

Munchies

Hand-cut Fries

with gochujang ketchup, sweet mustard, and srira-mayo sauces 5.

Poutine

hand-cut fries, pork gravy, cheese 6.

Loaded Nachos (to share)

beef chili, guacamole, sour cream, cheese sauce, salsa, olives, tomatoes, jalapeños 7. (sub fries for 1.50)

Thai Tater Tots

sweet potato tots wok-tossed in garlic, jalapeños, and cilantro topped with srira-mayo 5.

Mini Corn Dogs

three mini house-battered nathan's all beef hot dogs with sweet mustard 5.

Pimento Cheese 'Grits Stix' with bacon-srira aioli 5.

Sausage Hot Plate

sweet & spicy sausages on a bed of stir-fried peppers w/ kimchi mustard 7.

Fried Pork Dumplings with ginger-soy 7.

Yakitori

Chicken Yakitori

two teriyaki chicken skewers w/ red & green bell peppers 6.

Pork Belly Yakitori

two buffalo braised pork skewers with celery and blue cheese 6.

Salads

(add grilled chicken breast for \$5)

Pijiu Salad

arugula, mandarin oranges, strawberries, red onions, goat cheese, asian miso dressing 9.

Kale Salad

baby kale, asian slaw, brussels sprouts, crunchy ramen, asian miso dressing 9.

Garden Salad

romaine lettuce, onions, cucumbers, tomatoes, carrots, croutons, mango-pineapple vinaigrette 8.

Famous Rotisserie Chicken

dry-rubbed, roasted for hours and then crisped; served with our signature beer-bbq sauce, daikon (mu), one side, and a pickled jalapeño whole: 18. half: 10.

(limited number per day!)

Bowls

Bulgogi Bop

bulgogi, cilantro-lime rice, kimchi, asian slaw 12.

Ramyun Soup 10.

Burgers & Sandwiches

served with lettuce, tomato, onion, & pickles and your choice of hand-cut fries or a side (may sub black bean burger or grilled chicken for beef)

The Pijiu Burger

fried egg, kim chi, cheese, bbq sauce, and srira-mayo 13.

All-American

bacon, cheese, spicy fried onions 12.

Roast Pork Belly

roasted and crisped pork belly with our house sweet peach-hoisin sauce, (on a sesame bun) 11.

Bulgogi 'Cheesesteak' Hoagie

bulgogi beef, provolone cheese, onion & bell pepper mix 12.

PB Bahn Mi

pulled bbq chicken, cilantro, carrots, cucumber, daikon (mu), jalapeños, pâté, & lemon butter (on a hoagie) 11.

California Grilled Chicken

avocado, bacon, provolone, bbq sauce 12.

Sides 3.5ea

Sauteéd Kale

House Kim Chi

Brussels Sprouts

Daikon (Mu)

Pickled Cucumbers

Soup o' the Day

Cilantro-Lime Rice

Side Garden Salad

Follow us on Facebook and Instagram!

Extra house-made sauces are 50 cents each. The consumption of raw or under cooked eggs, meat, or seafood may increase your risk of food-borne illness. Please inform your server promptly about any food allergies. An 18% gratuity will be added to parties of 5 or more. No substitutions.

Piju on Tap

- Angry Orchard - Crisp Apple
hard apple cider, (5% ABV), 5.
- Creature Comforts - Bibo
pilsner, (5.5% ABV), 5.
- Creature Comforts - Reclaimed Rye
rye amber, (5.5% ABV), 5.5
- Creature Comforts - Tropicália
ipa, (6.5% ABV), 6.
- Jekyll - Big Creek
kolsch, (5% ABV), 5.
- Monday Night Brewing - Drafty Kilt
scottish ale, (7.2% ABV), 6.
- Monday Night Brewing - Fu Manbrew
belgian style wit, (5.2% ABV), 5.
- Orpheus - Lyric Ale
farmhouse saison ale, (5.5% ABV), 5.
- Orpheus - Transmigration of Souls
double ipa, (10.0% ABV), 9.
- Sapporo - Premium
rice lager, (5% ABV), 4. pint / 7. liter!
- Second Self - Thai Wheat
wheat ale, (5.1% ABV), 6.
- Sweetwater - 420
extra pale ale, (5.4% ABV), 5.
- Terrapin - Hopsecutioner
ipa, (7.3% ABV), 6.
- Terrapin - Liquid Bliss
choc&pnut butter porter, (6.0% ABV), 6.
- Three Taverns - Le Peche Mode
peach farmhouse saison, (6.0% ABV), 4./(10oz)
- Wild Heaven - Ode to Mercy
imperial brown ale, (8.2% ABV), 5./(10oz)

Beer Bottles & Cans

- 21st Amendment - Brew Free or Die, *ipa 4.5*
- 21st Amendment - Hell or High Watermelon,
wheat beer brewed with watermelon 5.
- Allagash - White, *belgian style wheat 4.5*
- Anderson Valley - Blood Orange, *gose 4.5*
- Ballast Point - Sculpin, *ipa 4.5*
- Bell's - Two-Hearted Ale, *ipa 5.*
- Blue Moon - *belgian white 4.*
- Blue Moon - First Peach, *pch brown ale 4.5*
- Dale's - Pale Ale (*tallboy 19oz*) 6.
- Full Sail - Session, *lager 3.25*
- Full Sail - Session, *dark lager 3.25*
- Fuller's - *london porter 6.*
- Guinness - *irish dry stout 5.5*
- Guinness - Blonde, *american lager 3.*
- Jekyll - Cooter Brown, *brown ale 5.*
- Miller - High Life, *pale lager 4.*
- New Holland - Sundog, *amber ale 5.75*
- Sixpoint - Bengali, *ipa 5.*
- Stella Artois - *pilsner 5.*
- UFO - Big Squeeze, *grapefruit shandy 4.5*
- Victory - Golden Monkey, *belgian tripel 7.*

Imported Asian-style Beers

- Chang - 3.
- Hite Ice Point- 3.
- Kirin Light (22 oz.) - 6.
- Lucky Buddha - 4.
- Tiger - 4.

Cocktails

- Sunshine & Whiskey**
jack daniel's tennessee whiskey, aperol, honey, soda 9.
- Whiskey for my Men**
bulleit rye whiskey, cocchi di torino, memphis BBQ bitters, candied bacon 10.
- Watching Airplanes**
aviation gin, luxardo maraschino, brovo rose geranium, lemon juice 10.
- Misery and Gin Fizz**
bristow gin, fresh lemon and lime juice, sugar, egg white, soda, 12.*
- Blood, Sweat, & Beer 'Michelada'**
sapporo lager, tequila, spicy bloody mary mix, magic unicorn salt rim, lime 8.5
- Ring of Fire**
angry orchard hard cider, with jack daniel's fire whiskey 7.5
- Red Solo Cup**
a true hunch punch made with everclear grain alcohol, vodka, and whatever else we feel like 7.

Non-alcoholic Beverages

- Fountain Sodas: *coke, sprite, coke zero, diet coke, ginger ale, mr. pibb 2.5*
- Bottles: *reed's extra ginger beer, virgil's rootbeer, still & sparkling water 3.*
- Iced Tea: *sweet, unswt, or swt green 2.5*
- Hot Tea: *pomegranate/vanilla red, black, green, ginger/peach black 3.*

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