

ANTHEM

VEGGIES

CHARRED EDAMAME V
house smoked

SALTED GF sesame oil, Maldon sea salt 6

SPICY sesame oil, garlic, yuzu kosho, togarashi, Maldon sea salt 6.5

CHIPS & GUAC V

ginger & yuzu guacamole, Polynesian pico, pickled jalapeños, tortilla chips 8

EDAMAME HUMMUS V

nori-salt dusted lavosh, cucumber, smoked paprika olive oil 9

CHAR-BUFF CAULIFLOWER V

charred & beer-battered vegan tempura cauliflower, wasabi pea panko, Sriracha buffalo sauce, vegan Thai green goddess dressing 10

COOL

THAI HIPPIE TOFU V

house smoked & fried, Thai peanut sauce, red onion, Thai basil, cilantro, scallion, toasted cashews, sesame seed, cucumber sunomono 9

EGGS² ♻️

deviled egg, kewpie mayo, yuzu kosho, bottarga, Korean hot sauce, kizami nori 8

HAWAIIAN SHRIMP CEVICHE

coconut milk, lime juice, yellow curry, ginger, spicy cherry pepper & cucumber sunomono relish, avocado, tomato, cilantro, Thai basil, tortilla chips 13

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PUPU PARTY PLATTERS

serves 4-6 people, no substitutions, please

THE CURE

Brisket Rangoons, Shishito Pepper Queso, Salted Charred Edamame, JFC Honey Sriracha Popcorn Chicken, Miso Mac Daddy 46

VEG OUT V

Charred Salted Edamame, Chips & Guac, Edamame Hummus, Char-Buff Cauliflower, Thai Hippie Tofu 40

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SALAD

NAM NOM NOODLE SALAD V • GF

chilled lo mein noodles, nappa & red cabbage, romaine lettuce, Thai basil, cilantro, mint, scallion, carrots, red onion, cucumber sunomono, sesame seeds, toasted cashews, Thai peanut vinaigrette 13 (can be made gluten free by subbing rice noodles & Thai green goddess dressing)

ADD

grilled lemongrass chicken or crispy smoked tofu V 4
chopped five spice brisket or hoisin grilled shrimp 5

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V VEGAN

♻️ VEGETARIAN (MEATLESS)

GF GLUTEN FREE

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF These items can be made gluten-free upon request. Our suppliers certify these ingredients are gluten-free. Our kitchen is not flour-free & cross-contamination is possible.

Please notify your server of food allergies prior to ordering. We are not responsible for allergic reactions to ingredients used in our menu items.

Some of our vegan items share same fryer space as non-vegan items.

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WARM

BRISKET RANGOONS

chopped five spice bbq brisket, cream cheese, cheddar cheese, dill pickles, red onion, toban djan sweet & sour sauce, Chinese grain mustard aioli, scallion 10

SHISHITO PEPPER QUESO ♻️

fire roasted shishito peppers & veggies, white queso, tortilla chips 7

QUESO LOCO

shishito pepper queso, chopped five spice bbq brisket, ginger & yuzu guacamole, Polynesian pico, tortilla chips 15

JFC POPCORN CHICKEN

karaage fried, cucumber sunomono, miso ranch

KUNG PAO toban djan sweet & sour sauce,

scallion, cilantro, toasted cashews, sesame seeds 12

HONEY SRIRACHA chives, sesame seeds 12

MISO MAC DADDY

tempura mac & cheese balls, panko, miso butter corn, scallion, sweet soy sauce, spicy aioli, bonito, ginger 10

YUMMY FRIES

sweet potato waffle fries, spicy aioli, truffle yuzu & miso aioli, sweet soy sauce, furikake, scallion, pickled ginger, sesame seeds, bonito, kizami nori 12

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PLATES

***ALOHA BURGER GF**

flat top seared, Angus beef patty, bacon, gruyere cheese, brioche bun, grilled pineapple, sake braised onions, truffle yuzu & miso aioli, lettuce, tomato, choice of one side item 16

*add fried egg 1 • add gluten free bun 2

HAPA CHICKEN SANDWICH

karaage fried chicken thigh, onion bun, sesame slaw, spicy cherry pepper & cucumber sunomono relish, Chinese grain mustard aioli, choice of one side item 14

HILO HAWAIIAN SANDWICH

chopped five spice bbq brisket, bacon, King's Hawaiian sweet bun, sesame slaw, french fried onions, garlic dill pickle chips, kimchi aioli, pickled okra, choice of one side item 17

COASTAL SHRIMP & FRIES (ANTHONY'S FAVORITE)

sustainably sourced shrimp, tempura beer batter with cilantro, Cajun panko, furikake fries with Sriracha ketchup, Chinese grain mustard aioli, malt vinegar 20

SIDES 4.5

FURIKAKE FRIES with Sriracha ketchup

SWEET POTATO WAFFLE FRIES ♻️ with truffle yuzu & miso aioli

SAMBAL FRIED OKRA V

SESAME SLAW ♻️ • GF

CUCUMBER SUNOMONO V • GF

ROASTED CAULIFLOWER V • GF with vegan Thai green goddess dressing

COCKTAILS



CAUTION

These cocktails are strong.
They should be sipped & savored.

FROZEN

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BLOOD ORANGE MARGARITA
el Jimador Silver tequila, el Jimador Reposado tequila 9

BANANA DAIQUIRI
Bacardi, banana rum 9

ON THE ROCKS

ISLAND MULE
Blue Chair Bay Coconut Spiced rum, lime, Q ginger beer 9

EXSW MARGARITA
el Jimador Silver tequila, Texas Saké Co. Junmai, yuzu, lemon, frozen blood orange 9

KEGGED MAI TAI
Clément Select Barrel Vieux Agricole rum, Plantation Original Dark rum, lime, Dry Curaçao, orgeat 10.5

DRUNKEN DRAGON
Plantation O.F.T.D. Overproof rum, Flor de Caña 7 Year Gran Reserva rum, grenadine, Giffard Pamplemousse liqueur, lime 10.5

SPLASH
Your choice of Hayman's Old Tom Gin or Tito's Vodka, Dolin Blanc vermouth, strawberry, lemon, mint 10

PIÑA OLD FASHIONED (TONY'S FAVORITE)
Old Grand Dad Bonded, orange bitters, brown sugar grilled pineapple, juice 10

TAHITIAN SANGRIA
white wine, Hangar One Mandarin Blossom vodka, vanilla, lemon, pineapple 8.5

CHEECH + CHONG
Mi Campo blanco tequila, atomized Montelobos Mezcal Joven, jalapeño, charred shishito pepper, lime 10

SAKE + SHOCHU

SAKE	GLASS	BOTTLE
HANA WHITE PEACH California	7	28
SHO CHIKU BAI JUNMAI NIGORI California	7	28
TEXAS SAKÉ CO. JUNMAI Austin, Texas	7	28
JOTO (GRAFFITI CUP) HONJOZO Japan	10 (200ml)	
YUKI NO BOSHA JUNMAI GINJO Japan		65

SAKE + SHOCHU BOMBS 5

AUTUMN BOMB
Takara Ikkomon Sweet Potato Shochu + Amber Beer

CLOUDY BOMB
Sho Chiku Bai Junmai Nigori + Hefeweizen

FUZZY BOMB
Hana White Peach Sake + Hefeweizen

STINK BOMB
Mizu Saga Barley Shochu + IPA

SHOCHU Sip (\$10): on the rocks
Slirp (\$10): chu-hai
Shoot (\$17): 187ml carafe & shooters (min. 2 guests).

MIZU SAGA BARLEY, GREEN TEA OR LEMONGRASS

WINE

RED

CK MONDAVI CABERNET SAUVIGNON
California 7 28

HOPE'S END RED BLEND
South Australia 8 32

JOSEPH CARR CABERNET SAUVIGNON
Napa County, California 10 40

SIMPLE LIFE PINOT NOIR
California 8 32

BOUCHAINE PINOT NOIR
Napa Valley, California 60

WHITE

CK MONDAVI CHARDONAY
California 7 28

STEMMARI PINOT GRIGIO
Sicily 8 32

ST. SUPERY SAUVIGNON BLANC
Napa Valley, California 8 32

PACIFICANA CHARDONNAY
California 8 32

TINTO REY ROSÉ
Dunnigan Hills, California 8 32

PENFOLDS BIN 51 RIESLING
Eden Valley, Australia 60

BUBBLES

SEGURA VIUDAS BRUT CAVA
Penedes, Spain 7 28

RUFFINO SPARKLING ROSÉ
Tuscany, Italy 10
(187ml)

DOMAINE CARNEROS BRUT
Napa Valley, California 55

SOCIAL PINK GRAPEFRUIT GINGER
SPARKLING SAKE
(organic, gluten free, 88 calories)
United States 10

HAPPY HOUR

Monday-Thursday 4:30-6:30 p.m.
Friday-Saturday 3-6:30 p.m.
Sunday Happy Hour drinks all night
Dine-in only

DRINKS

DRAFT BEER & BOMBS \$1 OFF
LONESTAR DRAFT 3
SELECT WINE BY THE GLASS 4
HOUSE MARGARITA 5
FROZEN BLOOD ORANGE MARGARITA 6
FROZEN BANANA DAIQUIRI 6
COCKTAILS 7
Island Mule, EXSW Margarita,
Tahitian Sangria, Piña Old Fashioned

VEGGIES + COOL

CHARRED EDAMAME V
salted 4 • spicy 4.5

CHIPS & GUAC V 6

YUMMY FRIES 10

WARM

SHISHITO PEPPER QUESO 5

JFC POPCORN CHICKEN 10