BRUNCH

Saturday & Sunday 9:30am - 2:00pm

Drink Specials (Aloha Hour 9:30am - 11:30am)
Three Olives Screwdriver
Mason Jar Mimosa
Mimosa Trio (guava, pineapple, orange)

BUTTERMILK PANCAKES served with your choice of regular or guava whipped butter	9
FRENCH TOAST served with your choice of regular or guava whipped butter	9
POI PANCAKES extra moist, light & fluffy pancakes made with frozen fresh poi served with regular or guava whipped butter	11
EGGS BENEDICT Kalua Pork Veggie Benedict Ham Benedict Served with Golden Hash	11 10 15
COUNTRY FRIED STEAK with sausage gravy, 2 eggs & golden hash brown	14
604 BREAKFAST bacon, portuguese sausage, 2 eggs, rice, & golden hash brown sub fried rice \$2	12
STEAK & EGGS fire grilled 12oz ribeye hand cut, cajun spiced, garlic butter served with any style eggs & golden hash browns	22
6-0 CRISTO SANDWICH french toast, ham, kalua pork, swiss & cheddar, mustard aioli & powdered sugar served with fresh frui	13

BEACH HOUSE BY 604

HOURS OF OPERATION
MONDAY 11:00-9:00
TUESDAY 11:00-9:00
WEDNESDAY 11:00-9:00
THURSDAY 11:00-9:00
FRIDAY 11:00-11:00
SATURDAY 9:30-11:00
SUNDAY 9:30-90:00



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LUNCH SERVED DAILY 10:30-2:00		
	604 BURGER 1/2 lb Patty, Lettuce, Tomato, Onion, Bacon and Cheddar on a Brioche Bun *add Avocado \$2	13
	GARDEN BURGER 1/4 lb. Veggie Patty, Lettuce, Tomato & Avocado on a Brioche Bun	12
	GRILLED CHICKEN SANDWICH Bacon, Cheddar & Swiss, Sauteed Onions, Lettuce, Tomato & Ranch Dressing on a Brioche Bun	13
	CUBAN Slow Roasted Pork, Thin Sliced Ham, Swiss, Dill Pickle, Cilantro-Orange Drizzle on a Philly Roll	14
	PBLTA Crispy Pork Belly topped with Lettuce, Tomato, & Avocado Sauce on a Brioche Bun	12
	CHICKEN KATSU chicken cutlet, tossed greens & mac salad served with white or brown rice	13
	KALUA PORK slow cooked shredded pork, with tossed greens & mac salad served with white or brown rice	12
	MAC NUT CATCH breaded fresh catch with beurre blanc sauce tossed green & mac salad, hawaiian pineapple slaw served with white or brown rice	14
	LOCO MOCO 1/2lb patty, brown gracy, sauteed mushrooms & onions, two island style eggs & mac salad	16

served with white or brown rice

Keiki Menu available starting at \$6.95

Lunch ALFREDO OR POMODORO LINGUINI served with garlic toast add chicken \$6 or sauteed shrimp \$8	12	P 1(
FISH TACOS	15	pa
fresh catch seared with cajun spice, shredded lettuce, guacamole, pico de gallo & spicy aioli on corn tortillas served with corn tortilla chips & salsa	15	N 10 pa
PORK TACOS smoked pork sauteed in guava-teriyaki sauce, shredded cabbage, pico de gallo, & spicy-tangy aioli	16	6 1 bl a
FISH & CHIPS	15	В
furikake crusted catch served with thick cut fries, hawaiian pineapple slaw & house made tartar sauce		S m
ADDETIZEDČ		С
APPETIZERS GARLIC PARMESAN FRIES	7	m oi
FURIKAKE FRIES	7	0
HUMMUS	9	a
THAI SPRING ROLLS	9	IT
COCKTAIL SHRIMP	12	Η
OYSTER SHOOTER	3	K
CRISPY CALAMARI	12	Р
COCONUT SHRIMP	14	в
AHI BELLY BITES	14	_
POKE	15	Ρ
ALE STEAMED MUSSELS	18	S
SPICY AHI TOSTADA	14	A
SPINACH ARTICHOKE DIP	12	в
CRISPY ROAST PORK	14	
CHICKEN WINGS	14	E
PUPU STEAK	22	S
KALUA PORK NACHOS	12	
TOMATO-ARTICHOKE FLATBREAD	12	<u>S</u> G
BBQ KALUA PORK FLATBREAD	12	C

PIZZA

PEPPERONI PIZZA 10" thin crust, pizza sauce, mozzarella, shredded parmesan, and pepperoni	13
MUSHROOM PIZZA 10" thin crust, pizza sauce, mozzarella, shredded paremsan, and sliced garlic mushrooms	12
604's HAWAIIAN PIZZA 10" thin crust, extra virgin olive oil, mango-guava bbq sauce, mozzarella, teriyaki chiken, kalua pork and pineapple salsa	18 <,
BUILD YOUR OWN PIZZA	10
SAUCE: extra virign olive oil, pizza sauce, or gua mango bbq sauce	va-
CHEESE: mixed cheese (colby jack & cheddar), mozzarella, or shredded parmesan	
add-on's ITALIAN SAUSAGE	5
НАМ	3
KALUA PORK	4
PINEAPPLE	2
BACON	4
PEPPERONI	3
SMOKED MEAT	7
ARTICHOKE	2
BBQ CHICKEN	4
EXTRA CHEESE	2
SPINACH	2
SALAD	
GREEN SALAD	8
	8 10

ISLAND COBB

DINNER

PASTA CARBONARA linguine, crisp bacon, spinach, grape tomatoes, parmesan cheese, poached egg	16
SEAFOOD ALFREDO sauteed shrimp, mussels, & salmon, linguini with Parmesan cream sauce	20
CHICKEN MOZZADORO linguine tossed in a thick pomodoro sauce topped with breaded chicken & melted mozzarella & parmesan	17
FISH & CHIPS furikake crusted fresh catch served with thick cut fries, hawaiian pineapple slaw & house made tart sauce	16 ar
COUNTRY FRIED PORK TENDERLOIN Cajun flour dusted pork tenderloin pan fried, smothered in country gravy, topped with sauteed mushrooms & onions, served over mashed potate with house vegetables	20 Des
CHIPOTLE MANGO RIBS baby back pork ribs brushed with chipotle mango bbq sauce, served with our house made sweet & hawaiian pineapple slaw & thick cut fries *Full Rack \$35	23
MAC NUT CRUSTED FRESH CATCH pan fried fresh catch, citrus white wine butter sau pineapple salsa served with rice & house vegetab	
MISO SALMON broiled troll caught salmon with a miso glaze serv with rice & asian vegetables	24 red
FURIKAKE AHI seared furikake crusted ahi finished with wasabi beurre blanc, a teriyaki glaze served with rice & asian vegetables	25
RIBEYE fire grilled 12oz hand cut ribeye, garlic steak butte served with garlic mashed potatoes & house vegetables	29 er