

Podmore

FOOD MENU

SNACKS

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

18

Scotch Egg
soft-yolk shaka moa egg wrapped in our
podmore sausage with a crisp panko
breading, served with tangy piccalilli

16

Devils on Horseback (2pc) (gf) 8
crisp prune tartlet shell filled with prune
purée, blue cheese foam, crumbled bacon

Welsh Rarebit (elevated cheesy toast) 16
golden and bubbly cheddar with brown
ale, dijon, worcestershire on grilled bread
amazing with a fried egg 4, and bacon 5

APPETIZERS

Summer Salad (v, gf) 18
cool, refreshing, beautifully balanced -
watermelon, feta, niçoise olive crumb,
cucumber, radish, mint dressing
always great adds - avocado 4, bacon 5

Poutine 18
our triple-cooked chips smothered in
caramelized onion & truffle gravy with
cheddar cheese curds

Caesar Salad 18
a classic with romaine, caesar dressing,
parmesan, toasted breadcrumbs, chives
extra savory with white anchovies 4
add a chopped chicken parma cutlet 10

Roasted Pork Buns (2pc) 16
“stuffing” bun, pork belly, crackling,
apple sauce, pickled red onion
odd number of people? add a single bun 8

WEEKDAY LUNCH

Sandwiches are available Wednesday - Friday until 3pm

Add a side portion of Triple-Cooked Chips to any sandwich for 4.95

Mediterranean Veg Sandwich (v) 16.95
roasted zucchini, red pepper & eggplant,
artichoke bruschetta, arugula pistou
stack it: add avocado 4, add feta cheese 3

Seared Ahi Sandwich 16.95
rich nakaochi tuna seared rare, wasabi &
pickled ginger mayo, lettuce, tomato

Roasted Pork Bun Trio 19.95
make your favorite appetizer into a lunch
with three roasted pork buns

BB Smash Burger 16.95
two beef patties, two slices of american
cheese, burger sauce, pickles

Make your burger "Healthy" 1.95
add lettuce and tomato

Make your burger "The Bollocks" 9.95
add lettuce, tomato, charred red onions
avocado, bacon, extra burger sauce

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



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.

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MAIN DISHES

Fish & Chips (df) 32 local mahi mahi with a crispy beer batter cooked to order, house-made tartare sauce	Seared Scallops* (df, gf w/o chili crunch) 44 vatapá (creamy cashew) sauce, pickled daikon and carrot, chili crunch
Vegetable Curry (vg & gf w/o naan bread) 28 spinach, chickpea, mushroom in a masala curry sauce, mango chutney, naan bread	Chicken Parma 24 panko & parmesan breaded cutlets with a salad of arugula, tomato, shaved parmesan
Tagliatelle Carbonara 28 house-made and hand-cut pasta, egg, parmesan, podmore bacon	Kale & Truffle Lasagna (v) 28 mushroom, tomato sauce, gruyère, smoked mozzarella, whipped ricotta
Shepherd's Pie (gf) 28 braised lamb, red wine, carrot, onion, peas, mashed potato	Beef Bourguignon 48 wagyu beef cheek braised in a red wine sauce served with mushroom, carrot and pearl onion over creamy mashed potatoes

SIDES

Triple-Cooked Chips (vg, gf) 10	1/2 Caesar Salad 9
Mashed Potatoes (v, gf) 10	Steamed Rice (vg, gf) 4

DESSERTS

Banoffee Pie (v) 16 dulce de leche, banana, whipped cream	Classic Cheesecake (v) 16 graham cracker crust, seasonal fruit
Sticky Toffee Pudding (v) 16 date cake, toffee sauce, whipped cream <i>add scoop of vanilla ice cream 5</i>	Chocolate Layer Cake 16 chocolate sponge, marshmallow fluff, chocolate & coffee mousse

* contains nuts

(vg) vegan, can be made vegan (v) vegetarian, can be made vegetarian (df) dairy free, can be made dairy free (gf) gluten free option



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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