

Podmore

FOOD MENU

SNACKS & LIGHT DISHES

Devils on Horseback (gf) 8
prune tartlet, blue cheese, bacon

Podmore Smoked Salmon Dip 16
salmon rillettes, cured smoked salmon,
crème fraîche, lentil & caper crackers

Classic Caesar Salad 16
romaine spears, parmesan
chicken, smoked salmon, anchovies...
see below for all the tasty things to add

Chopped Salad (vg, gf) 16
heart of palm, artichoke, olive, beans,
red pepper, cucumber, tomato, avocado,
iceberg lettuce, house vinaigrette
pro tip - add chicken tenders & bacon

Triple-Cooked Chips (vg, gf) 10
thick-cut fries, homemade ketchup

Spinach & Mushroom Toast (v) 16
grilled breadshop city loaf
try it with blue cheese, bacon & a fried egg

Fried Brussels Sprouts 16
(vegetarian without the bacon)
maple & browned butter vinaigrette,
honey-pickled cranberries, bacon crumbs

Roasted Pork Buns (2pc) 16
"stuffing" bun, pork belly, crackling,
apple sauce, pickled red onion
great to share as a appetizer
yes, you can add a single bun

LUNCH SPECIALS

available weekdays until 3pm

Fried Chicken Sandwich 16
honey maple & chili glaze, roasted
garlic aioli, pickled red onion

Brisket Sandwich 16
smoked brisket, coleslaw, pickles,
podmore pineapple bbq sauce

Plus One - Add a Pork Bun 4
make it three roasted pork buns for
lunch

BB Smash Burger 16
two beef patties, two slices of
american cheese, burger sauce,
pickles

Make it "Healthy" 2
add lettuce and tomato

Make it "The Bollocks" 10
*add lettuce, tomato, avocado,
charred red onions and bacon*

add a side of triple-cooked chips to any lunch special 4

TASTY THINGS TO ADD

Avocado	4	Fried Chicken Tenders	7	White Anchovies	4
Fried Local Shaka Moa Egg	4	Podmore Bacon Lardons	5	Charred Red Onion	2
Blue Cheese	3	Podmore Smoked Salmon	8	1/4 oz. Caviar	45



For parties of five or more, a 20% automatic gratuity will be added to the final bill.
A 4% kitchen appreciation fee will be added to all food items. The entirety goes to our amazing kitchen team.

MAIN DISHES

Beer Battered Fish & Chips (df)

local ono, house-made tartare sauce

32

Shepherd's Pie (gf)

braised lamb, red wine, carrot, onion, peas, mashed potato

28

Tagliatelle Carbonara

house-made and hand-cut pasta, egg, parmesan, podmore bacon

28

Butter Chicken Curry

(gf, df without the naan)

kabocha, mango chutney, steamed rice, house-made naan bread

28

Prime Flat Iron Steak (after 5pm)

8oz. cut, chimichurri, pickled red onion

48

Seared Scallops

charred cabbage, miso béchamel, polenta

38

Steak & Ale Pot Pie

thyme & garlic gravy, mushroom, carrot, onion, puff pastry

30

Kale & Truffle Lasagna (v)

mushroom, tomato sauce, gruyère, smoked mozzarella, whipped ricotta

28

Bangers & Mash

podmore pork sausages, mashed potatoes, onion gravy

menu secret - upgrade gravy to creamy mushrooms 4

22

SIDES

1/2 Chopped Salad (vg, gf)

8

Creamy Polenta (gf)

10

Mashed Potatoes (v, gf)

10

Steamed Rice (vg, gf)

4

DESSERTS

Banoffee Pie (v)

dulce de leche, banana, whipped cream

16

Sticky Toffee Pudding (v)

date cake, toffee sauce, whipped cream
add scoop of vanilla ice cream 5

16

Classic Cheesecake (v)

graham cracker crust, seasonal fruit

16

Chocolate Layer Cake

chocolate sponge, marshmallow fluff, chocolate & coffee mousse

16

(vg) vegan

(v) vegetarian

(df) dairy free

(gf) gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ASB BUY LOCAL - USE YOUR ASB DEBIT CARD

\$10 off when you spend at least \$60 on food & drinks

\$20 off when you spend at least \$120 on food & drinks



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