

sunday

plates

Smoked Salmon Benedict with Kaimuki mango hollandaise	\$18.
Crab Cake Benedict with Kaimuki mango hollandaise	\$14.
Chorizo Chilaquiles Huevos Rancheros with Sassy Southern Vegetarian Chili tortilla, peppers, onions, Chorizo, and eggs, scrambled with cheese, served with sour cream, salsa and black-eyed pea chili	\$12.
Southern Spiced Sweet Potato Pancakes served with local bananas and maple butter	\$8.
Shrimp and Cheesy Grits sautéed shrimp in a garlicky bacon gravy on cheddar cheese grits	\$18.
Southern Sampler Sassy Southern Vegetarian black-Eyed Pea Chili, Buttermilk Cilantro Cole Slaw, "Sweet Corn" Cornbread and Mohala Farms collard greens	\$9.
Jambalaya (Creole Paella) seafood, sausage, chicken and rice	\$20.
Seafood Gumbo & Grits shrimp and scallops sautéed with peppers and onions in a Creole gravy	\$18.
Chicken, Sweet Potato and Kukui Spicy Portuguese Sausage Gumbo	\$14.
BBQ Spare Ribs pork ribs baked to perfection and served with collard greens, cornbread, cole slaw and black-eyed pea chili	\$16.
Chef Sean's Buttermilk Fried Chicken and Southern Spiced Sweet Potato Pancakes served with local bananas and maple butter	\$12.

ala carte

Buttermilk Fried Chicken	\$18. ^(9 pc) \$9. ^(4 pc) \$5. ^(2 pc.)
Buttermilk Cilantro Cole Slaw	\$5.
Mohala Farms Organic Collard Greens with Ham Hock	\$7.
Sassy Southern Vegetarian Chili "Sweet Corn" Cornbread	\$7. \$8. ^(3 pc) \$3. ^(1 pc)

dessert

Banana Pudding topped with chocolate whipped cream	\$6.
Blueberry Cornbread with butter pecan and Hawaiian honey	\$6.
Papaya-Raspberry Crisp made with local papaya and served with vanilla ice cream	\$7.

beverages

Southern Sweet Iced Tea	\$2.
Coffee	\$2.
Orange Juice	\$3.
Sparkling Water	\$3. ^(sm) \$5. ^(lg)

PacificSoulHawaii.com

sunday



starters

Seared Crab Cake on a local avocado-tomato salad with Chinese black bean vinaigrette	\$13.
Pulled Pork Sliders	\$8. ^(3 pc) \$3. ^(1 pc.)
Sweet Potato Fries	\$6.
Mac & Feta Cheese with corn bread au gratin with crab	\$7. \$11.

salads

Local Avocado Papaya Salad with Naked Cow Dairy feta, Kalamata olives and a tomato-balsamic vinaigrette	\$12.
---	-------

po' boys & rolls

add sweet potato fries to any po' boy for \$2

Cuban Po' Boy (aka "South Beach ham & cheese") roast pork, ham, swiss cheese, tomato, dill pickles, and yellow mustard on a toasted roll	\$12.
Catfish Po' Boy fresh, farm-raised, cornmeal-breaded catfish with a chunky, homemade tartar	\$16.
Kalbi Po' Boy boneless, braised shortribs, Korean BBQ sauce, creamy kim chee and sweet onion	\$16.
Carolina Pulled Pork Adobo pulled Carolina-style pork in a vinegar BBQ Sauce, served on a roll and topped with cole slaw	\$8.
Carolina ¼ lb Chili Dog served with black-eyed pea chili and cole slaw	\$6.
Crab Roll buttered, toasted hot dog bun full of crab, lightly dressed New England-style	\$18.
"The Abbey" BBQ Chicken Wrap sweet and spicy BBQ chicken with cheddar cheese, cole slaw and pickles	\$10.

open every day. lunch, dinner &
sunday brunch. 735-SOUL.

lunch & dinner

plates

Chicken, Sweet Potato and Kukui Spicy Portuguese Sausage Gumbo	\$14.
Seafood Gumbo & Grits shrimp and scallops sautéed with peppers and onions in a Creole gravy	\$18.
Shrimp & Cheesy Grits sautéed shrimp in garlicky, bacon gravy on cheddar grits	\$18.
Jambalaya (Creole Paella) seafood, sausage, chicken and rice	\$20.
Catfish & Hushpuppies fresh, farm-raised, cornmeal-breaded catfish with a chunky, homemade tartar, served with black-eyed pea chili, cole slaw, and collard greens	\$20.
Sassy BBQ Chicken & Chips	\$12.
BBQ Spare Ribs pork ribs baked to perfection and served with collard greens, cornbread, cole slaw and black-eyed pea chili	\$16.
Buttermilk Fried Chicken & Chili Chef Sean's famous Buttermilk Fried Chicken, served with black-eyed pea chili, cole slaw, cornbread and collard greens	\$12.
Nathan's Hot Dog "Chili & Frank" Plate two ¼ lb Nathan's hot dogs with black-eyed pea chili, cornbread, cole slaw and rice	\$9.
Sassy Southern Vegetarian Chili Chef Sean's special Southern-style black-eyed pea vegetarian chili served with cornbread, cole slaw and rice	\$8.
Southern Sampler Sassy Southern Black-Eyed Pea Vegetarian Chili, Buttermilk Cilantro Cole Slaw, "Sweet Corn" Cornbread and Mohala Farms Collard Greens	\$9.

dessert

Banana Pudding topped with chocolate whipped cream	\$6.
Blueberry Cornbread with butter pecan and Hawaiian honey	\$6.
Papaya-Raspberry Crisp made with local papaya and served with vanilla ice cream	\$7.

beverages

Southern Sweet Iced Tea	\$2.
Coffee	\$2.
Sparkling Water	\$3. ^(sm) \$5. ^(lg)
Soft Drinks	\$2.

open every day. lunch, dinner &
sunday brunch. 735-SOUL.

lunch & dinner



starters

Seared Crab Cake on a local avocado-tomato salad with Chinese black bean vinaigrette	\$13.
Pulled Pork Sliders	\$8. ^(3 pc) \$3. ^(1 pc.)
Sweet Potato Fries	\$6.
Mac & Feta Cheese with corn bread au gratin with crab	\$7. \$11.

salads

Local Avocado Papaya Salad with Naked Cow Dairy feta, Kalamata olives and a tomato-balsamic vinaigrette	\$12.
--	-------

po' boys & rolls

add sweet potato fries to any po' boy for \$2

Cuban Po' Boy (aka "South Beach ham & cheese") roast pork, ham, swiss cheese, tomato, dill pickles, and yellow mustard on a toasted roll	\$12.
Catfish Po' Boy fresh, farm-raised, cornmeal-breaded catfish with a chunky, homemade tartar	\$16.
Kalbi Po' Boy boneless, braised shortribs, Korean BBQ sauce, creamy kim chee and sweet onion	\$16.
Carolina Pulled Pork Adobo pulled Carolina-style pork in a vinegar BBQ Sauce, served on a roll and topped with cole slaw	\$8.
Carolina ¼ lb Chili Dog served with black-eyed pea chili and cole slaw	\$6.
Crab Roll buttered, toasted hot dog bun full of crab, lightly dressed New England-style	\$18.
"The Abbey" BBQ Chicken Wrap sweet and spicy BBQ chicken with cheddar cheese, cole slaw and pickles	\$10.

ala carte

Buttermilk Fried Chicken	\$18. ^(9 pc) \$9. ^(4 pc) \$5. ^(2 pc.)
Buttermilk Cilantro Cole Slaw	\$5.
Mohala Farms Organic Collard Greens with Ham Hock	\$7.
Sassy Southern Black-Eyed Pea Vegetarian Chili	\$7.
"Sweet Corn" Cornbread	\$8. ^(3 pc) \$3. ^(1 pc)

PacificSoulHawaii.com