

Welcome to Street Burger!!

Thank you for joining us! Everything has been hand crafted and house-made, featuring locally sourced and specialty ingredients.

firsts

fritto misto...	chickpea beer-battered veggies with buttermilk chive dressing	11
fried cheese...	smoked mozzarella, mixed greens, puttanesca vinaigrette	12
capricosa soup...	chef's whimsical preparation	9

leafy stuff

caesar*	... classic with white anchovy	12
b.l.t. salad...	iceburg, local tomatoes, pancetta, creamy blue cheese dressing	13
farmer salad...	romaine, chicories, bacon, poached egg*, parmesan/peppercorn vinaigrette	14
greens...	local, organic mixed greens, blistered cherry tomatoes, aged red wine vinaigrette	9
duck confit...	arugula, marcona almonds, brandied cherries, asian pear, manchego, raita	18

fries & rings

Specialty fries & rings served separately; not available as a burger upgrade

parmesan & garlic fries...	reggiano, toasted garlic, sea salt	8
diavola fries...	pickled peppers, sriracha aioli*, sea salt	9
herbed fries...	parsley, thyme, rosemary, sage, sea salt	8
truffle & garlic fries...	shaved truffle vinaigrette, toasted garlic, sea salt	13
texas poutine...	texas style chili atop fries, white cheddar, poached egg*, fizzled onion	15
sea salt fries...	hand-cut russet potatoes, sea salt	6
onion rings...	chickpea beer-battered, sea salt, with buttermilk chive dressing	8

burgers... classics*

Our beef proudly comes from KIAWE RESERVE, 100% Kauai grass-fed & raised

All burgers are served with complimentary sea salt fries

Upgrade to a small local greens salad or caesar, \$3.00; Choose a housemade veggie patty, \$3.00

hamburger...	lettuce, onion, tomato	13
cheeseburger...	choice of white cheddar, gruyere (swiss) or point Reyes blue	15
bacon blue...	hardwood smoked bacon, point Reyes blue cheese	17
mushroom swiss...	sherry melted mushrooms, gruyere	17
bacon & bbq...	hardwood smoked bacon, fizzled onions, bourbon bbq, white cheddar	18

burgers... something different*

rancher...	tomato jam, grilled onion, aged gouda, fried egg*, arugula	18
wailua...	crispy spam, jalapeno-pineapple marmalade, kabayaki glaze, spinach	17
napa...	point Reyes blue, cabernet onions, port reduction, spinach	19
greek...	olive tapenade, feta, cucumber, tzatziki, spinach	18
cali...	havarti, avocado, cabernet onions, kale	18
southern...	fried green tomato, pimento cheese, greens, buttermilk-chive dressing	17
frenchie...	brie, caramelized onions, arugula, garlic aioli*	18
texan...	texas style chili, charred onion, white cheddar	19
italian...	prosciutto, bufala mozzarella, arugula pesto, marinara, spinach	19
street...	cured pork belly, fried egg*, arugula, blue cheese, fizzled onions	23
lamb...	Ni'ihau Ranch lamb patty, eggplant caponata, feta, arugula	22
veggie...	housemade veggie patty, tomato jam, goat cheese, spinach, pesto	17

housemade sauces and pickles available for \$1.50 each:

buttermilk-chive, garlic aioli, sriracha aioli, bourbon bbq, kabayaki

please read

*eating raw or undercooked foods will increase the risk of food born illness
we make almost everything IN HOUSE, using locally farmed, ranches and handcrafted products
if you **DO** have any allergies, please inform your server, any ingredient additions may incur additional charges
a 20% gratuity will be added to parties 8 or larger

Beer On Draught

Kona Brewing Longboard Lager, Kona HI... 16 oz, 4.6% ABV	6
North Coast Brewing Scrimshaw Pilsner, Ft. Bragg CA... 15.5 oz, 4.7% ABV	9
Breakside Brewery Pilsner, Portland OR... 15.5 oz, 5.0% ABV	11
Waikiki Brewing Hana Hou Hefeweizen, Oahu HI... 15.5 oz, 5.8% ABV	8
Belching Beaver Me So Honey, Vista CA... 16 oz, 5.5% ABV	9
Big Island Brewhaus Coconut Cream Ale, Kamuela HI ... 12 oz, 5.1% ABV	9
Ola Brew Co., IPA, Hawaii County HI, ... 16oz, 6.3% ABV	10
Gigantic Brewing Sassy Pony Hoppy Pale, Portland OR... 16 oz, 5.5%ABV	9
Lagunitas Brewing Lil' Sumpin' Sumpin' Ale, Petaluma CA... 12 oz, 7.5% ABV	7
Aloha Beer Company Red Zeppelin, Honolulu HI...16 oz 6.8% ABV	9
Maui Brewing Coconut Porter, Kihei HI... 16 oz, 6.0% ABV	8
North Coast Old Rasputin Imperial Stout <i>on Nitro</i> , Ft. Bragg CA... 12 oz, 9.0% ABV	9

Cider & Kombucha

Ola Brew Co. Kona Gold Cider, Kailua-Kona, HI... 16 oz, 6.0% ABV	10
June Shine Blood Orange Mint Hard Kombucha, San Diego CA... 16 oz, 6.0% ABV	11

Bubbles

Michelle Brut... NV Vineyard Select, Columbia Valley, Washington	8
Le Grand Courtage Grande Cuvé Blanc de Blanc, Brut... NV, 187 ml., France	13
Poema Cava, Brut Rosé... NV, Spain	10
Le Grand Courtage Grande Cuvé Rosé, Brut... NV, 187 ml., France	13

Rosé

Lola Rosé of Pinot Noir... 2016 North Coast, California	12
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Whites

Rainstorm Pinot Gris... 2018 Willamette Valley, Oregon ... <i>on tap</i>	9
Trefethen Dry Riesling... 2016 Napa Valley, California	11
King Estate Sauvignon Blanc... 2018 Eugene, Oregon	12
Harken Barrel Fermented Chardonnay... 2017 California	10
Sonoma Cutrer Chardonnay... 2017 Russian River Ranches, California	15

Reds

Troublemaker Blend 8... Paso Robles, California ... <i>on tap</i>	9
Line 39 Pinot Noir... 2017 California	10
Klinker Brick Winery Old Vine Zinfandel... 2015 Lodi, California	12
Decoy Merlot... 2017 Sonoma County, California	13
Cosentino The Franc... 2017 Lodi, California	10
Austerity Cabernet Sauvignon... 2017 Paso Robles, California	12

Non-Alcoholic

CocaCola... 355 ml bottle from Mexico	3.5
Maui Root Beer, Kihei HI ... 16 oz <i>on tap</i>	5
Fever Tree Ginger Beer... 200 ml bottle, made with natural gingers	3.5
Fever Tree Club Soda... 200 ml bottle, made with soft spring water	3.5
Fresh Squeezed Mint Lemonade... housemade, organic, local	4
Iced Green Tea... organic gunpowder green, one refill	3
New Orleans Style Iced Coffee... Java Kai beans, Chicory, Milk, Simple Syrup	4

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