

SQUARE BARRELS

BILL OF FARE

APPETIZERS

SMOKE MEAT / 14

House-smoked pork, chimichurri, apple cider vinegar, cabbage.

TRADITIONAL POUTINE / 9

Fries, mozzarella cheese curds, gravy.

FRIED CAPRESE BITES / 8.5

Breaded mozzarella cubes and grape tomatoes, pesto sauce.

CHARCUTERIE AND CHEESE PLATTER / 25

*(**Available only after 3PM**) Specially selected meats (cured, pate, rillettes), cheeses, pickles, fruit, nuts with garlic butter loaf.*

SIX CHIX / 12 (**Available only after 3PM**)

Option 1, wings, spicy sauce w/ ranch dip, celery.

Option 2, Jamaican jerk dry rub, ranch dip.

THAI BEEF & PORK LETTUCE WRAPS / 8.5

Sautéed beef & pork with traditional Thai spices.

SIDES / FRIES

SOUP OF THE DAY / 7

Seasonal and rotating soup of the day or chili of the day.

CAULIFLOWER QUARTER / 8

Steamed and baked quarter cauliflower, bacon, IPA mustard, mayo, cheddar.

ULU FRIES / 8 (**Very Limited**)

Breadfruit steak fries, rice bran oil.

HOUSE SWEET POTATO CHIPS / 5

Okinawan sweet potato slices, rice bran oil.

TRUFFLE BUTTER FRIES / 8.0

House truffle butter, parmesan cheese, parsley, French fries, rice bran oil.

GARLIC FRIES / 8.0

Garlic puree, olive oil, English cheddar, thyme, French fries, rice bran oil.

FRENCH FRIES / 5.5

Fries cooked in your choice of pig fat or rice bran oil.

Don't forget to get your PARKING validated!!!

Check out our extensive list of local beers brewed fresh in Hawaii on Page 3 ->>>>

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

SALADS / PASTAS

add: ahi fillet \$6, chix breast \$5, sunny egg \$1.5

SUMMER SALAD / 10

Mixed greens, red pepper, carrot, oranges, walnut powder, feta cheese, orange balsamic vinaigrette.

KALE SALAD / 10

Lomi lomi kale leaves, chopped pistachios, dates, pickled shallots, champagne vinaigrette.

SPICY ARUGULA SALAD / 12

Spicy arugula, candied walnuts, red onions, cherry tomatoes, bacon, manchego cheese, lemon zest vinaigrette.

FETTUCCINI FUNGHI / 15

Duxelles of butter, garlic, onions, port, button and Portobello mushrooms, sautéed crimini caps, manchego, garlic toast.

SPAGHETTI BOLOGNESE / 14

Bolognese, cheddar, parmesan, pickled onions, spaghetti, garlic toast.

CONFECTIONS

add: scoop of gelato \$3

BANANAS FOSTER / 14

Bananas caramelized in brown sugar & rum paired with gelato.

BROWNIE SOUFFLE / 8

Chocolate brownie, powdered sugar.

BEIGNETS / 6

French donut, powdered sugar.

DIRT CAKES / 8

Oreo cookies, scratch pancake batter, powdered sugar.

GELATO / 6

!!!HAPPY HOUR MON-FRI 3-6PM SATURDAY ALL DAMN DAY!!!

[a]FARE	\$2 off Appetizers Drive-Thru Burger with Fries / 10 PB&J Burger / 8
[b]BEER	\$1 off Beer Faucets \$2 off Square Barrel's Beers
[c]WINE	\$2 off Wine by the Glass
[d]COCK TAIL	\$2 off Cocktails on our List

SQUARE BARRELS

BILL OF FARE

BURGERS / SANDWICHES

~all served with French fries cooked in choice of pig fat or rice bran oil.~

add/modify: bacon \$2	avocado \$2	fried egg \$1.5	duxelles \$1.5	kimchi \$2	jalapeno \$1	protein style \$0
sub manchego \$1	sub gorgonzola \$1	sub Eng. ched \$1	xtra cheese \$1	sub salad \$1.5	sub truffle fries \$2	sub garlic fries \$2
sub ulu fries \$3	sub sweet potato chips \$0		sub gravy fries \$2	sub poutine fries \$3		

ELAND CHORIZO BURGER* / 21

Ground Ni'ihau Eland, pepper jack cheese, tomato, caramelized onions, Sriracha 1000 Isle dressing, sesame bun. (cooked to desired temp)

WAGYU BURGER* / 21

Ground Wagyu beef, prosciutto, Swiss cheese, caramelized onions, IPA mustard, fried caper mayo, brioche bun. (cooked to desired temp)

VENISON BACON BURGER* / 20

Ground Maui venison, bacon, Gorgonzola cheese, lettuce, tomato, fried caper mayo, pickled onion, sesame bun. (cooked to desired temp)

DRIVE-THRU BURGER* / 12.5 (extra patty \$4.5)

4oz house-ground beef (med-well), lettuce, tomato, pickled onion, fried caper mayo, sesame bun. Choice of American, pepper jack, cheddar, or Swiss cheese.

MISFIT BURGER* / 15

6 oz. version of Drive-Thru burger. (cooked to desired temp)

GREEN CHILI BURGER* / 16

6 oz. house-ground beef, American cheese, house made salsa verde, shredded lettuce, brioche bun. (cooked to desired temp)

FRESH AHI FILLET* / 17

Blackened fillet, lettuce, tomato, pickled onion, cilantro tartar sauce, wheat bun.

TURKEY TOM / 17

Uncle T's ground turkey mix (crispy turkey bacon, caramelized onions, cheddar) pepper jack, lettuce, tomato, spicy ranch, wheat bun.

VEGGIE BURGER / 15.5

Veggie burger patty (beets, tofu, black beans, mushrooms, seasoning), Swiss cheese, slaw (cabbage, carrots, lemon, horseradish mayo, seasoning), cucumber slices, brioche bun.

BARREL CHEESESTEAK / 14

Roast beef sautéed with diced red and green bell peppers, onion, mushroom, Swiss & American cheeses, horseradish mayo, toasted baguette.

CUBANO / 14

House roasted pork, ham, pickles, Swiss cheese, IPA mustard dijonaise, ciabatta roll.

TUNA MELT / 12

House tuna salad, Pullman white toast; choice of American, cheddar, pepper jack or Swiss cheese.

SUPPER

LAMB CHOPS* / 32

Three lamb chops, pan seared potatoes, served with an IPA mustard rosemary cream sauce. (**Available only after 3PM**)

SIGNATURE CUT PRIME NEW YORK STRIP* / 36

12 oz. New York Strip, served with a charred pepper steak sauce, cauliflower quarter, garlic bread. (**Available only after 3PM**)

INFO

EVENT INQUIRIES PLEASE E-MAIL INFO@SQUAREBARRELS.COM

MON-WED 11AM-9PM, THU-FRI 11AM-10PM, SAT 4-10PM, HH 3-6PM

BAR OPEN AT LEAST ONE HOUR BEYOND CLOSING TIME

JOIN US FOR TRIVIA EVERY TUESDAYS AT 6:30PM & COMEDY HOSTED BY COMEDY U THURSDAYS AT 8:00PM

PARKING IN BISHOP SQUARE GARAGE | \$2 VALIDATED
GIFT CARDS AVAILABLE | OFFICE CATERING SERVICE AVAILABLE

SOFT DRINKS

GINGER BEER / 5.5

12oz Goslings non-alcoholic ginger beer.

COKE or DIET COKE / 3.5

Bottomless glass.

NO KA OI DRINKS / 3.5 (sweetened with 100% pure cane sugar)

Bottomless glass of root beer, lemon-lime soda, ginger ale, or lemonade.

ICED TEA / 3.5

Bottomless glass of fresh-brewed, unsweetened tea.

PLANTATION TEA / 4.5

Fresh-brewed tea with pineapple juice, one refill.

ARNOLD PALMER / 3.5

Bottomless glass of fresh-brewed tea and lemonade.

HOT TEA / 3.5

Black, green, or chamomile tea.

LANIKAI COFFEE / 5.5

Lanikai Coffee's "Damn Fine Cup O' Joe" in a French press. Ask your server about Lanikai's Barrel-Aged Coffees. (Barrel-Aged \$7.50)