

EATS

Fries/Greens/Sweets \$4

Greek Fries

Sweet Potato Tots

Beer Battered Onion Rings

Arugula Salad

Gourmet Bread Pudding

BEEF - Stout Blend \$10

1 - IOS 3am Burger

Greek fries / tzatziki / red onions / salted roasted tomatoes

#2 - STOUT BURGER!

Gorgonzola / emi gruyere / rosemary bacon / caramelized onion / arugula / Horesradish cream

#3 - GOOMBAH

crisp parmasiano / smoked mozzarella / crispy proscuitto / roasted tomatoes / pesto

#4 - SHU Burger

mild jack / green chilli / grilled avocado / chipotle sauce

#5 - SCARLET NAVEL

Brazilian spice / black bean spread / caramelized onions / gouda roasted bell peppers / grilled blood orange / cilantro / green onions

#6 - IMPERIALIST

caramelized onions / tilamook cheddar / STOUT ketchup / mustard relish

#7 - SIX WEEKER

camembert / fig chutney / mild jack / arugula / roasted tomato

CHICKEN - Organic Ground Chicken \$10

#8 - BOLLYWOOD

chutney mayonnaise / sharp cheddar / arugula / roasted tomato

#9 - ISLAND HOPPER

smoked mozzarella / artichoke hearts / lemon-basil mayo / arugula

VEGGIE - Quinoa and Three Bean base \$10

#10 - CAT JUGGLER

jerk spices / caramelized garlic cloves / sharp cheddar / artichoke hearts / roasted red bell peppers

#11 - MAUI WOWEE

maui wowee salsa / emi gruyere / fig chutney / caramelized onions

PAIR WITH...

Golden ales, whits and lagers will complicate the delicate flavors.

Look for a malty, high alcohol beer, such as an IPA or a barley wine that fit perfectly with the strong flavors of this burger

A light style lager would be lost here due the complex flavors of this burger so go with a hoppier IPA, pale ale or German Pilsner

To cool the palate, a golden or blonde ale or lightly hopped lager will go down smoothly while quenching the thirst and calming the spiced tongue.

For this rich burger, try a Belgian Trappist or a saison. These refreshing spicy beers will reset the palate while Providing a nice counterpoint to the earthy cheese.

An IPA, with its crispy malts and intense hops, will stand up to the complex flavors of the cheddar and sweetness of the onions.

Golden ales, whits and lagers will complicate the delicate flavors. Also, fruit beers and lambics will compliment.

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The flavors of the burger are fresh and lively pairing Well with an amber ale or medium bodied lager

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A vigorous English or American brown ale (sweeter and maltier than mild ales) due to their full body finish.

Half the fun is seeking out good matches on your own, but here are some pairing suggestions to get you started.

The most important rule when offering suggestions is that the chosen beer should complement, not overwhelm the food, encouraging the flavors of the food to shine.