

PINT + JIGGER

NON ALCH DRINKS

- FRENCH PRESS \$9
- SINGLE ORIGIN POUR OVER COFFEE \$5
- LOCAL HAWAIIAN BLEND
POUR OVER COFFEE \$4.50
- COLD BREW \$4.50
- COLD BREW AND CREAM \$5
- FRESH SQUEEZED LEMONADE \$4.50
- HOUSE MADE LILIKOI SODA \$4.50
- FRESH OJ \$3.50



BLOODY MARY'S

PINT AND JIGGER BLOODY \$11
Our signature Bloody Mary, served with a slice of bacon.

KIM CHEE WHO! \$10
Kim Chee Bloody Mary spiced up with Sriracha.

CAPTAIN SIG'S BLOODY DRESSED \$13.50, OR NAKED \$10
Dave's tribute to Captain Sig Hansen from Deadliest Catch.

"I feel sorry for people who don't drink. When they wake up in the morning, that's as good as they're going to feel all day."
-Frank Sinatra

ALCH DRINKS

TALVENTI \$10
Pint and Jigger's signature brunch libation. Rye Whiskey, Campari, house cold brew coffee, topped with vanilla whip

MIMOSA \$8
Fresh squeezed orange juice and bubbles

BEERMOSA \$8
Fresh Squeezed orange juice and Belgian Beer

BRRR-JITO \$9
Sort of a Mojito made with beer, only tastes much better

LILIKOI COLLINS \$9
Classic Collin's livened up with a house made Lilikoi soda

CUCUMBER INFUSED COCCHI \$8
Aperitif white infused with cucumber, served over ice

JAPANESE CUCUMBER WHITE PEACH SANGRIA \$10
"Tastes like I'm in a spa!" Brandy, cucumber and Sauvignon Blanc

LONG JOHN DAILY \$10
Booze fueled Arnold Palmer, deceptively refreshing

G'MORNIN SUNSHINE \$10
Sometimes waking up to an Old Fashioned is ok. Served with a shot of OJ because we care

BRUNCH MENU + COCKTAILS