

**BEACHBUM
BERRY**
PRESENTS
Sippin' Santa

Sambal Pickled Egg **\$2**

Gochujang Chex Mix **\$8**

Planter's House Fries **\$9**

Choose from:

classic OR spicy korean bbq OR maui onion

Waikiki Meatballs **\$13**

beef meatballs, grilled red & green peppers,
red onion, grilled pineapple, big o pineapple glaze

Lomi Lomi Salmon **\$16**

big o cured salmon, tomato jam, scallions, serrano,
toasted sesame oil, lime, macadamia, wonton chips

Miso Mushroom & Green Curry **\$16**

miso braised mushrooms with garlic rice,
green curry, marinated and grilled baby bok choy

Crab Rangoon Dip **\$17**

crabmeat, cream cheese, garlic, ginger, scallions,
sweet chili sauce, served with wonton chips

Garlic Shrimp **\$18**

sautéed shrimp, garlic butter, shallots, grilled bok
choy, lo mein noodles, chili sauce

Char Siu Pork **\$18**

fried pork belly, on a bed of garlic rice, sweet &
sour sauce, with spicy hya made kimchi, scallions

Huli Huli Chicken **\$18**

grilled chicken with ginger & pineapple bbq sauce,
on bed of kimchi rice, six minute egg, and grilled
pineapple, with scallions

Spam Sliders **\$18**

housemade spam, bacon jam, and brown butter
glazed pineapple on brioche slider rolls, with side
of gochujang macaroni salad

Teriyaki Beef **\$18**

seared teriyaki beef, on top of sugar snap peas,
pickled carrots, onion, daikon, ginger, little gem
lettuce, watercress, sesame & ginger dressing,
topped with garlic macadamia nuts

Cookies for Santa **\$8**

festive m&m chocolate chip cookies

Goopy Butter Cake **\$10**

pineapple upside down goopy butter cake,
pineapple glaze, maraschino cherry

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<i>PH Midori Rum Sour</i>	\$15
Planteray PH Select Trinidad 2011 Kopke Cask Rum 94.4°, Midori, Lime, Egg White, Saline	
<i>PH Old Fashioned</i>	\$16
Rebel PH Select #2 Bourbon 110.2°, Turbinado, Ango Bitters, Lemon and Orange Tinctures	
<i>PH Black Manhattan</i>	\$17
Four Roses PH Barrel Strength #3 Bourbon 111.4°, Averna Amaro, Regan's Orange Bitters	
<i>PH Brandy Crusta</i>	\$17
Habondia PH Select Peach Brandy 9yr 127.6°, Dry Curaçao, Maraschino Liqueur, Lemon, Ango Bitters	
<i>Imagination Library</i>	\$14
North Shore Twisted Citrus Vodka, Pamplemousse, Herbed Cranberry Cordial, Lemon, Club Soda	
<i>In a Pickle</i>	\$14
Hendrick's, Falernum, Elderflower, Lime, Cuke, Dill	
<i>Manhattan—Planter's House Style</i>	\$14
Larceny, Four Roses, Vermouth, Amaro	
<i>Margarita—Planter's House Style</i>	\$14
Silver Tequila, Dry Curaçao, Agave, Lime, Burnt Lemon Bitters, Citrus Salt Rim	
<i>Martini—Planter's House Style</i>	\$15
Gin Blend, Dry Vermouth Blend, Olive Bitters, Lemon Tincture, Castelvetro Olive	
<i>Kentucky Buck</i>	\$15
Hudson Single Barrel 5yr Bourbon 110°, Strawberry, Ginger Cordial, Lemon, Angostura, Club Soda	
<i>Planter's House Punch</i>	\$15
Camus VS Cognac, El Dorado 8yr Rum, Dry Curaçao, PH Grenadine, Lemon, Lime, Angostura Bitters	

BEER

4 Hands – City Wide APA	16oz draft \$7
4 Hands – Incarnation IPA	16oz draft \$7
Civil Life – American Brown Ale	16oz draft \$7
Iron Hops – Carpe Diem Lager	16oz draft \$7
Athletic Brewing Non Alc Upside Dawn Golden	12oz can \$6
Suze Tonic 0% Alc	250ml bottle \$10

WINE

Bouvet, Brut, FR	\$13
Bouvet Rosé, Brut Rosé, FR	\$13
Colline Fossiles, Chardonnay '23, FR	\$13
Terra Alpina, Pinot Grigio, '24, IT	\$13
The Ned, Sauvignon Blanc, '24, NZ	\$14
Bernier, Pinot Noir, '20, FR	\$13
Sean Minor "Nicole Marie", Red Blend '23, CA	\$15
True Grit, Cabernet Sauvignon, '22, CA	\$15