

# THE STREET FOOD HALL



STRIPSTEAK

Chef Michael Mina's two Waikiki restaurants, The Street Food Hall and STRIPSTEAK Waikiki, continue to serve our greater community by offering food for take-out and delivery. As a part of the greater MINA Group 'ohana, every meal that is purchased directly benefits our furloughed employees and enables us to continue offering them a hot family meal daily.

During these turbulent times, we came together and asked ourselves, what are people truly looking for and what can we do? We understand that no matter what people need to eat. In unpredictable times like we are facing, we crave comfort. Our extensive menu from The Street Food Hall was truly the perfect fit. Our many talented chef partners have already created a menu that highlights some of their favorite comfort dishes. The menu highlights dishes that they have created throughout their careers and in our restaurants as well as elevated takes on the foods they grew up eating.

We are proud to share some of the amazing offerings from all of our chef partners from The Street Food Hall and STRIPSTEAK Waikiki who've brought their own twists to all-time favorite dishes that are sure to cure any craving. STRIPSTEAK offers craveable steakhouse classics from a wedge salad to our USDA prime steaks, as well as steakhouse sides such as mac and cheese and whipped potatoes. From The Street, whether it's Chef Michael Mina's Middle Eastern flavors which are featured at Little Lafa; Chef Adam Sobel's Italian-American dishes inspired by his grandmother and featured at Adam's Nana Lu; Chefs Wade Ueoka and Michelle Karr-Ueoka's Hawaiian takes on American classics from Burger Hale; Chef Ken Tominaga's authentic Japanese flavors from The Ramen Bar; Chef Hugo Ortega's flavorful Mexican cuisine from Mi Almita Cantina; or Chef Harrison Chernick's hot chicken from Uncle Harry's Hot Chicken, our globally inspired menu reflects that no matter where we come from, we are all family.

All proceeds go to support MINA Family Meal. MINA Family Meal will be available free of charge to our MINA Group employees in place of the daily family meal that our employees have all become accustomed to. Individuals will be able to pick up two meals every other day, enough to feed them and their immediate families. Through this program, we will be feeding over 3000 employees and their families around the country. Additional funds to make this program possible are from the generous donations via our [GoFundMe](#).

## LUNCH & DINNER MENU

[michaelmina.net/delivery-hawaii](http://michaelmina.net/delivery-hawaii)

### ***Delivery & Pickup:***

***Tuesday – Sunday | 12pm – 8pm***

*Order online via Uber Eats, DoorDash,  
GrubHub and Bite Squad*

*\*phone orders for pickup will receive 10% off*

*Email at [orders@thestreetfoodhall.com](mailto:orders@thestreetfoodhall.com)*

*or call 808.896.2545*

### ***Outside the Metro Honolulu area:***

***Tuesday – Sunday***

***For delivery:***

*Orders must be submitted by 12PM, for delivery  
between 4-6PM (20% delivery fee)*

*\*phone orders for pickup will receive 10% off*

*Email at [orders@thestreetfoodhall.com](mailto:orders@thestreetfoodhall.com)*

*or call 808.896.2545*

*20% off discount for all first responders and bar and restaurant industry, phone orders only. Please bring proof of recent employment.*

# Appetizers

**MINERVA'S MEZZA SPREAD (VEG)**  
hummus, labneh, pickled onions &  
house flatbread 13  
*from Chef Michael Mina*  
**ADAM'S MEATBALLS**  
spicy marinara, creamy polenta, whipped ricotta 10  
*from Chef Adam Sobel*

**PORK GYOZA (6PC) (DF)**  
jalapeño ponzu 8  
*from Chef Ken Tominaga*  
**STEAMED EDAMAME (V) (GF)**  
japanese sea salt 7  
*from Chef Ken Tominaga*

**RED HOT CHICKEN WINGS (6PC)**  
house-made ranch, crunchy vegetables 12  
*from Chef Harrison Chernick*  
**ISLAND-STYLE AHI TUNA POKE NACHOS (DF)**  
avocado salsa, wonton chips 16  
*from Chefs Michelle Karr-Ueoka and Wade Ueoka*



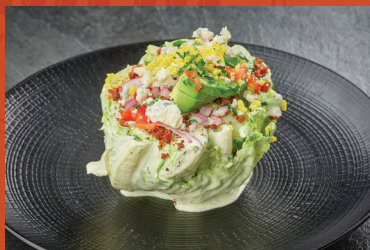
# STRIPSTEAK HOUSE SALADS

**A.B.L.T. WEDGE SALAD**  
avocado, bacon, hard boiled egg, buttermilk ranch 15  
*from Chef Wesley Pumphrey*

**CAESAR SALAD**  
parmesan cheese, garlic streusel 12  
*from Chef Wesley Pumphrey*

**KALE & QUINOA SALAD (V)**  
avocado, cucumber, sunflower seeds, ginger vinaigrette 15  
*from Chef Wesley Pumphrey*

salad add-ons:  
grilled organic ora king salmon 8 | roasted chicken 6 | grilled hanger steak 10



# Desserts

**TRIPLE CHOCOLATE CHIP COOKIES** 4  
2 cookies per order  
**MACADAMIA NUT BREAD PUDDING** 9  
bourbon brown sugar glaze

**VANILLA MASCARPONE CHEESECAKE** 10  
blueberry compote  
**CHOCOLATE DEVIL'S FOOD CAKE** 8  
fresh strawberries





from Chef Michael Mina

gluten-free option available

**MEDITERRANEAN RICE BOWLS** 16  
served with pickled veggies, avocado, labneh  
sweet pepper stew, schug vinaigrette, crispy shallots

select your protein:

- HARISSA CHICKEN
- CHERMOULA SALMON
- BEEF KOFTA KEBAB
- VEGGIE KEBAB (VEG)



### HOT CHICKEN

from Chef Harrison Chernick

**CHICKEN SANDWICH** 14  
pickles, nashville hot sauce, garlic fries

*all chicken plates come with whipped potatoes, green  
beans, and honey butter*

**FRIED CHICKEN PLATE (3PC)** 17

**GRILLED HALF CHICKEN PLATE** 18

**CHICKEN TENDERS PLATE (6PC)** 16  
bbq & buttermilk ranch dips



from Chef Adam Sobel

**LARGE PIZZA** 24

**MEDIUM PIZZA** 16

select your topping:

- SALSICCIA
- CHEESE (VEG)
- PEPPERONI
- BBQ CHICKEN
- MARGHERITA (VEG)
- VEGGIE (VEG)





# Mi ALMiTA

~ CANTINA ~

from Chef Hugo Ortega

**HUGO'S QUESADILLA** 12  
served with guacamole  
choice of: carnitas, shrimp, or veggie

*3 tacos per order*  
*all tacos served with refried beans and rice*

**BAJA TACOS** 16  
crispy mahi, pico de gallo

**SHRIMP TACOS** 16  
onion, chile de árbol, spicy mayo

**CARNITAS TACOS (GF)** 14  
braised tomatillo pork, radish, cilantro



# BURGER HALE

from Chefs Michelle Karr-Ueoka and Wade Ueoka

**AMERICAN CLASSIC** 10  
lettuce, tomato, surf sauce, pickles

**HAWAIIAN BBQ BURGER** 12  
bacon, american cheese, crispy onions

**MUSHROOM & ONION BURGER** 12  
swiss cheese, grilled onions and mushrooms

**LOCO MOCO** 13  
mushroom gravy, rice, scallions

**RIBEYE STEAK SANDWICH** 19  
mozzarella, chimichurri, garlic aioli

**SIDE OF GARLIC FRIES (VEG)** 4



# THE STREET FOOD HALL

## FEASTS

from Chef Deneico Urias

### FEAST 1: ITALIAN MEDITERRANEAN

\$29 per person | minimum of 2 people to order

#### APPETIZERS

**MINERVA'S MEZZA SPREAD (VEG)**  
hummus, ful medames, labneh, pickles, lavash & house flatbread

**CAESAR SALAD**  
parmesan cheese, garlic streusel

#### MAIN

**MEDIUM PIZZA**  
choose from: salsiccia, pepperoni, bbq chicken, margherita, veggie

#### SIDES

**ADAM'S MEATBALLS**  
spicy marinara, creamy polenta, whipped ricotta

**SPICY ZUCCHINI (V)(GF)**

#### DESSERT

**VANILLA MASCARPONE CHEESECAKE**  
blueberry compote

### FEAST 2: STREET PARTY

\$35 per person | minimum of 2 people to order

#### APPETIZERS

**PORK GYOZA (DF)**

**A.B.L.T. WEDGE SALAD**  
avocado, bacon, hard boiled egg, buttermilk ranch

#### MAINS

**FRIED CHICKEN**

**AMERICAN CLASSIC SLIDERS**

**MARGHERITA PIZZA (VEG)**

**STREET SHRIMP TACOS**

#### SIDES

**GRILLED ASPARAGUS (V)(GF)**

**SPICY FRIED RICE (DF)(GF)**

#### DESSERT

**TRIPLE CHOCOLATE CHIP COOKIES**



(DF) - dairy free (GF) - gluten free (V) - vegan (VEG) - vegetarian

## STRIPSTEAK

from Chef Wesley Pumphrey  
we proudly feature USDA prime angus beef  
select one preparation for your steak

**SIMPLY GRILLED**  
finished with red wine butter

**AU POIVRE**  
crusted with black peppercorns

**SURF & TURF**  
add garlic shrimp 8

8oz CENTER-CUT FILET MIGNON 37  
16oz DELMONICO RIB EYE 47

14oz NEW YORK STRIP STEAK 40  
8oz AMERICAN WAGYU FLAT IRON 45

GRILLED JIDORI CHICKEN 18  
olive oil, rosemary  
HERB-ROASTED ORA KING SALMON 29  
local citrus



## SIDES

GRILLED ASPARAGUS (V)(GF) 10  
WHIPPED POTATOES (GF) 9

CREAMY MAC & CHEESE 9  
SPICY FRIED RICE (DF)(GF) 8



## COMFORT FEAST

\$59 per person | minimum of 2 people to order

### APPETIZERS

ISLAND-STYLE AHI TUNA POKE NACHOS (DF)  
avocado salsa, wonton chips

CAESAR SALAD  
parmesan cheese, garlic streusel

### MAINS

USDA PRIME NEW YORK STRIP STEAK  
finished with red wine butter

GRILLED JIDORI CHICKEN  
olive oil, rosemary

HERB-ROASTED ORA KING SALMON  
local citrus

### SIDES

CREAMY MAC & CHEESE  
GRILLED ASPARAGUS (V)(GF)

### DESSERT

CHOCOLATE DEVIL'S FOOD CAKE  
fresh strawberries



# BEVERAGE MENU

## Wine

### WHITE

- LINE 39 PINOT GRIGIO 20  
*central coast, california*
- TRINITY OAKS PINOT GRIGIO 15  
*california*
- STORYPOINT CHARDONNAY 28  
*sonoma county, california*
- FREAKSHOW CHARDONNAY 20  
*lodi, california*

### ROSÉ

- TORRES DE CASTA DRY ROSE 18  
*catalonia, spain*

### RED

- LINE 39 PINOT NOIR 18  
*monterey, california*
- PEBBLE LANE MERLOT 20  
*hawke's bay, new zealand*
- FLAT TOP HILLS RED BLEND 24  
*california*
- MERF CABERNET SAUVIGNON 20  
*columbia valley, washington*
- STORYPOINT CABERNET SAUVIGNON 28  
*sonoma county, california*
- FREAKSHOW CABERNET 20  
*california*

## BEER

*by the can & bottle*

*local: \$4 each | \$14 for 6-pack*

- MAUI BREWING 'BIKINI BLONDE'  
*blonde ale | maui, hawaii*
- HONOLULU BEERWORKS 'KEWALOS'  
*cream ale | honolulu, hawaii*
- WAIKIKI BREWING 'HANA HOU'  
*hefeweizen | honolulu, hawaii*
- MAUI BREWING 'BIG SWELL'  
*ipa | maui, hawaii*

*domestic: \$3 each | \$12 for 6-pack*

- MILLER HIGH LIFE  
*lager | milwaukee, wisconsin*
- COORS LIGHT  
*lager | golden, colorado*
- HEINEKEN  
*euro lager | zoeterwoude, netherlands*
- ASAHI  
*pale lager | tokyo, japan*

## COCKTAILS

### MIXER KITS

*mix ingredients to taste and pour over ice*

#### MOSCOW MULE DARK & STORMY

*bottle of vodka or rum  
6-pack ginger beer  
housemade syrup (200ml)  
limes for garnish*

*select a spirit:*

- Grey Goose (1L) 75  
Tito's (1L) 65  
Gosling's Dark (750ML) 65  
Bacardi 8yr (750ML) 75  
Kohana Kea (1L) 80

#### PALOMA

*bottle of tequila  
fresh squeezed grapefruit juice (200ml)  
fresh squeezed lime juice (200ml)  
agave syrup (200ml)  
6-pack club soda  
fennel-citrus salt  
limes for garnish*

*select a spirit:*

- Espolon (1L) 65  
Patron Silver (750ML) 100

*\*in accordance with the hawaii liquor commission ordinance, all wine & full spirits bottles must be opened and resealed. beer may be purchased unopened. food purchase required for all alcohol orders.*

# BEVERAGE MENU

## COCKTAILS

### READY-MADE

*on the rocks premium cocktails  
- serves 2  
just pour over ice*

#### AVIATION 16

*larios london dry gin, dry cherry,  
lemon, violet*

#### COSMOPOLITAN 16

*effen vodka, cranberry, triple sec,  
lemon, lime*

#### JALAPENO PINEAPPLE MARGARITA 16

*tres generaciones plata tequila, triple sec,  
pineapple, jalapeno*

#### MARGARITA 16

*hornitos plata tequila, triple sec, lime*

#### MAI TAI 16

*cruzan light & dark rums, orange, pineap-  
ple, orgeat, coconut*

#### OLD FASHIONED 16

*knob creek bourbon whiskey, bitters,  
cane sugar, orange*

## SPIRITS

GREY GOOSE VODKA (1L) 55

TITO'S VODKA (1L) 45

BOMBAY SAPPHIRE GIN (1L) 55

HENDRICK'S GIN (1L) 60

GOSLING'S DARK RUM (750ML) 45

BACARDI 8YR RUM (750ML) 55

KOHANA KEA RUM (1L) 60

ESPOLON TEQUILA (1L) 45

PATRON SILVER TEQUILA (750ML) 80

BULLEIT WHISKY (1L) 55

CROWN ROYAL WHISKY (750ML) 45

JACK DANIELS WHISKEY (1L) 50

JAMESON WHISKEY (1L) 45

MACALLAN 12YR SCOTCH (750ML) 85

MAKER'S MARK WHISKY (1L) 55

MICHTER'S SMALL BATCH WHISKEY (750ML) 60

RITTENHOUSE RYE WHISKY (750ML) 40



#### DIANE'S ORIGINAL

##### BLOODY MARY MIXER (32oz BOTTLE) 12

*heirloom tomatoes, olive brine, organic egyptian celery seed, honey,  
horseradish, worcestershire (anchovy free), citrus of lemon juice,  
sea salt, red chili pepper, tajin seasoning*

#### DIRTY DIANE'S

##### JALAPEÑO MIXER (32oz BOTTLE) 12

*heirloom tomatoes, olive brine, organic egyptian  
celery seed, honey, horseradish, worcestershire  
(anchovy free), cilantro & jalapeño purée, citrus of  
lemon & key lime, red chili pepper, sea salt, coriander seed*

#### BREWED MARY

##### BEER MIXER (32oz BOTTLE) 12

*heirloom tomatoes, olive brine, organic egyptian  
celery seed, honey, horseradish, worcestershire  
(anchovy free), cilantro & jalapeño purée, citrus of  
lemon & key lime, red chili pepper, sea salt, coriander seed*

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# Meet Our Culinary Ohana



CHEF MICHAEL MINA  
*Little Lafa*



CHEF ADAM SOBEL  
*Adam's Nana Lu*



CHEF HARRISON CHERNICK  
*Uncle Harry's Hot Chicken*



CHEF KEN TOMINAGA  
*The Ramen Bar*



CHEFS MICHELLE KARR-UEOKA  
& WADE UEOKA  
*Burger Hale*



CHEF HUGO ORETGA  
*Mi Almita Cantina*



CHEF WESLEY PUMPHREY  
*STRIPSTEAK*



CHEF GERALD CHIN  
*Corporate Chef*



CHEF DENECIO URIAS  
*The STREET*