

# ★ That Hawaiian Guy's BBQ ★

## PLATE LUNCH

Served like they do on Oahu: meat, rice, side. Plate Lunch includes steamed white rice & 1 side [+\$1 for Mac & Cheese]. Add +\$3 for Brisket (if available) or Premium Meat Specials.

1 MEAT PLATE .....	14.00
2 MEAT PLATE .....	18.00
3 MEAT PLATE .....	21.00

## MEATS

### PULLED PORK

Carolina Style, served with Vinegar BBQ sauce (with a kick, so let us know if you prefer Sweet BBQ sauce), hand pulled, smoked 8 + hours

### MOCHIKO CHICKEN

aka "Japanese Fried Chicken" fried in peanut oil\*, marinated in mochiko (rice flour), soy\*, ginger, garlic\*, eggs\*

### KATSU CHICKEN

Panko crusted chicken, fried in peanut oil and served with 'katsu' sauce-Japanese BBQ sauce: ginger, garlic, ketchup, soy based

### HULI CHICKEN

Brined in \*soy, ginger, \*garlic, \*sesame oil, & grilled over wood, typically half chicken served roadside on Oahu, our take is sliced chicken thighs

## SIDES

**BACON BAKED BEANS** ..... included as side choice w/plate/\$2 A La Carte  
Local bacon, our very own Sweet BBQ sauce, baked low and slow

**MAC & CHEESE** ..... +1 added to plate lunch/\$3 A La Carte  
Oh yes, nothing like Mac & Cheese with BBQ. We start with a roux, then add a blend of Middlefield Cheeses and finish with baking it off

**MAC SALAD** ..... included as side choice w/plate lunch/\$2 A La Carte  
100% Hawaiian plate experience with this side, lots of mayo (Hellman's, of course), local hard-boiled eggs, elbow pasta

**COLESLAW** ..... included with side choice w/ plate/\$2 A La Carte  
mayo and vinegar, lemon juice, salt and pepper

## DESSERTS

**BANANA PUDDING** ..... \$5  
Layers of vanilla pudding, graham cracker crust, & bananas