

PUPU (APPETIZERS)

- **ONOLICIOUS PUPU PLATTER**
Kalbi Beef Ribs, Ali`i Quesadilla, Poke,* Asian Shrimp Lettuce Cups. 29.50
- **FRESH AHI, SASHIMI OR CAJUN SEARED***
Thinly Sliced Ahi, Served with Pickled Ginger, Ocean Salad, Wasabi & Shoyu. Market Price
- **KONA POKE "PIE" ***
Cubed Ahi,* Onion, Green Onion, Guacamole, Shoyu, Won Ton Curls,
Roasted Ground Sesame Seeds. Market Price
- **MEZZE PLATTER <V> ~** Pita, Hummus, Feta, Tapanade, Cucumber and Tomatoes. 16.50
- **KA`LUA (BAKED) PORK NACHOS**
Ka`lua Pork, Tortilla Chips, Black Bean-Corn Salsa, Guacamole, Shredded Cheeses, **Gooey Stadium-Style Cheese Sauce**, Salsa Fresca, Sour Cream, Jalapeños. 14.50
- **ALI`I QUESADILLA**
Ka`lua Style Pork, Tomatoes, Cilantro, Shredded Cheeses, Salsa Fresca,
Cumin-Lime Sour Cream. 14.50
- **ASIAN SHRIMP LETTUCE CUPS**
Grilled Glazed Lacquered Shrimp, Cilantro, Carrot, Almonds, Pea Shoots, Scallions,
Noodles, Quinoa. 18.95

LAU`AI (SALADS), ETC.

- **THE "ROCKS" TACO SALAD**
Ground Taco Meat, Tomato, Guacamole, Romaine Lettuce, Onion, Cumin-Lime Sour Cream,
Shredded Cheese's, Salsa Fresca, all in a Tortilla Bowl. 15.50
Switch to: Chicken 2.00, Blackened Mahi Mahi, Lacquered Shrimp, Raw or Seared Poke.* 4.00
- **ONEO BAY SALAD <GV>**
Local Organic Lettuce, Tomatoes, Cucumbers, Beets, Carrots, Balsamic Vinaigrette, Ranch,
Blue Cheese or Kaffir Lime Vinaigrette. 11.50
Add on: Chicken 5.50, Fresh Fish, Lacquered Shrimp, Raw or Seared Poke.* 7.50
- **SUPER ANTIOXIDANT KALE CAESAR LAU`AI (SALAD)**
Kale, Quinoa, Edamame, Cucumber, Tomato, Maui Onion, Avocado, Caesar Dressing. 15.50
Add on: Chicken 5.50, Fresh Fish, Lacquered Shrimp, Raw or Seared Poke.* 7.50
- **CAESAR LAU`AI (SALAD)**
Crisp Romaine, House Made Garlic Caesar Dressing, Parmesan Cheese and Croutons. 11.50
Add on: Chicken 5.50, Fresh Fish, Lacquered Shrimp, Raw or Seared Poke.* 7.50
- **KUPA (SOUP) OF THE DAY ~** A Bowl of Today's Creation. 5.95
- **KUPA (SOUP) AND SLIDERS** House Made Soup, Two Beef Sliders, with Frizzled Onions. 13.50
- **KUPA (SOUP) AND SALAD**
House Made Soup with a Half Oneo Bay Salad or Half a Caesar Salad. 9.50
Add a Topping: Chicken 5.50, Lacquered Shrimp, Raw or Seared Poke.* 7.50

DESSERTS

- Big Island Lime Pie - 10.50
- Mauna Kea Ice Cream Pie - 16.50
- Koo Koo for Coconuts Sorbet - 10.50
- Kona Coffee Cheesecake - 10.50
- Hualalai Ice Cream Pie - 16.50
- Pineapple Luau Sorbet - 10.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness, especially if you have a medical condition.

KI`PU (BURGERS) AND KANAUIKA (SANDWICHES)

Served with Choice of Rice, Potato-Mac Salad, House Made Volcano Potato Chips, Quinoa, Wasabi-Coconut Coleslaw or Manini Green Salad

All Huggo's Burgers are made with Hawai`i Island Grass Fed Beef, Hormone and Antibiotic Free
Gluten Free Bun <GFB> Available Upon Request 3.00

- **MANINI SLIDERS* (NOT THE FISH ~ A HAWAIIAN WORD ALSO MEANING SMALL OR MINI)**
Beef Sliders, Chipolte Aioli, Frizzled Onions, Swiss, Cheddar or Pepper Jack Cheese. 14.50
- **MAUNA KEA BURGER* <GFB>**
1/2 Pound Hawai`i Island Grass Fed Beef, Bacon and Chunky Blue Cheese Dressing. 15.50
- **HO`E WA`A (PADDLER) BURGER* <GFB>**
1/2 Pound Hawai`i Island Grass Fed Beef, Swiss, Cheddar or Pepper Jack Cheese. 14.50
- **ROCK'S CLASSIC BURGER* <GFB>** ~ 1/2 Pound Hawai`i Island Grass Fed Beef, Sautéed Onions and Mushrooms, Swiss, Cheddar or Pepper Jack Cheese. 15.50
- **AHI BURGER** ~ Ground Ahi Tuna Patty, Lettuce, Onion, Tomato, Wasabi Mayo. 15.50
- **HOT ROAST BEEF SANDWICH** ~ Prime Rib, Caramelized Onions on a Hoagie Roll. 14.50
` **Add Cheese:** Swiss, Cheddar or Pepper Jack. 2.00
- **GRILLED CHICKEN, BACON AND PEPPER JACK SANDWICH <GFB>**
Guacamole, Crispy Onions, Chipotle Mayo, French Bread. 14.95
- **VEGGIE BURGER <GFB><V>** ~ Black Bean Burger with Guacamole, Sour cream, gluten free bun, burger set up (Vegetarian) 14.95
- **GUAVA BBQ KA`LUA PORK SANDWICH**
Guava BBQ Sauce, Asian Slaw, Caramelized Onions on a Hoagie Roll. 14.50

PA`INA (MAIN MEALS)

Served with Choice of Rice, Potato-Mac Salad, House Made Volcano Potato Chips, Quinoa, Wasabi-Coconut Coleslaw or Manini Green Salad

- **FURIKAKE CRUSTED FRESH CATCH**
Flat Top Grilled Fresh Catch - Furikake Crusted. 19.95 (also available as a sandwich)
- **AHI POKE BOWL*** ~ Cubed Ahi, Edamame, Ocean Salad, Pickled Ginger, Pea Sprouts, Carrots, Avocado, scallions. (Choice of White Rice or Quinoa) 19.95
- **KONA FISH TACOS**
Blackened Mahi Mahi, Chipotle Aioli, Mango Salsa Fresca, Coconut Slaw. 17.95
- **KOREAN STYLE BEEF TACOS**
Island Style Marinated Beef, Kimchee Coleslaw, Mango Salsa Fresca. 15.50
- **CRUNCHY BEEF TACOS**
Seasoned Beef, Lettuce, Shredded Cheese's, Salsa and Cumin-Lime Sour Cream. 13.50
- **KALBI RIB PLATE** ~ Korean Style Beef Short Ribs. 18.95
- **BULGOGI FRIED RICE BOWL** ~ Island Style Marinated Beef, Local-Style Fried Rice, Namasu, Kim Chee, Fried Egg, Asian-style Ketchup. 15.50 (No sides with this)

SIDES

Chips & Salsa 4.50 • House Made Volcano Potato Chips 4.50 • Wasabi-Coconut Coleslaw 2.00
Quinoa 3.00 • Scoop Rice 1.50 • Scoop Potato-Mac Salad 2.00

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<G> Gluten Free <V> Vegetarian or can be made Vegetarian. Some of our food may contain allergens including nuts, soy, seafood, dairy or wheat. If you have any dietary allergies or concerns, please notify your server.