



Get. In. My. BELL-Y!

From Small Bites to Large Bites, and All Brunch Bites In-Between, Tiki TNT's Menu Satisfies

Ditch that suit jacket and slip on some flip flops...it's time for noshin' at **Tiki TNT**! Inspired by menu items served worldwide to tiki bar patrons between rum-soaked wishes and coconut dreams, these fast-casual dishes, compel guests to take a load off and stay awhile...maybe even long enough for a liquid brunch on weekends.

An eclectic list of bites varies in proportion from snacks to super-sized. The **SPAM Musubi**, a tasty must-have on the *Big Island* features grilled slabs of the canned meat, layered between sushi rice wrapped in nori, playfully promoting this humble ham-substitute. Take on more than guac and go deep into island fare with **Trystan's Dip**, a creamy blend of fresh *Avocado* and vibrant *Pineapple*. For a little more grub, **Tiki Tots** deliver a flavor explosion, featuring a bed of crispy golden *Tater Tots* crowned with "TNT Sauce," a hearty helping of savory *Chili*, melted *Monterrey Jack*, and a heap of "Tiki de Gallo" (freshly diced *Pineapple*, *Mango*, *Scallions*, and *Cilantro*). **Hawaiian Flat Bread**, covered in melted *Mozzarella* and topped with *Smokey Ham Chunks*, *SweetGolden Pineapple*, and finished with *Pickled Peppers*, require more gastronomic real estate. Diners will go "nuts" over the plump, deep fried **Coconut Shrimp** and a side of zesty sauce – the secret's in the sauce!

But can someone get a burger around here? **T's Big Burger** smothers a juicy *Beef Patty* in *Sweet Pineapple Barbecue Sauce*, tops it with crispy *Fried Onions* and a slice of *Pepper Jack*, all sandwiched between two toasted *Buns* with *Tots* on the side. **Fried Chicken Platter**—battered then breaded with a host of savory seasoning and deep fried to crispy perfection. Served "With a Bunch of Good S—" meant for sharing, which isn't required!

And for dessert Thrasher enlisted buddy, chef David Guas, owner of Bayou Bakery, who is known to be inspired by Caribbean style flavors based on his Cuban heritage. **Pineapple Upside Down Cake** is a retro crowd-pleaser that rose popularity in the 1920s. **Rum Buns** pay tribute to a Hogate's original, a revered, past resident on the waterfront. The only difference – TNT shows more *spirit*, literally!

Rum soaked afternoons have become all the rage at **Brunch** which has all of the above and pop-up food specials with Happy Hour prices on Saturday and Sunday. The libations flow from a \$9 **Bloody Mary** and **Michelada** to the frozen signature, **Rum in' Coke**. Make it about sharing with pitchers of **House Daiquiris** for \$25, a nod to the seaman himself, Hemingway. Or, keep it popping with buckets of **House Beer** for \$20. The bottomless Mimosas never run out and for a change add the juice of choice - *Pineapple*, *Grapefruit*, or the traditional *OJ*.

When visiting Tiki TNT, remember that a shirt and shoes (and pants) will get you service, but a Hawaiian shirt and *Magnum P.I.* mustache will ensure expectations at an exceptional high.

For more information: Simone Rathlé | simone@simoneink.com