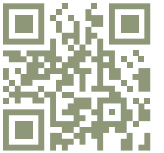


# ANTHEM

BEER,  
BRUNCH,  
HAPPY HOUR  
& SOURCING



## • • • • • 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 **54**

### VEG OUT V

Charred Salted Edamame, Chips & Guac, Edamame Hummus, Char-Buff Cauliflower, Thai Hippie Tofu **56**

## VEGGIES

### CHARRED EDAMAME V

house smoked

**SALTED GF** sesame oil, Maldon sea salt **7**

**SPICY** sesame oil, garlic, yuzu kosho, togarashi, Maldon sea salt **8**

### CHIPS & GUAC V

ginger & yuzu guacamole, Polynesian pico, pickled jalapeños, tortilla chips **11**

### EDAMAME HUMMUS V

nori-salt dusted lavosh, cucumber, smoked paprika olive oil **12**

### THAI HIPPIE TOFU V

house smoked & fried, Thai peanut sauce, red onion, Thai basil, cilantro, scallion, toasted cashews, sesame seed, cucumber sunomono **11**

### CHAR-BUFF CAULIFLOWER V

charred & beer-battered vegan tempura cauliflower, wasabi pea panko, Sriracha buffalo sauce, vegan Thai green goddess dressing **15**

## COOL

### SALMON POKE

sweet onion, wakame & avocado, sesame dressing, nori crisps, cucumber sunomono **16**

### HAWAIIAN SHRIMP CEVICHE

coconut milk, lime juice, yellow curry, ginger, spicy cherry pepper & cucumber sunomono relish, avocado, tomato, cilantro, Thai basil, tortilla chips **17**

## SALAD

### BORDER SALAD V

romaine lettuce, spinach, pico de gallo, guacamole, pickled jalapenos, radish, fried onions, tortilla strips, cilantro, jack cheese, jalapeño ranch, Korean crema **14**

### NAM NOM NOODLE SALAD V • GF

lo mein noodles, lettuce, cabbage, herbs, onion, cucumber sunomono, cashews, thai peanut vinaigrette **15**  
(can be made gluten free by subbing rice noodles & Thai green goddess dressing)

### BONITO CAESAR

romaine lettuce, breadcrumb, radish, parmesan, creamy bonito dressing **13**

### ADD

crispy smoked tofu **V 5**, hoisin grilled shrimp **7**, seared salmon **9**, grilled lemongrass chicken **6**

**V VEGAN** **VEGETARIAN** **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.

## WARM

### ITCHY SALMON

baked atlantic salmon on top of spicy crab mix, topped with serrano, cilantro and ponzu (2 PCS) **9**

### 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 **12**

### SHISHITO PEPPER QUESO V

fire roasted shishito peppers & veggies, white queso, tortilla chips **10**

### QUESO LOCO

shishito pepper queso, chopped five spice bbq brisket, ginger & yuzu guacamole, Polynesian pico, tortilla chips **18**

### JFC POPCORN CHICKEN

karaage fried, cucumber sunomono, miso ranch

**KUNG PAO** toban djan sweet & sour sauce, scallion, cilantro, toasted cashews, sesame seeds **14**

**HONEY SRIRACHA** chives, sesame seeds **14**

### MISO MAC DADDY

tempura mac & cheese balls, panko, miso butter corn, scallion, sweet soy sauce, spicy aioli, bonito, ginger **13**

### YUMMY FRIES

sweet potato waffle fries, spicy aioli, truffle yuzu & miso aioli, sweet soy sauce, furikake, scallion, pickled ginger, sesame seeds, bonito, kizami nori **16**

## 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 **19**

ADD fried egg **1** • gluten free bun **1**

(can be made gluten free by subbing GF bun & un-grilled pineapple)

### HAPA CHICKEN SANDWICH

karaage fried chicken thigh, brioche bun, sesame slaw, spicy cherry pepper & cucumber sunomono relish, Chinese grain mustard aioli, choice of one side item **17**

### HILO HAWAIIAN SANDWICH

chopped 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 **19**

### CHICKEN & WAFFLE V2.0

Honey Sriracha JFC Popcorn Chicken, Hong Kong waffle, charred pickled okra relish, barrel-aged maple syrup, white shoyu gravy **21**

ADD fried egg **1**

### COASTAL SHRIMP & FRIES

sustainably sourced shrimp, tempura beer batter with cilantro, Cajun panko, sesame slaw, furikake fries with Sriracha ketchup, Chinese grain mustard aioli **25**

### SESAME SEARED SALMON

stir fried lo mein noodles, nappa cabbage, edamame, carrot, scallion, herbs, yuzu pickled onion **26**

### ROOT BURGER V

red quinoa & roasted beet, wheat bun, tomato, red onion, lettuce, cucumber sunomono, yuzu veganise, sprouts **15**

## SIDES

### SAMBAL FRIED OKRA V

**SESAME SLAW V • GF**

**CUCUMBER SUNOMONO V • GF**

**FURIKAKE FRIES V** with Sriracha ketchup **+1**

**SWEET POTATO WAFFLE FRIES V**

with truffle yuzu & miso aioli **+1**

**ROASTED CAULIFLOWER V • GF**

with vegan Thai green goddess dressing **+2**

## SWEETS

**HONG KONG WAFFLE 11**

**UPSIDE DOWN PINEAPPLE BREAD PUDDING 11**