

BullShed

RESTAURANT & BAR

PUPUS

- BUFFALO WINGS | 16
Tossed in a buffalo sauce,
served with a choice of ranch
or blue cheese dressing.
- ARTICHOKE DIP | 16
Baked artichoke hearts & parmesan
cheese served with toasted bread
- CALAMARI | 18
Crispy breaded calamari strips,
served with cocktail sauce
- WAIPOULI SCALLOPS | 25
Baked with mushrooms, paprika,
& parmesan cheese in a white
wine butter garlic sauce.
- SEASONED FRIES | 8
- PANKO BREADED ONION RINGS | 12

Upgrade your Entrée:
Add a side to any entrée to create
your combination.

- LOBSTER | MP
- SCALLOPS | 25
- SHRIMP | 16
- MISOYAKI BROILED BUTTERFISH | ??
- CHICKEN (1PC) | 12
- AHI OR FRESH CATCH | MP
- BAKED POTATO | 6

*All entrées are made to order
& are served with:
Bread & Butter - Steamed White Rice*

STEAKS*

- TERIYAKI SIRLOIN STEAK | 36
Grilled 8-ounce sirloin steak
marinated in teriyaki sauce.
- NEW YORK STEAK | 42
Grilled 12-ounce New York steak
topped with your choice of bleu
cheese or garlic butter.
- FILET MIGNON | 45
Grilled 8-ounce center cut
tenderloin steak, served with an
herb and black pepper sauce.
- GARLIC TENDERLOIN | 45
Grilled 8-ounce center cut tenderloin
marinated and served with our
house made “garlic sludge”.
- PRIME RIB
A local favorite while it lasts!
Slow roasted juicy prime rib
cooked to perfection. Served
with horse radish and au jus.
- BULL SHED CUT (WITH BONE) | 58

- REGULAR CUT (NO BONE) | 48

RACKS & CHICKEN

- BARBECUE RIBS | 33
A hearty portion of ribs slowly
cooked and glazed with BBQ sauce.
- RACK OF LAMB*
½ RACK OR FULL RACK | MP
Marinated in burgundy & herbs.
Grilled and served with our
house-made mint sauce.
- TERIYAKI CHICKEN BREAST | 28
Grilled boneless breasts
marinated in teriyaki sauce.

SEAFOOD

- SHRIMP | 26
Grilled skewered shrimp, seasoned
& served with garlic butter.
- LOBSTER TAIL DINNER | MP
**size and price may change
due to availability*
Steamed lobster tail brushed with
butter & topped with paprika.
Served with drawn butter.
- SEARED AHI* | MARKET PRICE
Fresh locally caught tuna blackened
with Cajun spice. Cooked RARE.
Served with teriyaki sauce &
topped with wasabi aioli.
- FRESH CATCH | MARKET PRICE
Fresh Locally caught fish.
Inquire with your server for
fish type & preparation.
- PASTA | 36
Inquire with your server
for Chef’s special

SURF & TURF

- STEAK & LOBSTER* | MP
Grilled 8-ounce sirloin steak
& steamed lobster tail,
served with drawn butter.
- STEAK & SHRIMP | 45
Grilled 8-ounce sirloin steak
& skewered shrimp, served with
garlic butter.
- CHICKEN & SHRIMP | 36
Grilled 5-ounce teriyaki breast
& skewered shrimp, served with
garlic butter.

A LA CARTE

- SOUP OF THE DAY 12
Inquire with server for soup special
- HOUSE SALAD OR CAESAR 7
- BULL SHED SALAD 15
Topped with an assortment of veggies
and croutons, choice of dressing
- BULL SHED CAESAR 14
Tossed with Caesar dressing &
parmesan cheese, topped with croutons
- BAKED POTATO 6
- VEGGIES (SEASONAL) 8
- POTATO MAC SALAD (1) SCOOP 4

KEIKI

- For Kids 12 & Under Only
- TERIYAKI CHICKEN W/ STEAMED WHITE RICE 14
- CHICKEN STRIPS & FRIES 14
- CHEESEBURGER & FRIES 14
- GARLIC SHRIMP W/STEAMED WHITE RICE 14
- MAC & CHEESE 12

DESSERTS

- Proudly featuring
Lappert’s Coffee & Ice Cream
- ICE CREAM SANDWICH 10
- LAPPERT’S KAUAI PIE 16
- LAPPERT’S ICE CREAM SUNDAE 10
- THE “HOLY SHED” CAKE 20
6-layer chocolate fudge cake
big enough for two.
*Add a scoop of ice cream \$5
- CHEESECAKE OF THE DAY 14

*Prices do not include tax or gratuity. 20%
service charge is added to parties of 6 or
more. Prices and items are subject to change
without notice. 05.31.2026.

*The State of Hawaii requires that we warn
you about the hazards of ordering raw or
undercooked meats. Consuming raw or
undercooked meat may increase your risk of
foodborne illness.

SPECIALTY COCKTAILS

ISO TINI *** THE ISO HOTEL
SIGNATURE COCKTAIL | 14
Smirnoff Blueberry Vodka, a dash of simple syrup, Bull Shed's own lime juices with a DeKuyper Blue Curaçao and Midori Melon liqueur float.

BULL SHED MAI TAI | 12
Cruzan Silver Rum, pineapple and orange juices with a blend of Bull Shed's own Mai Tai Mix with a Whalers Dark Rum Float.

COCONUT COAST PUNCH | 14
Kōloa Coconut Rum, pineapple juice and a splash of cranberry.

LYCHEE DREAM | 15
Absolut Vanilia Vodka, Bols Lychee, lime juice, splash of cranberry.

STARBURST | 14
Tito's Vodka, lemonade, strawberry purée.

PELE'S MARGARITA | 14
Real Del Valle Tequila, Tanteo Jalapeño Tequila, DeKuyper Triple Sec, mango purée, lime juice. Served on the rocks.

BULL SHED MARGARITA | 15
Espolòn Reposado Tequila with a splash of DeKuyper Triple Sec, passion fruit and Bull Shed's own sweet & sour mix, a dash of li hing mui served on the rocks with a li hing mui rim.

BULL SHED OLD FASHION | 15
Stonestreet 5 Year Bourbon with muddled orange, cherry, sugar, bitters, and a splash of soda served on the rocks.

MULE | 13
Spirit of your choice with Ginger Beer, served on the rocks with pressed lime. Choices: SKYY Vodka, Stonestreet Bourbon, Jameson's Irish Whiskey or Real Del Valle Tequila

MARTINI FAVORITES

ESPRESSO MARTINI | 16
Absolut Vanilia Vodka shaken with Evil Bean Coffee Liqueur and cold brew coffee served up.

COSMO | 14
Mo betta...Hanson's Organic Mandarin Vodka, Patron Citronge Liqueur, lime, and cranberry.

BULL SHED MANHATTAN | 17
Basil Hayden Bourbon, Dolin Sweet Vermouth, Chocolate Bitters

BLACK & BLUE MARTINI | 14
Grey Goose Vodka, shaken and served with two bleu cheese stuffed olives.

CANS & BOTTLES

DOMESTIC | 5
Budweiser ☒ Bud Light ☒ Coors Light ☒ Michelob Ultra

IMPORTS | 7
Corona ☒ Heineken ☒ Heineken Light ☒ Stella Artois ☒ Heineken Zero

KONA BREWING | 7
Fire Rock Pale Ale ☒ Kona Longboard

CRAFT BEER | 8
Honolulu BeerWorks Kewalo's Cream Ale ☒ Honolulu BeerWorks Hop Island IPA ☒ New Belgium Fat Tire Amber Ale

SPRITZ & CANNED COCKTAILS | 7
High Noon Watermelon ☒ High Noon Passion Fruit ☒ Sun Cruiser Iced Tea + Vodka

WHISKEYS

STONESTREET WHEATED 5 YEAR BOURBON	14
ELIJAH CRAIG BOURBON	12
BASIL HADEN BOURBON	14
WOODFORD RESERVE BOURBON	15
OLD FORESTER BOURBON	11
MICHTERS RYE SINGLE BARREL	15
BULLEIT 95 RYE	14
CROWN ROYAL	14
CROWN ROYAL APPLE	14
KUPU WHISKEY, MAUI	13
JACK DANIEL'S TENNESSEE	11
JACK DANIEL'S HONEY	11
JACK DANIEL'S SINGLE BARREL	15
SKREWBALL PEANUT BUTTER WHISKEY	10
DEWAR'S WHITE LABEL SCOTCH	11
GLENLIVET 12 YEAR SINGLE MALT SCOTCH	15
MACALLAN 12 YEAR	18
BALVENIE DOUBLE WOOD SCOTCH 16 YEAR	16
BRUICHLADDICH CLASSIC LADDIE SCOTCH	14
JAMESON'S IRISH WHISKEY	10

AFTER DINNER BEVERAGES

HENNESSY VS COGNAC	14
REMY MARTIN VSOP COGNAC	16
DOW RUBY PORT	11
SANDEMAN 20 YEAR TAWNY PORT	16

WINE LIST

SPARKLING WINES	G B
BENVOLIO PROSÉCCO, ITALY 187ML fresh citrus, white flowers, green apples, peach	11

CHAPEL DOWN BRUT, ENGLAND apple, lemon, baked bread, strawberry	89
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LAURENT PERRIER, CHAMPAGNE, FRANCE 375ML dry fruity expression, white flowers, fine bubbles	55
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LIGHT WHITE WINES

SANTA CRISTINA PINOT GRIGIO, ITALY green apple, pear, tropical fruit, white flowers	11 41
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KOHA SAUVIGNON BLANC, NEW ZEALAND passion fruit, guava, fresh acidity, rounded finish	11 41
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ROMBAUER SAUVIGNON BLANC, NAPA, CA key lime, grapefruit, fresh cut grass, guava, creamy texture	63
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CHARDONNAYS

	G B
CARMEL ROAD CHARDONNAY, MONTEREY, CA golden mango, Asian pear, vanilla, buttercream	10 37

LA CREMA CHARDONNAY, SONOMA COAST, CA tropical fruit, bright citrus, creamy toasted vanilla, apple	13 49
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HARTFORD COURT CHARDONNAY, RUSSIAN RIVER, CA bright citrus, stone fruit, floral notes, spice, creamy finish	54
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ALTERNATIVE WHITES

AVALINE ROSÉ, FRANCE melon, lemon zest, light & fresh	12 45
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A TO Z RIESLING, WILLAMETTE, OREGON peach, apricot, mandarin orange, lychee, floral notes	11 41
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LIGHTER REDS	G B
LA CREMA PINOT NOIR, MONTEREY, CA cherry, raspberry, mushroom, vanilla, cocoa	13 49

SIDURI PINOT NOIR, SANTA LUCIA HIGHLANDS, CA cranberry, black cherry, herbs, violet, baking spices	16 61
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CALERA PINOT NOIR, CENTRAL COAST, CA red and dark fruits, earthy herb undertones	14 53
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WILLAKENZIE PINOT NOIR, WILLAMETTE VALLEY, OR red current, earthy notes, clove, green apples, peach	69
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LA FERME MONT PREMIER COTE DU RHONE, FRANCE spicy notes of dark cherry, earthy undertones, herbs, minerality	16 61
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EDMEADES ZINFANDEL, MENDOCINO, CA blackberries, black cherries, baking spices, dried sage, dark chocolate	41
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ANTIGAL UNO MALBEC, ARGENTINA blackberry, plum, cedar, chocolate, vanilla	38
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FULL BODIED REDS

GREEN WING CABERNET, WA bright, fruit forward, touch of spice and oak	10 37
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HESS SHIRTAIL RANCH CABERNET, NAPA, CA bright, fruit forward, touchof spice and oak	13 49
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BOOTLEG CABERNET, PASO ROBLES, CA black cherry, plum, cocoa, fennel, toasted wood, subtle tannins	15 57
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MAISON NOIR IN SHEEP'S CLOTHING CABERNET, WA cassis, blueberries, wood smoke, dried herbs, complex finish	59
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QUILT CABERNET, NAPA, CA dark cherry, cassis, cocoa, toasted oak	65
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MARTIS CABERNET, ALEXANDER VALLEY, CA Baked blackberry, cherry, nutmeg, sage	69
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LES CADRANS DE LASSEGUE, BORDEAUX, FRANCE Merlot, Cabernet Franc & Cabernet Sauvignon mineral driven notes of crushed rocks, mint, espresso, bright cherry, long finish	75
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ALEXANDER VALLEY MERLOT, CA Dark fruit, silky tannins, velvety finish	14 49
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