

ON THE Rocks

KIPU BURGERS

Served with One Choice: White Rice, Brown Rice, Potato-Mac Salad, Coconut Cole Slaw, French Fries, Sweet Potato Waffle Fries, Volcano Herb Spiced Fries or Chilled Yakisoba Noodles

Rock's Classic Burger*

1/2 Pound Hawai'i Island Grass Fed Beef, Sautéed Onions and Mushrooms, Swiss, Mehe Sauce, House Made Brioche Bun 18

Mauna Kea Burger*



1/2 Pound Hawai'i Island Grass Fed Beef, Bacon and Chunky Blue Cheese Dressing, House Made Brioche Bun 18

Paddler Burger*

1/2 Pound Hawai'i Island Grass Fed Beef, Swiss, Cheddar or Pepper Jack, House Made Brioche Bun 17

Kilauea Fire*

1/2 Pound Hawai'i Island Grass Fed Beef, Chipotle Aioli, Guacamole, Jalapeños, Bacon, Pepper Jack, Onion Ring, Activated Charcoal Bun 19

All Burgers: Sub Gluten Free Bun  +2 Sub Plant Based Burger  +3



KANAUIKA SANDWICHES

Ahi Burger

Chopped Fresh Ahi Tuna Patty, Lettuce, Onion, Tomato, Wasabi Aioli, House Made Brioche Bun 16

Grilled Chicken Sandwich

Bacon, Pepper Jack, Guacamole, Crispy Onions, Sprouts, Tomato, Chipotle Aioli, French Bread 15

Manini Sliders*

(Not the fish — A Hawaiian Word Also Meaning Small or Mini)
Three Beef Sliders, Chipotle Aioli, Frizzled Onions, Swiss, Cheddar or Pepper Jack Cheese 17

Guava BBQ Kālua Pork Sandwich

Hoisin-Guava BBQ Sauce, Coconut Cole Slaw, Caramelized Onions, House Made Brioche Bun 16 Switch to BBQ Jack Fruit  +0

PA'INA MAIN MEALS

Furikake Crusted Fresh Catch

Flat Top Grilled Fresh Catch — Furikake Crusted 23
(also available as a sandwich)

Fish & Chips

Old English Style Ale Battered Fish and Chips 20
(additional sides for an extra charge)

Kona Fish Tacos


Blackened Mahi Mahi, Chipotle Aioli, Tomato-Mango Salsa, Coconut Cole Slaw 20



Shrimp & Chips

Crispy Fried Rock Shrimp and Chips 21
(additional sides for an extra charge)

Crunchy Beef Tacos

Seasoned Ground Beef, Cabbage, Shredded Cheeses, Tomato-Mango Salsa, Sour Cream 15
Switch to Plant Based "Meat"  +3


Bulgogi Fried Rice Bowl

Island Style Marinated Beef, Local-Style Pineapple Fried Rice, Namasu, Kim Chee, Fried Egg, Asian-Style Ketchup 17
(additional sides for an extra charge)



SALADS & SOUP

The "Rocks" Taco Salad*

Ground Taco Meat, Tomatoes, Guacamole, Romaine Lettuce, Onion, Sour Cream, Shredded Cheeses, Tomato-Mango Salsa, all in a Tortilla Bowl 16
Switch to: Chicken +2 Switch to: Poke* +4.5
Switch to Plant Based "Meat"  +3

Oneo Bay Salad

Local Organic Lettuce, Tomatoes, Cucumbers, Beets, Carrots, Sprouts, Balsamic Vinaigrette, Ranch, Blue Cheese or Kaffir Lime Vinaigrette 13
Add on: Chicken +6 Choice of Poke* +9

Caesar Salad*

Local Romaine, Garlicky Caesar Dressing, Parmesan, Croutons 13
Add on: Chicken +6 Choice of Poke* +9

Poke Salad* (see Poke Bar section)

Huggo's Famous Seafood Chowder

Fresh Island Fish, Shrimp, Clams, Served in a Sourdough Bread Bowl 15

SIDES

French Fries 5

Chilled Yakisoba Noodles 4

Coconut Cole Slaw 3

Sweet Potato Waffle Fries 5

Volcano Fries 5

Scoop Potato-Mac Salad 3

Scoop White Rice 3

Scoop Brown Rice 3

 = \$1 donated to our charity of the month



Gluten Free



Vegan



Vegetarian or can be made Vegetarian – please ask server

Vegetarian, Vegan and Gluten Free Items are prepared in a kitchen with shared work space and fryers. Despite best efforts, cross contamination between gluten and meat is possible.

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.

FAMILY OWNED ★ OHANA OPERATED

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

PUPU
APPETIZERS

Ali'i Quesadilla

Kālua Pork, Tomatoes, Cilantro, Cheddar & Jack,
Tomato-Mango Salsa, Sour Cream 16
Switch to Plant Based “Meat” 🌱 +3

Kālúa (Baked) Pork Nachos

Kālúa Pork, Tortilla Chips, Black Bean Salsa, Guacamole, Shredded Cheeses,
Queso Blanco, Tomato-Mango Salsa, Sour Cream, Jalapeños 16
Switch to BBQ Jack Fruit 🌱 +0

Crispy Onion Rings 🍷

Hoisin-Guava BBQ Sauce 10

Da Bomb Fries 🍷

Volcano Herb Spiced French Fries, Chipotle Aioli, Unagi Sauce, Furikake 12

Onolicious Pupu Platter

Ahi Poke* Nachos, Kalua Pork Quesadilla, Island Style Sliced Bulgolgi Beef 28

Chips & Guac 🍷

Freshly made Guacamole from Kona Avocados, Jalapeño, Tomato, Onion,
Cilantro, with Tortilla Chips and Pico de Gallo 13

Queso Blanco 🍷

Melted Cheese Topped with Pico de Gallo and Tortilla Chips 13

ON
THE
Rocks

POKE BAR

Hawaiian Ahi Poke | Garlic Shrimp Poke
Spicy Ahi Sriracha Poke | Huggo's Poke

Poke Salad

Romaine, Avocado, Edamame, Red Bell Peppers, Oranges,
Wonton Strips, Unagi Sauce, Chipotle Aioli, Choice of Poke* 19

Rocks Poke Bowl

Choice of Poke*, Edamame, Ocean Salad, Pickled Ginger,
Carrots, Avocado, Scallions
(Choice of White or Brown Rice or Chilled Yakisoba Noodles) 23

Kona Poke “Pie”

Choice of Poke*, Onion, Green Onion, Guacamole, Shoyu, Won Ton Curls,
Roasted Sesame Seeds 19

Famous Ramos’ Poke Nachos*

Choice of Poke*, Fried Wonton Chips, Unagi Sauce, Chipotle Aioli,
Green Onion, Tomato, Avocado 19

Just Poke*

Ahi Poke*, Avocado, Wakame, Ginger, Fried Wonton Chips 19

Sashimi or Cajun Seared Sashimi* 🍷

Fresh off the Boat Ahi, Pickled Ginger, Wasabi, Wakame 23

EXOTIC TROPICAL POTIONS

Check out the three drinks below for a taste from our sister restaurant ~ Lava Lava Beach Club

Big Bamboocha Mai Tai

Kuleana Hui Hui Rum, Exotic Tropical Juices, Topped with Kuleana Nanea & Lemonhart 151 Rums — Served in a Souvenir Bamboo Cup to Keep 24 Refills 17
Limit 2 per person

Gilligan’s Girl

Three Olives Coconut Vodka, Stirring’s Ginger Liqueur, Lilikoi, Coconut Water — Served in a Souvenir Coconut Cup to Keep 17 Refills 12

Sandy Toes

Fresh Sage Leaves, Blueberries, Bombay Sapphire Gin, Fresh Squeezed Lemon, St. Germain Liqueur, Sandy Rim of Salt & Pepper 13

Kilauea

Brandy, Guava & Tropical Juices ,Topped with
Whalers Dark Rum & Lemonhart 151 Rum — Serves Two 20

Hawaiian Rainbow

Bacardi Light Rum, Melon & Banana Liqueur, Pineapple,
Cranberry & Lime Juices, Beautifully Layered 12

Chee-Hoo Tini

Skyy Pineapple Vodka, Stirring’s Ginger Liqueur,
Lychee & Lemon Juices 13

Fresh Squeezed Margarita

Cazadores Reposado Tequila, Lime Juice, Cointreau 14

Mojito

Try Lilikoi, Mango or Coconut, Strawberry, or Guava 11
Add .5 per flavor

Pain Killer

Blanco Rum, Lemonhart 151 Rum, Coconut Milk,
Orange & Pineapple Juices, Nutmeg 12

Huggo’s Famous Mai Tai 11

This recipe has been a highlight on our menus since its creation in
1969 at Huggo’s. Our secret blend of tropical juices, almond essence,
light and dark rums. Our “50 Year Mai Tai” is the best in the islands.

Lava Flow

Classic Strawberry or try Mango, Guava or Lilikoi, Blended 11

Margaritas and Daiquiris

Available in these Flavors: Mango, Guava, Lilikoi, Strawberry or Banana 11
Add .5 per flavor

Mango Mango

Sailor Jerry’s Spiced Rum, Mango Juice, Blended 11

Rock’s Jungle Juice

Strawberries, Mangoes, Light Rum, Guava Juice, Blended 11

All Drinks can be served in a Logo Coconut Cup
you can take home +6

BOTTLED BREWS

Budweiser 16 oz 7 Bud Light 16 oz 7
Coors Light 5 Corona 6
Maui Brewing Big Swell IPA 7
Maui Brewing Coconut Porter 8
Heineken 6
Ace Pineapple Cider 7
Heineken o.o N/A 6

DRAFT BREWS

Bud Light 6 Stella Artois 7 Coors Light 5 Pacifico 5
Kanaha Blonde Ale 7 Fire Rock Pale Ale 7
Longboard Island Lager 7 Kona Brewing Seasonal 7
Big Wave Golden Ale 7 Ola Brew “of the day” MP
Kua Bay IPA 8 Rotating Maui Brew MP

WINES

CHARDONNAY
Smoking Loon 8/30
Sonoma Cutrer 15/55
CHAMPAGNE
Domaine Chandon (split) 17
Korbel Rosé 10/38

CABERNET SAUVIGNON
Smoking Loon 8/30
Hess Select 10/38
PINOT NOIR
Heron, California 9/34
Rodney Strong 13/50

MERLOT
Rodney Strong 11/42
OTHER WHITE WINES
Babich Sauvignon Blanc 9/34
Mezzacorona Pinot Grigio 8/30
Apaltagua Rosé 8/30
Lorenza Rosé 12/46

Entertainment Charge ~ \$.50 will be added to all drink prices after 6:00 pm.

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