

PO'IPŪ BEACH, KAUAI



BURGER & A BEER

\$28

Every Wednesday 11:00am-4:00pm



BURGERS

All burgers are on a brioche bun & served with fries
Sub a plant-based kua'i made taro patty for any burger
Add applewood smoked bacon 4 or avocado 3
Burger à la carte 21

"Da Original"

Local medeiros farms grass-fed beef, aged cheddar, shredded lettuce, tomato, onion, pickle, keoki's island sauce

All Crispy

Fried crispy fresh fish, cabbage slaw, pickled red onions, lemon remoulade

Spicy Paniolo

Local medeiros farms grass-fed beef, bacon, gruyère cheese, jalapeños, onion strings, island bbq sauce, ranch dressing

Kaua'i Rancher's

Local medeiros farms grass-fed beef, swiss cheese, bacon, arugula, garlic aioli, and house-made tomato marmalade

Auntie Teri'z

Local medeiros farms grass-fed beef glazed with teriyaki sauce, swiss cheese, caramelized onion, garlic mushroom

29° DRAFT BEERS

Choice of one 16oz. beer, with each burger ordered

Coors Light

coors brewing co. | 4.2% abv

Longboard Lager

kona brewing co. | 4.6% abv

Big Swell IPA

maui brewing co. | 6.8% abv

Michelob Ultra

michelob brewing | 4.2% abv

Pillow Talk Hazy IPA

kaua'i island brewing co. | 6.5% abv

© Gluten Conscious – these items are prepared with gluten-free ingredients. However, our kitchen prepares items with common allergens including wheat, dairy, eggs, soy, sesame, peanuts, tree nuts, fish, and shellfish. Please inform your server of any allergies.

*Consuming raw or undercooked foods may increase your risk of foodborne illness.