



MONTHLY SPECIALS

STUFF

KALUA PORK SLIDERS 13
Salt-smoked roasted pork, shredded and dressed in an Asian BBQ sauce, served with sriracha aioli, pineapple salsa, frizzled onions, and a side of fries.

PRAWN SKEWERS 18
Grilled prawns and pineapple brushed with teriyaki glaze over a bed of napa slaw, served with wasabi aioli and garnished with roasted red bell peppers.
(Add a skewer 6)

THINGS

SUNSET BANH MI 16
Thin-sliced New York strip steak, marinated in sherry hoisin sauce, grilled and served on a toasted garlic buttered baguette with cream cheese, cilantro, jalapeño, pickled daikon radish, carrot, shredded romaine, chinese sweet hot mustard, and a side of fries.

MACADAMIA NUT AHI* 24
Macadamia nut crusted ahi tuna, seared rare, draped in beurre blanc, drizzled with honey soy glaze, served with steamed veggies and garlic mashers.

ISLAND RIBEYE* 34
14 oz. ribeye grilled and brushed with roasted shallot and wasabi butter then drizzled with a teriyaki glaze, served with grilled pineapple, scallions and pickled ginger.

SWEETS

SEASONAL CHEESECAKE 7
Please ask your server for this week's preparation.

ALEHOUSE MIRACLE BOWL 7
Double chocolate brownie, peanut butter, marshmallow, maple syrup, caramel, and toasted almonds, served warm a la mode.

We add a 2.5% service charge to all checks, which goes 100% to our kitchen staff via wages and salaries. Tips go 100% to servers.

* Some items can be cooked to order. Consuming raw or undercooked meat, seafood, poultry, and eggs, or unpasteurized items may increase your risk of food-borne illness. Not all ingredients are listed. Please inform your server of any allergies or health concerns you may have. We'll gladly split an item for \$2.