



LUNCH & DINNER Served from 11am daily

ME-PLATES-

WAGYU LOCO MOCO

wagyu beef patty, 2 local waialua farm eggs, rice, creamy mushroom graw all over. 18

WAGYU CHEESEBURGER

wagyu beef patty, muenster, cheddar, sauteed mushroom, caramelized onion, sweet relish, aioli on a brioche bun, fries. 18

KIDS CHEESEBURGER WITH FRIES. 10

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. 15

MUSHROOM PANINI

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

EGG RICE

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

GIANT PRETZEL

mustard seed and cheese dipping sauces. 14

FRIES

Gravy 12 Edamame 6

Furikake 11 Garlic Cheese Edamame 9

Garlic 11 White Rice 5
Plain 9 Garlic Butter Rice 5

Kimchee 5 Bacon 7 Two Eggs 6

SIDES

DESSERT

BANANA LUMPIA

house made banana lumpia, vanilla ice cream. 9

CINNAMON TOAST

deep fried toast cinnamon sugar toast with 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, waialua farm scrambled egg, demi-glace sauce, green onion. 19

LOCAL STYLE FRIED SAIMIN

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



BECAUSEBEER 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 Rexy - 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 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