

LUAU POLOOZA

DIM SUM AND PUPUS

S.P.A.M. MUSUBI 15

MOCHI-CRUSTED SMOKED PORK ARABIKI MEATLOAF

SHRIMP TOAST 14

JAPANESE WHITE BREAD, SWEET SHRIMP, BLACK SESAME

MAITAKE MUSHROOM TEMPURA 12

YUZU MOUSSELINE, SCALLION

SHIITAKE SHUMAI 11

GINGER, MOUNTAIN CHIVE, BLACK VINEGAR CHILI SAUCE

UNAGI & BUTTERFISH ARANCINI 13

NORI TSUKUDANI, KABAYAKI MUSTARD

MARKET SWEET BUNS 13

BAKED PINEAPPLE BUNS, LILIKOI CUSTARD

LIGHT FARE AND SALADS

VEGETABLE POKE 11

BABY TOMATOES, SUMMER SQUASH, WAX BEANS

FRUIT BOWL 14

SEASONAL AND TROPICAL FRUITS SERVED IN A PINEAPPLE

HEART OF PALM SUNOMONO 17

CUCUMBER, KING CRAB, MACADAMIA NUT

BABY KALE AND BROCCOLI 15

SLOW POACHED EGG, BONITO, POMEGRANATE, GOMA AE

PACIFIC OYSTERS

THAI MIGNONETTE, CUCUMBER NAMASU

\$2 EACH

EGGS

LOCO MOCO 22

BEEF OR BEET PATTY, SHITAKE GRAVY
SUNNY SIDE FARM EGG

ISLAND EGG SANDWICH 14

PIPIKAULA, CHEDDAR, ONION KETCHUP

PIPIKAULA HASH 23

HAWAIIAN BEEF 'JERKY', YUKON POTATOES
MARKET VEGETABLES, EGGS ANY STYLE

CHAWANMUSHI 16

DASHI CUSTARD, SCALLOP, TAKO, KAUAI SHRIMP, SHISO

BENEDICTS

ALL SERVED ON ENGLISH MUFFIN WITH HOLLANDAISE AND BREAKFAST POTATOES

GOMAE AE KALE 19

KECAP MANIS PORK BELLY 23

PEKING DUCK 24

PLATES

TAVERN DOUBLE DOWN 18

DOUBLE PATTY, DOUBLE CHEESE
SHAKA SAUCE, FRIES

FISH FRY HOAGIE 18

TEMPURA BATTERED, JAPANESE TARTAR
SHREDDED LETTUCE, FRIES

CHICKEN AND PUFFLE 25

BUTTERMILK FRIED CHICKEN, ROLLED BUBBLE WAFFLE
ASSORTED BANCHAN

MOCHI PANCAKES 19

POG COULIS, MACADAMIA PRALINE, COCONUT
WHIPPED CREAM

FRENCH TOAST 21

SALTED PEANUT BRITTLE, BRÛLÉED BANANA
5 SPICE MAPLE SYRUP

KALBI SHORT RIB 24

KIMCHEE POTATO SALAD, COCONUT RICE
PICKLED KOHLRABI

SIDES

SPICY GARLIC FRIES 6

TOGARASHI, FURIKAKE AIOLI

THICK CUT BACON 9

5 SPICE MAPLE GLAZE

YAKI ONIGIRI 9

KOSHIHIKARI RICE, BLACK TRUFFLE BUTTER

PIPIKAULA HASH 10

HAWAIIAN BEEF 'JERKY', YUKON POTATOES
MARKET VEGETABLES

KIMCHEE FRIED RICE 12

SUNNY SIDE EGG, PORK BELLY, KO CHU JANG

SWEETS

DONUT 'HOLES' 9

CHEF'S SELECTION OF TROPICAL COULIS

COFFEE & CREAM SHAVE ICE 9

VANILLA MANULELE RUM PANNA COTTA

COCONUT CAKE 9

COCONUT CHIFFON, HAUPIA PUDDING COCONUT SORBET

SWEET TREAT PLATTER 17

CHEF'S SELECTION OF DESSERT TASTING

 = SIGNATURE DISHES

*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

EPIC ALOHA 14

CROP CUCUMBER & SKYY VODKA, PRICKLY PEAR
LIME, AGAVE

APEROL SPRITZ 12

APEROL, PROSECCO, FEVER TREE CLUB SODA

RESTING BEACH FACE 2.0 14

BOTANIST ISLAY GIN, VELVET FALERNUM, COMBIER
MILK, PINEAPPLE, LEMON

PEEYOPEE SPRITZ 12

COCCHI AMERICANO, LAMBRUSCO ROSATO, GRAPEFRUIT
FEVER TREE CLUB SODA

MORNING MAHALO 14

TITO'S VODKA, ST. GERMAIN ELDERFLOWER
BARMATT EQUATORIAL CEYLON LIQUEUR
HEIRLOOM PINEAPPLE AMARO, LEMON

👉 THE MAVERICK 60 👈

APEROL, GRAND MARINER, PRICKLY PEAR,
LIME LAMBRUSCA,
FEVER TREE SODA WATER
SERVES 2-6 PEOPLE

BOTTOMLESS

POG MIMOSA

SPARKLING WINE, PASSION, ORANGE, GUAVA
10 PER GLASS | BOTTOMLESS 25

CLASSIC MIMOSA

SPARKLING WINE, ORANGE
10 PER GLASS | BOTTOMLESS 25

FROZEN

14 8OZ | 22 15OZ

MYNA BIRD PIÑA COLADA

DON Q CRISTAL, PINEAPPLE, COCONUT CREAM

HIBISCUS PALOMA

ESPOLÓN BLANCO, GRAPEFRUIT, LIME, HIBISCUS

NON-ALCOHOLIC

POG FIZZ 8

PASSION, ORANGE, GUAVA, LEMON, FEVER TREE CLUB SODA

KUAWA TEA 8

GUAVA, ICED TEA, LEMON

SELECTION OF FRESH JUICES

INQUIRE WITH YOUR SERVER
6 PER GLASS | 25 PER CARAFE

DIANE MINA'S

GARDEN GROWN COCKTAIL BLENDS

INSPIRED TO CRAFT HER OWN VERSION OF THE FAMED "BLOODY MARY" COCKTAIL, DIANE MINA, WIFE OF CELEBRITY CHEF MICHAEL MINA MAKES HER MARK ON THE CULINARY MAP WITH THE LAUNCH OF HER ARTISAN'S BLENDS BRINGING BACK THE ESSENCE OF SIMPLICITY AND ELEGANCE TO THIS ICONIC ANY-TIME-OF-DAY FAVORITE

ORIGINAL MIXER

ORGANIC HEIRLOOM TOMATOES, RICH OLIVE BRINE, GRATED HORSERADISH, ORGANIC EGYPTIAN CELERY SEED WORCESTERSHIRE (FISH FREE), LEMON JUICE, TABASCO, SEA SALT, HONEY, FIVE PEPPERCORN BLEND

DIRTY DIANE'S JALAPENO MIXER

TURNING UP THE HEAT TO DIANE'S ORIGINAL - SHE ADDS THE HERB OF CILANTRO JALAPEÑOS, KEY-LIME AND ORGANIC CORIANDER SEED

DIANE'S CLASSIC 14

TITO'S VODKA

THE DIRTY DIANE 14

DIRTY DIANE'S MIX, DEL MAGUEY VIDA MEZCAL

BLOODY MARIA 14

ESPOLÓN BLANCO TEQUILA

BLOODY DUTCHMAN 14

BEEFEATER GIN

MARINA GOLD 14

EVAN WILLIAMS BOURBON

BLOODY CHIC 9

SPIRIT-FREE, CHOICE OF DIANE'S ORIGINAL OR DIRTY DIANE

*ALL BLOODY MARYS ARE GARNISHED WITH AN ORANGE WEDGE, OLIVE AND BACON-WRAPPED DATE

DRINK
Beautifully