2014  
blackberry, currants, smoke



## Can / Bottle

**ANCHOR STEAM** 8  
Ale 4.9% San Francisco, CA

**MAUI BREWING PAU HANA** 7  
Pilsner 4.2% Maui, HI

**STEM HIBISCUS SESSION** 9  
Cider 4.3% Lafayette, CO

**DRAKE'S** 7  
IPA 7.4% San Francisco, CA

**MAUI BREWING PINEAPPLE MANA** 9  
Wheat 5.5% Maui, HI

**MILLER HIGH LIFE** 6  
Hipster-Lager 4.6 Milwaukee, WI

**ERDINGER** 6  
NA Erding, Germany

## Beer

## Draft

**MAUI BREWING SEASONAL RELEASE** M.P.  
Inquire with your server Maui, HI

**HELL OR HIGH WATERMELON** 8  
Wheat Beer 4.9% San Francisco, CA

**FORT POINT ANIMAL** 8  
IPA 7.4% San Francisco, CA

**NORTH COAST SCRIMSHAW** 8  
Pilsner 4.7% Fort Bragg, CA

**BLANCHE DE CHAMBLY** 9  
Belgian Style White 5% Chambly, CAN

**KÖSTRITZER** 8  
Schwarzbier 4.8% Bad Köstritz, Thuringia, GER

**STANDARD DEVIANT** 8  
Kölsch 5.3% San Francisco, CA