



Hawaiian BBQ

Kalua Pork (GF)

Tender pork butt rubbed with sea salt, smoked over California oak, served shredded in a traditional Hawaiian luau style

Hawaiian Chicken

Tender boneless and skinless chicken thighs marinated in tangy teriyaki sauce and rice vinegar, finished on the grill with a sweet teriyaki glaze

Luau Macaroni Salad (V)

Island-style potato salad with macaroni

Homemade Assorted Cookies (V)

Chocolate chip, double chocolate chip and sugar

Hawaiian Rolls and Butter (V)

GF: Gluten-Free | V: Vegetarian | VG: Vegan

Gluten-Free, Vegetarian and Vegan Substitutions Available Upon Request

SLOW-SMOKED BBQ MEATS LIKE OURS OFTEN EXHIBIT A PINK RING AROUND THE OUTSIDE EDGE SIGNIFYING THAT YOUR MEAT WILL BE EXTRA JUICY! IN BEEF AND PORK THE RING IS REDDISH-PINK AND IN CHICKEN IT IS OFTEN BRIGHT PINK. THE "SMOKE RING" IS A PRIZED ATTRIBUTE IN THE BBQ WORLD AND WE'RE VERY PROUD OF OURS! SO DON'T WORRY TOO MUCH IF YOUR MEAT IS PINK – WE'VE COOKED IT WITH CARE – LOW & SLOW!