

Plate Lunch

Teriyaki Chicken (dairy-free)
house marinated chicken thigh grilled **12**

Kalua Pig (dairy-free, gluten-free)
mesquite Smoked pork butt flavored with banana leaves & Hawaiian sea salt **10.50**

Indian Yellow Curry Vegetables (vegetarian, gluten-free)
Steamed carrots, cauliflower, red bell peppers & Chinese eggplant in our
Indian yellow curry sauce **10**

Loco Moco
Painted Hill's hamburger patty over a scoop of rice with brown gravy,
a fried egg & green onions. **15**

Served with your choice of rice: white (gluten-free, vegan), brown (gluten-free,
vegan), or cauliflower (gluten-free, vegan), and salad: Hawaiian Macaroni
(vegetarian, dairy-free), Mac Salad 2.0 (vegetarian, dairy-free) or House Green
Salad with passionfruit vinaigrette (vegan)

Sandwiches

Grilled Cheese (vegetarian)
house Hokkaido or whole wheat bread, smoked gruyere cheese, butter. **10**

Uptown: Add honey & sea salt **12** (vegetarian)

Apple & Cheddar Grilled Cheese 13 (vegetarian)

French Dip
House-smoked Painted Hills top sirloin, house roll, au jus. **15**
Add cheese: 1.50, Add sautéed onions 0

Pear Prosciutto
seeded whole wheat bread, fig jam, brie cheese, prosciutto, sliced pear, candied pecans & arugula in maple vinaigrette. **15**

Served with your choice of side: House fries, Hawaiian Macaroni Salad, Mac Salad 2.0 or House Green
Salad. Sub a Gluten-Free burger bun 1.50

Burgers

Burger

Painted Hills natural beef 6 oz. **regular patty** or **teriyaki patty** served on our house bun with lettuce,
onion & your choice of the following: mayo, garlic mayo, Asian spicy mayo, BBQ sauce, ketchup, Delish
spicy ketchup, ranch dip, or mustard. **12**

**Additions: Pickles 0, Fried Egg 1.50, Pickled Peppers 2,
Avocado 2.50, Bacon 3, 1/2-portion Kalua Pig 4**

Cheese Burger

Same as above with your choice of cheese: Sharp Cheddar, Pepper Jack or American **13.50**

Bacon Cheese Burger

Same as above with bacon **16**

Chicken Bacon Ranch

fried chicken breast, bacon, lettuce, tomatoes & ranch dip on our burger bun **15**

Brunch Burger

Your choice of patty with bacon, fried ham, sautéed onions, a fried egg, cheddar cheese, garlic mayo
& a bourbon caramel sauce on our house burger bun. **17**

Served with your choice of side: House fries, Hawaiian Macaroni Salad, Mac Salad 2.0 or
House Green Salad. Sub a Gluten-Free Burger Bun 1.50

Half-Pound Wagyu Burgers

All American Burger

1/2-pound Snake River Farms wagyu beef patty, American cheese, fry sauce, pickles & onions on our sesame
seed burger bun. **18**

Truffled Mushroom Burger

1/2-pound Snake River Farms wagyu beef patty, truffle tremor cheese, sautéed wild mushrooms, bacon, truffle
mayo on our brioche/parmesan burger bun. **25**

Served with your choice of side: House fries, Hawaiian Macaroni Salad, Mac Salad 2.0 or
House Green Salad. Sub a Gluten-Free Bun 1.50

Soup

Bacon Cheddar Corn Chowder

Sweet corn, Nueske's bacon, Hook's 5 year sharp cheddar, potatoes, & aromatic vegetables with chicken broth & cream. Served with Delish garlic bread. **12/6** (small)

Soup & Salad Combo

A large soup with your choice of side salad & Delish Garlic Bread **15**

Served with Delish Garlic Bread or Gluten-Free Garlic Bun (add 1.50)

Salad

House Green (gluten-free)

Spring greens, shaved carrots, cucumbers & red radish, toasted pumpkin seeds & house dressing. (Passionfruit (vegan, gluten-free), Buttermilk Ranch (gluten-free), Italian Vinaigrette (vegan, gluten-free) or Blue Cheese (gluten-free)) **8/6** (side)

Additions: Avocado 2.50, Bacon 3, Kalua Pig 7.65, Teriyaki Chicken Breast 9, Teriyaki Chicken Thigh 8.15, Grilled Shrimp (4 pieces) 9, Grilled Chicken Breast 8.60, Fried Chicken Breast 9

Fall Apple Salad (vegetarian, gluten-free)

arugula, julienned apples, candied pecans, blue cheese & our maple vinaigrette. **15/12** (side)
Additions: Bacon 3, Kalua Pig 7.65, Grilled Chicken Breast 8.60, Fried Chicken Breast 9

Caesar Salad

romaine lettuce, house caesar dressing, parmesan cheese & garlic croutons. **10/7** (side)
Additions: Avocado 2.50, Bacon 3, Kalua Pig 7.65, Grilled Shrimp (4 pieces) 9, Grilled Chicken Breast 8.60, Fried Chicken Breast 9

Kale Salad (vegetarian, gluten-free)

julienned green kale, garlic olive oil, lemon juice, toasted pine nuts & parmesan cheese. **10/7** (side)
Additions: Fried Egg 1.50, Avocado 2.50, Bacon 3, Kalua Pig 7.65, Grilled Shrimp (4 pieces) 9, Grilled Chicken Breast 8.60, Fried Chicken Breast 9

Sides

Rice:	Scoop	Pint	Quart
White	2	5	9
Brown	2.50	5.50	9.50
Cauliflower	3.50	7	12
Macaroni Salad	Scoop	Pint	Quart
or Mac	2.0	7	14

House Fries (vegetarian, gluten-free)

Local potatoes cut in-house & fried in rice bran oil. Served with garlic butter, salt & herbs **6** (large) **4** (small)

Butte Roll (vegetarian)

A large garlic cream cheese stuffed roll topped with garlic butter, cheese & breadcrumbs. Baked to order. **8**

Fried Ravioli (vegetarian)

8 each cheese ravioli, breaded & deep-fried. Served with pomodoro sauce **12**

Gyoza (dairy-free)

6 each house pork & vegetable fried dumplings served with a soy/vinegar dipping sauce **12**

Sweets & Pastries

Chocolate Chip Cookie 4

Slice of Dutch Apple Pie \$4

Delish Pear Cake 5

Pumpkin Spice Cheesecake 6

Brownie Bite 2

Biscoff Cheesecake 6

Peanut Butter Turtle Bar 4

Kids Meals For guests 10 years old & younger

Grilled Cheese 10

Teriyaki Chicken Sticks 12

BBQ Pork Sandwich 10

Kids Hot Dog 10

All kids meals are served with a side, fresh fruit, a beverage (house lemonade, fountain soda, water or milk) & 2 oz. scoop of gelato or a brownie bite

Gelato & Sorbet

Sweet Cream Gelato (gluten-free)

Dark Chocolate Bourbon Gelato

Hazelnut Gelato (gluten-free)

Pumpkin Spice Gelato (gluten-free)

Monkey Business Gelato (gluten-free)

Salted Caramel Gelato (gluten-free)

Pomegranate Sorbetto (vegan, gluten-free)

Scoops: 3.50 (4fl.oz) **5.25** (6fl.oz) **7** (8fl.oz.)

14 (Packed Pint)