



LOCAL BREWERY  
&  
LOCAL FAVORITES

THE HAWAII  
by BEERLAB

LUNCH & DINNER  
Served from 11am daily

## ME-PLATES

### WAGYU LOCO MOCO

wagyu beef patty, 2 local waiialua farm eggs, rice, creamy mushroom gravy all over. 17

### WAGYU CHEESEBURGER

wagyu beef patty, muenster, cheddar, sauteed mushroom, caramelized onion, sweet relish, aioli on a brioche bun, fries. 17

### KIDS CHEESEBURGER WITH FRIES. 9

### CHEESE PORK CUTLET PLATE

mozzarella cheese stuffed pork loin, rice. 16

### K.F.C...S [Korean Fried Chicken Sandwich]

korean chicken, pickled daikon, mayo, mixed greens, brioche bun, fries. 14

### MUSHROOM PANINI

caramelized onions, muenster cheese, thyme mayo, pressed sourdough bread, side salad. 14

### EGG RICE

classic egg rice dish: local waiialua farm raw egg, rice, green onions, shoyu. 7

### GIANT PRETZEL

mustard seed and cheese dipping sauces. 12

## FRIES

Gravy 12

Furikake 11

Garlic 11

Plain 8

## SIDES

Edamame 5

Garlic Cheese Edamame 9

White Rice 4

Garlic Butter Rice 5

Kimchee 5

Bacon 7

Two Eggs 6

## DESSERT

### BANANA LUMPIA

house made banana lumpia, vanilla ice cream. 9

### BERRY PANNA COTTA

vanilla bean milk gelatin, strawberry & blueberry compote. 11

### UBE ICE CREAM

topped with fruity pebbles. 9

## WE-PLATES

### FURIKAKE AHI SOBA

ahi katsu, garlic fried soba noodles, choi sum, red ginger. 18

### OMURICE

fried rice, bacon, baby shrimp, onion, chopped kimchee, waiialua farm scrambled egg, demi-glace sauce, green onion. 19

### LOCAL STYLE FRIED SAIMIN

applewood smoked bacon, spam, cabbage, scallion, kamaboko. 15

### EGGS IN HELL

house made gochugaru mushroom tomato base, penne pasta, two waiialua farm fried eggs, fresh mozzarella, basil. 16

### SNOWFLAKE MANDOO

pork and veggie mandoo, crispy lattice skirt, shoyu sauce. 14

### K.F.C. [Korean Fried Chicken]

fried chicken, bubu arare, furikake sweet garlic shoyu sauce. 14

### CRISPY LECHON

crispy pork belly, tomatoes, sweet onions, chili vinegar sauce. 18

### CHEESE PORK CUTLET

mozzarella cheese stuffed pork loin, japanese katsu sauce. 18

### KALBI

marinated in house made sauce, pupu style. half 19. full 36.

### PORK JOWL BBQ STICKS

5 skewers salt & pepper seasoned pork jowl. 15

### TATER TOT NACHOS

cheese, homemade pickled jalapeno, bacon, pico de gallo, cilantro crema, pile of tots. 18

### GOCHUJANG CHILI CON CARNE FRIES

house made gochujang tomato sauce, beef, kidney beans, cheddar cheese, crinkle cut fries, sub rice. 17

### ORIENTAL CHICKEN SALAD

mixed greens, bean sprouts, red cabbage, shredded carrots, tomato, shoyu marinated grilled chicken, crispy wonton, oriental dressing. 15

### SODDUCK SODDUCK

grilled sausage, grilled rice cake, sweet gochujang sauce, green onions, black sesame seed. 11

*Our dishes are made for pupu-style dining and drinking with friends & family. Like our beer, food dishes will be brought to your table as they are made because freshest is bestest!*

Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness. 9/17/23



## BECAUSE BEER LAB COCKTAILS

- Mojito, Less Problems** – kō hana kea rum with lilikoi, lime and mint. 13
- Crackseed Whiskey HI Ball** – classic whisky highball with your favorite crackseed. 12
- Li Hing Old Fashioned** – classic old fashioned with li hing mui. 13
- Thank You Very Matcha** – matcha inspired old fashioned. 13
- Berry Guri** – chambord, infused with strawberry guri guri! so ono! 12
- Sexy Remy** – tequila, lilikoi, li hing mui. 12
- U, Me, at the Peach** – light bubbly ume & soju cocktail. 13
- Tea Hu** – peach soju and hibiscus mint tea, refreshing. 13
- Me Love Oolong Tea** – peach soju and oolong tea, super smooth and delicious. 13
- Kombucha Cocktail** – beer lab kombucha with a shot of vodka, so it's pretty much a health drink. 11

### WINE

- Totts Sparkling Brut** (california) 11
- Honoro Vera Rose** (spain) 9
- Talbot Kali Hart Chardonnay** (california) 9
- Martin Codax Albariño** (spain) 10
- Hedges Cabernet** (washington) 12
- Matua Pinot Noir** (new zealand) 12
- Mark West Pinot Noir** (california) 10

### SOFT BEVERAGES

- Homemade Cream Soda** (strawberry, lilikoi, green river, li hing) 4
- Soda** (coke, diet coke, sprite) 2
- Passion Orange Juice** 2

### SPIRITS \$8

- Noble Oak Bourbon**
- Proper 12 Whiskey**
- 1800 Silver Tequila**
- Titos Vodka**
- Kō Hana Kea Rum**

### COFFEE & TEA

- Cold Brewed Coffee** 3.5/ 4.5
- Iced Tea** –passion fruit black tea or hibiscus mint with mamaki by oribe tea co. 3/ 4
- Hot Tea** – kona mango black tea, green tea, ginger lime herbal (caffeine free) by oribe tea co. 3