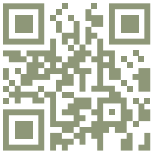


A N T H E M

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 **57**

VEG OUT V

Charred Salted Edamame, Chips & Guac, Edamame Hummus, Char-Buff Cauliflower, Thai Hippie Tofu **59**

• • • • • VEGGIES • • • • •

CHARRED EDAMAME V

house smoked

SALTED GF sesame oil, Maldon sea salt **7.5**

SPICY sesame oil, garlic, yuzu kosho, togarashi, Maldon sea salt **8.5**

CHIPS & GUAC V

ginger & yuzu guacamole, Polynesian pico, pickled jalapeños, tortilla chips **11.5**

EDAMAME HUMMUS V

nori-salt dusted lavosh, cucumber, smoked paprika olive oil **12.5**

THAI HIPPIE TOFU V

house smoked & fried, Thai peanut sauce, red onion, Thai basil, cilantro, scallion, toasted cashews, sesame seed, cucumber sunomono **11.5**

CHAR-BUFF CAULIFLOWER V

charred & beer-battered vegan tempura cauliflower, wasabi pea panko, Sriracha buffalo sauce, vegan Thai green goddess dressing **16**

COOL

SALMON POKE

sweet onion, wakame & avocado, sesame dressing, nori crisps, cucumber sunomono **17**

HAWAIIAN SHRIMP CEVICHE

coconut milk, lime juice, yellow curry, ginger, spicy cherry pepper & cucumber sunomono relish, avocado, tomato, cilantro, Thai basil, tortilla chips **18**

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 **15**

NAM NOM NOODLE SALAD V • GF

lo mein noodles, lettuce, cabbage, herbs, onion, cucumber sunomono, cashews, thai peanut vinaigrette **16**
(can be made gluten free by subbing rice noodles & Thai green goddess dressing)

BONITO CAESAR

romaine lettuce, breadcrumb, radish, parmesan, creamy bonito dressing **13.5**

ADD

crispy smoked tofu **V 5.5**, hoisin grilled shrimp **7.5**, seared salmon **9.5**, grilled lemongrass chicken **6.5**

• **V VEGAN** **V** 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) **9.5**

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 **12.5**

SHISHITO PEPPER QUESO V

fire roasted shishito peppers & veggies, white queso, tortilla chips **10.5**

QUESO LOCO

shishito pepper queso, chopped five spice bbq brisket, ginger & yuzu guacamole, Polynesian pico, tortilla chips **19**

JFC POPCORN CHICKEN

karaage fried, cucumber sunomono, miso ranch

KUNG PAO toban djan sweet & sour sauce, scallion, cilantro, toasted cashews, sesame seeds **15**

HONEY SRIRACHA chives, sesame seeds **15**

MISO MAC DADDY

tempura mac & cheese balls, panko, miso butter corn, scallion, sweet soy sauce, spicy aioli, bonito, ginger **13.5**

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 **18**

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 **22**

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 **26**

SESAME SEARED SALMON

stir fried lo mein noodles, nappa cabbage, edamame, carrot, scallion, herbs, yuzu pickled onion **27**

ROOT BURGER V

red quinoa & roasted beet, wheat bun, tomato, red onion, lettuce, cucumber sunomono, yuzu veganise, sprouts **16**

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**

DRINKS

COCKTAILS



CAUTION

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

FROZEN BLOOD ORANGE MARGARITA
el jimador silver + repo tequila, blood orange, agave, lime **13**

FROZEN BANANA DAIQUIRI
cruzan, banana rum **13**
Add a floater +4
screwball pb
caffe del fuego

KEGGED MAI TAI ☠️
flor de cana 12yr rum, plantation original dark rum, lime, dry curaçao, orgeat* **14**

CARIBBEAN COWBOY
blue chair bay coconut rum, el jimador reposado, crème de pêche, pineapple, orange, lemon **14**

SPLASH
your choice of hayman's old tom gin or tito's vodka, dolin blanc vermouth, strawberry, lemon, mint **13**

PIÑA OLD FASHIONED 2.0 (TONY'S FAVORITE) ☠️
plantation o.f.t.d. rum, plantation pineapple rum, demerara, tiki bitters **15**
Optional
serve with misunderstood ginger spiced whiskey

SHISO MOJITO
bacardi rum, peach, shiso, mint, lime, bubbles **13**

EXSW MARGARITA
el jimador silver tequila, gekkeikan junmai, yuzu, lemon, frozen blood orange **13**

CHEECH + CHONG
illegal mezcal joven, jalapeno, agave, lime, charred shishito pepper garnish **15**

RAINEY RICKEY (PREMIUM RANCH WATER)
lalo tequila, richards sparkling rainwater, lime **14**

LYCHEE LOWDOWN
grey goose l' orange, yuzu, lychee, ginger, lemon **13**

MAGNUM, P.I. (TOM SELLECK'S FAVORITE)
pineapple-infused cruzan rum, luxardo maraschino liqueur, lime **13**

PEACH FUZZY
haku vodka, peach, cranberry, lime, cucumber hibiscus sparkling sake **13**

ESPRESSO MARTINI 2.0
tito's vodka, cold brew espresso, frangelico foam **15**

*Item contains nut allergens
Please notify staff of any allergies prior to ordering

FREE SPIRITS (SPIRIT FREE)

BRAZILIAN MATCHA LEMONADE
sweet matcha, lime, agave, lavender **10**

FLOWER CHILD
peaflower tea elixir, coconut, pineapple, lime **10**

WILD HORSE
chili infused cucumber water, lime, ginger **10**

MICHELADA
house michelada mix, cerveza atletica light copper ale (n/a) **10**

WINE + SAKE

RED	GLASS	BOTTLE
CK MONDAVI CABERNET SAUVIGNON california	9	36
JOSEPH CARR CABERNET SAUVIGNON napa county, california	10	40
SIMPLE LIFE PINOT NOIR california	10	40
BOUCHAINE PINOT NOIR napa valley, california	13	52

WHITE

CK MONDAVI CHARDONNAY california	9	36
STEMMARI PINOT GRIGIO sicily	10	40
TANGENT SAUVIGNON BLANC san luis obispo, california	10	40
NO CURFEW CHARDONNAY california	10	40
KUNG FU RIESLING columbia valley, washington	10	40
TINTO REY ROSÉ dunnigan hills, california	10	40

BUBBLES

SEGURA VIUDAS BRUT CAVA penedes, spain	9	39
RUFFINO SPARKLING ROSÉ tuscany, italy	12 (187ml)	
SOCIAL PINK HIBISCUS CUCUMBER SPARKLING SAKE (organic, gluten free, 88 cal) united states	10	
SOCIAL PINK GRAPEFRUIT GINGER SPARKLING SAKE (organic, gluten free, 88 cal) united states	10	
DOMAINE CARNEROS BRUT napa valley, california		65

SAKE + BOMBS

HANA WHITE PEACH california	9	36
SHO CHIKU BAI JUNMAI NIGORI california	9	36
JOTO (GRAFFITI CUP) HONJOZO japan	12 (200ml)	
GEKKEIKAN HOT SAKE japan	10	
YUKI NO BOSHA JUNMAI GINJO japan		65
CLOUDY BOMB sho chiku bai junmai nigori + hefeweizen	8	
FUZZY BOMB hana white peach sake + hefeweizen	8	

WATER

ACQUA PANNA 1L glass bottle 6
SAN PELLEGRINO 1L glass bottle 6