

# 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**
- HOUSE 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



	<b>BOTTARGA</b>	Salted, dried fish roe
	<b>BONITO</b>	Dried fish used to make stock
	<b>DASHI</b>	Stock made from fish & seaweed
	<b>FIVE SPICE</b>	Typically a Chinese spice blend of cinnamon, cloves, fennel, star anise & Szechwan peppercorns
	<b>FURIKAKE</b>	Dry seasoning mixture of ingredients including nori & sesame seeds
	<b>GOCHUJANG</b>	Spicy paste used in Korean cooking, made from red chili peppers, fermented soy beans, rice & salt
	<b>KARAAGE</b>	Cooking technique that involves deep frying meat coated with seasoned wheat flour or potato starch mix
	<b>KIZAMI NORI</b>	Shredded seaweed
	<b>MISO</b>	Thick paste seasoning made from fermenting soy beans
	<b>PONZU</b>	Tart, citrus-based sauce with a thin consistency & dark brown color
	<b>SAKE</b>	National alcoholic drink of Japan made from water & rice that has been polished to remove the husk
	<b>TOBAN DJAN</b>	Spicy, salty paste made from fermented fava beans, soybeans, salt, rice & various spices
	<b>TOGARASHI</b>	Flavored chili pepper, which typically blends red chili pepper, orange peel, black & white sesame seeds, ginger & nori
	<b>WAKAME</b>	An edible brown seaweed used typically in the dried form
	<b>WHITE SHOYU</b>	A type of Japanese soy sauce
	<b>YUZU</b>	Salty & tart citrus fruit with a bumpy rind. Both its juice & zest are highly sought
	<b>YUZU KOSHO</b>	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 1/2 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**

**EGGS<sup>2</sup>** ♻️  
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** ♻️  
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 1/2 Shell, P&E Shrimp, Eggs<sup>2</sup>, Hawaiian Shrimp Ceviche, Crawfish Hushpuppies **50**

## SALADS

**BORDER SALAD (WHAT BORDER? WE DON'T KNOW.)** ♻️  
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** ♻️ 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](mailto: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.