

HAPPY HOUR

Monday **all day**

Tuesday-Saturday **3-6:30 p.m.**

Dine-in only

DRINKS

DRAFT BEER & BOMBS \$1 OFF

LONESTAR DRAFT 3

SELECT WINE BY THE GLASS 4

SAUZA SILVER MARGARITA 5

**FROZEN BLOOD ORANGE
MARGARITA 6**

FROZEN BANANA DAIQUIRI 6

COCKTAILS 7

Island Mule, EXSW Margarita,
Tahitian Sangria, Piña Old Fashioned,
Magnum, P.I., Blue Hawaiian No. 4,
Caribbean Cowboy, Eastern Sour

VEGGIES+COOL

CHARRED EDAMAME V
salted 4 • spicy 4.5

CHIPS & GUAC V 6

EDAMAME HUMMUS V 6

THAI HIPPIE TOFU V 6

P&E SHRIMP GF 11

EGGS² 6

YUMMY FRIES 10

WARM

BRISKET RANGOONS 7

SHISHITO PEPPER QUESO 5

JFC POPCORN CHICKEN 10
Kung Pao or Honey Sriracha

SWEETS

HONG KONG WAFFLE 7

**UPSIDE DOWN PINEAPPLE
BREAD PUDDING 7**

UMAMI LINGO



	BOTTARGA	Salted, dried fish roe
	BONITO	Dried fish used to make stock
	DASHI	Stock made from fish & seaweed
	FIVE SPICE	Typically a Chinese spice blend of cinnamon, cloves, fennel, star anise & Szechwan peppercorns
	FURIKAKE	Dry seasoning mixture of ingredients including nori & sesame seeds
	GOCHUJANG	Spicy paste used in Korean cooking, made from red chili peppers, fermented soy beans, rice & salt
	KARAAGE	Cooking technique that involves deep frying meat coated with seasoned wheat flour or potato starch mix
	KIZAMI NORI	Shredded seaweed
	MISO	Thick paste seasoning made from fermenting soy beans
	PONZU	Tart, citrus-based sauce with a thin consistency & dark brown color
	SAKE	National alcoholic drink of Japan made from water & rice that has been polished to remove the husk
	TOBAN DJAN	Spicy, salty paste made from fermented fava beans, soybeans, salt, rice & various spices
	TOGARASHI	Flavored chili pepper, which typically blends red chili pepper, orange peel, black & white sesame seeds, ginger & nori
	WAKAME	An edible brown seaweed used typically in the dried form
	WHITE SHOYU	A type of Japanese soy sauce
	YUZU	Salty & tart citrus fruit with a bumpy rind. Both its juice & zest are highly sought
	YUZU KOSHO	A paste made from chili peppers, yuzu peel & salt, which is then allowed to ferment

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**

***GULF OYSTERS ON THE ½ SHELL**
half-dozen **12** dozen **20**
wasabi cocktail sauce, ponzu mignonette, horseradish

P&E SHRIMP GF
old bay & five spice, wasabi cocktail sauce, Chinese grain mustard aioli **13**

EGGS² GF
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**

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**

MAUI ONION + MUSHROOM SOUP (FRENCH ONION STYLE)
sherry-braised sweet onions & shiitake mushrooms, white miso, dashi, bacon broth, wakame, tofu, gruyere & thyme toast, truffle oil, french fried onions, chives **8**

SHISHITO PEPPER QUESO GF
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**

FREAKY TIKI TAQUITOS
kimchi, jack cheese, Applewood smoked bacon, cilantro, Korean crema, Polynesian pico, shishito pepper queso **10.5**

CRAWFISH HUSHPUPIES
yellow curry, buttermilk, jalapeño sweet chili sauce **10**

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**

PUPU PARTY PLATTERS

serves 4-6 people, no substitutions, please

THE CURE

Brisket Rangoons, Shishito Pepper Queso, Freaky Tiki Taquitos, 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**

DON'T BE SHELLFISH

half-dozen Gulf Oysters On The ½ Shell, P&E Shrimp, Eggs², Hawaiian Shrimp Ceviche, Crawfish Hushpuppies **50**

SALADS

BORDER SALAD (WHAT BORDER? WE DON'T KNOW.) GF
romaine lettuce, baby spinach, Polynesian pico, ginger & yuzu guacamole, pickled jalapeño & red radish, french fried onions, tortilla strips, cilantro, Jack cheese, charred jalapeño ranch, Korean crema **12**

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 TO ANY SALAD

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

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**

VDOG V
house smoked vegan curry hot dog, cucumber sunomono relish, sesame seeds, Chinese grain mustard, choice of one side item **11**

CHICKEN & WAFFLE V2.0
Honey Sriracha JFC Popcorn Chicken, Hong Kong waffle, charred pickled okra relish, barrel-aged maple syrup, white shoyu gravy **17**

COASTAL FISH & FRIES (ANTHONY'S FAVORITE)
sustainably sourced redfish, tempura beer batter with cilantro, Cajun panko, furikake fries with Sriracha ketchup, Chinese grain mustard aioli, malt vinegar, sesame slaw **23**

SIDES 4.5

FURIKAKE FRIES with Sriracha ketchup
SWEET POTATO WAFFLE FRIES GF 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

SWEETS

HONG KONG WAFFLE
green tea bubble waffle, vanilla or chocolate ice cream, oreo cookie crumble, salted caramel, mochi candy, chocolate pocky sticks **8**

UPSIDE DOWN PINEAPPLE BREAD PUDDING
King's Hawaiian bread pudding, toasted coconut, macadamia nuts, rum brown butter sauce, vanilla ice cream **8**

OUR ANTHEM

Our chicken is Global Animal Partnership (GAP) Step 1 & 2® & fed a vegetarian diet. Raised within an enriched environment without cages, crates or crowding. Never given antibiotics, hormones or steroids.



Our eggs are pasture raised, Certified Humane®.



Our beef is pasture raised & fed a vegetarian diet. Never given antibiotics, hormones or steroids.



Our pork is fed a vegetarian diet. Raised without cages, crates or crowding. Never given antibiotics, hormones or steroids.



Our seafood is responsibly sourced in accordance to Seafood Watch®. It is either best choice or good alternative.

We stand by our Anthem & are passionate about Animal Welfare & sustainability. While we strive for 100% compliance, there may be times when product does not meet our Anthem standards due to availability.

For questions or concerns regarding our Animal Welfare policy or sustainability, email Tony@FRG.rest.

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.

Sorry, no split checks on parties of 10 or more.