



STARTERS

- Avocado Fries** \$13
Served with cucumber wasabi and ranch.
- Ahi App** \$22
Sushi style seared ahi rare placed atop Asian slaw and served with wasabi cucumber and creamy ginger sauce.
- Poutine** \$16
French fries topped with fried cheese curds, bacon, green onion, parmesan cheese, and brown gravy.
- Pork Shank Wings** \$18
Your choice of buffalo, Korean BBQ, or mango habanero.
- Boneless Chicken Wings** \$15
Your choice of buffalo, Korean BBQ, or mango habanero.
- Cheese Curds** \$13
Fried cheddar cheese curds with a Thai aioli.
- Kalua Pig Egg Rolls** \$15
Shredded beer braised pork, smoked ham, Swiss cheese, and green onions. Served with teriyaki and wasabi mojo sauce.
- ## FLAT BREADS
- Chicken Bacon Ranch** \$14
Grilled chicken, parmesan ranch, bacon, and three cheese blend.
- Steak and Blue** \$16
Grilled steak, caramelized onion, three cheese blend, blue cheese, and balsamic drizzle.
- BBQ Chicken** \$14
BBQ chicken, red onion, three cheese blend, and house BBQ sauce.
- Memphis BBQ Pork** \$14
Pulled pork, red onion, three cheese blend, cilantro, and house BBQ sauce.

SALADS

- Ahi Salad** \$22
Seared ahi on mixed greens with green onion, avocado, cucumber, carrots, sesame seeds, and mandarin and huckleberry sauce.
- Mozzarella Caprese Salad** \$14
Roasted tomato, fresh mozzarella, basil, balsamic reduction, and mixed greens.
- Steak & Wedge** \$20
Grilled sirloin steak, roma lettuce, red onion, tomato, blue cheese crumbles, avocado, and blue cheese dressing.
- Caesar Salad** \$15
Bed of crisp romaine with croutons, parmesan cheese, chopped bacon, tomato, and hard-boiled egg.
Add chicken or salmon \$4

TACOS

- All tacos will come with a corn and flour tortilla melted together with cheese and served with chips & salsa.
- Ahi Tacos** \$22
Blackened ahi, cilantro cabbage, cucumber wasabi, soy reduction, ginger mandarin sauce, and pineapple mango salsa.
- Shrimp Tacos** \$18
Crispy shrimp, Thai aioli, cilantro cabbage, cheddar jack cheese, salsa.
- Kahala Street Tacos** \$15
Beer braised pulled pork, cheddar jack cheese, salsa, and cilantro-lime crema.
- Blackened Fish Tacos** \$18
Blackened mahi-mahi, cheddar jack cheese, cilantro cabbage, salsa, cilantro lime crema, and southwest aioli.

BURGERS

All burgers & sandwiches are served with your choice of fries, onion rings, or sweet potato fries.

Caramel Apple Bacon Cheeseburger \$17

Half pound patty, roasted fuji caramel apples, and white cheddar cheese.

Black and Blue Burger \$17

Half pound patty, Cajun season, blue cheese, lettuce, tomato, onion, and pickles.

Noah's Burger \$24

Two 1/2 pound patty's topped with cheddar cheese, bacon, ham, fried onion rings, lettuce, tomato, pickles, and BBQ sauce.

Bacon Jam \$19

Bacon jam, crispy bacon, white cheddar cheese, and an over easy egg.

I'm Your Huckleberry \$19

Huckleberry jam, white cheddar cheese, and bacon.

Hamburger \$14

Half pound patty with lettuce, tomato, onion, and pickles.

Cheeseburger \$15

Half pound patty with cheddar cheese, lettuce, tomato, onion, and pickles.

SANDWICHES

Sandwiches are served with fries. Upgrade to sweet potato fries, onions rings, or salad for \$2.

Crispy Hot Honey Chicken \$17

Crispy chicken, avocado, bacon, spicy honey, and sliced pickles.

Tri-Tip Dip \$19

Angus tri-tip slow roasted, white cheddar cheese, and horseradish cream sauce served on a toasted ciabatta roll with au jus.

Grilled Pesto Melt \$17

Grilled chicken breast, provolone cheese, lettuce, tomato, red onion, pickle, and basil pesto on a ciabatta roll.

STEAKS, FISH, & PASTA

Parmesan Chicken \$24

Parmesan ranch toasted on top of two chicken breasts. Served with green beans and garlic mashed potatoes.

Ribeye \$40

Fire grilled 14oz USDA grade ribeye served with green beans and garlic mashed potatoes.

Macaroni & Cheese \$20

Five cheese macaroni.

Add bacon, chicken, or pulled pork \$4

Fish & Chips \$16

Lightly breaded mahi-mahi cooked to a crisp and served with our signature fries.

Shrimp Pesto \$28

Sauteed shrimp with sundried tomatoes and tossed in a basil pesto alfredo sauce. Served over a bed of fettuccine and parmesan.

Grilled Sirloin \$30

Fire grilled 8oz USDA grade sirloin served with green beans and garlic mashed potatoes.

Blackened Chicken Tortellini \$24

Cheese stuffed tortellini topped with diced chicken, mushrooms, onion, tomato, and basil in a Cajun cream sauce.

Grilled Salmon \$26

Salt and pepper grilled salmon served with fresh lemon slices, green beans, and garlic mashed potatoes.

Pork Ribeye Steak \$26

Fire grilled 8oz pork ribeye served with green beans and garlic mashed potatoes.

Shrimp Alfredo \$26

Sauteed shrimp, sundried tomato, green onion, and parmesan toasted in a garlic cream sauce and served on a bed of fettuccine..

Add Shrimp to any dish \$6

Add Chicken to any dish \$3

For your convenience we will add an 18% gratuity to parties of 8 or more.