

BREAKFAST

10AM – 11AM

*LOCO MOCO BOWL

1 egg, 1 Big Island Beef patty, white or brown rice & brown gravy (served all day) \$6.00

*LOCO MOCO PLATE

2 eggs, 2 Big Island Beef patties, white or brown rice & brown gravy (served all day) \$12.00

*BREAKFAST BURRITO (V)

Scrambled egg, potatoes, cheese, sour cream & salsa, with choice of bacon, Portuguese sausage or avocado \$8.00

*BREAKFAST PLATE (GF)

2 eggs, 2 scoops of white or brown rice, choice of 2 meats (bacon, spam or Portuguese sausage) & choice of toast (white, multigrain, or gluten-free) \$10.00

BREAKFAST BAGEL (V)

Choose plain or everything bagel & cream cheese or pesto \$4.00...add smoked salmon \$4.00

BAGEL DELUXE (V)

Choose plain or everything bagel & cream cheese or pesto, served with avocado, tomato, sprouts & red onion \$7.00 ... add smoked salmon \$4.00 ... add capers \$0.75

LUNCH & DINNER

11:00AM – 7:30PM

PUPUS

BEER BATTERED HAMAKUA MUSHROOMS (V+)

Basket of local Ali'i mushrooms, beer battered and fried served with ranch dressing \$9.00

BEER BATTERED ONION RINGS (V+)

Basket of sweet onion beer battered and fried served with ranch dressing \$7.50

GARLIC BREADSTICKS (V)

Our pizza dough topped with garlic butter and mozzarella cheese served with warm marinara sauce \$9.00

SALADS

Add chicken \$4.00 Add thinly sliced Big Island Beef Tri-Tip \$6.00 *Add fish \$7.00

Dressing choices: Caesar (GF), ranch (GF), Greek (V+, GF), sesame (V)

GARDEN SALAD (GF, V+)

Romaine lettuce, tomato, carrot, cucumber & sprouts served with your choice of dressing \$9.00

GREEK SALAD (GF, V+)

Romaine lettuce, tomato, red onion, cucumber, carrot, Kalamata olives, artichoke hearts & feta cheese served with Greek dressing \$11.00

CAESAR SALAD

Romaine lettuce, parmesan cheese & organic croutons served with Caesar dressing \$9.00

GF (gluten-free) V (vegetarian) V+ (already vegan or vegan with modification)

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

SANDWICHES

Served with dill pickle spear, choice of bread: house bun, white, multigrain or gluten-free (GF), and choice of: potato salad, macaroni salad, Asian slaw, or side salad

BBQ TRI-TIP SANDWICH

Big Island Beef, marinated & sliced thin, with Aunty Donna's Smokin' BBQ Sauce & Asian coleslaw \$12.00

***FISH SANDWICH**

Grilled fish of the day, lettuce, tomato, onion & tartar sauce \$11.00

TURKEY SANDWICH

Oven roasted turkey breast, tomato, sprouts, Swiss cheese & house sauce \$10.00

VEGGIE AVOCADO SANDWICH (V)

Avocado, tomato, sprouts & house sauce \$9.50

BURGERS

A la carte, our patties are made with Big Island Grass-Fed Beef and served on homemade buns, add cheddar, Swiss, or American cheese \$0.75

***COUNTRY BURGER**

Single patty with burger sauce \$7.00

***DELUXE BURGER**

Single patty, lettuce, tomato, onion, sweet pickle & burger sauce \$8.50

***DOUBLE DELUXE BURGER**

Two patties, lettuce, tomato, onion, sweet pickle & burger sauce \$12.00

***GRAVY BURGER**

Single patty, house sauce & brown gravy \$8.00

TARO BURGER (V)

Local Hawaiian taro patty with lettuce, onion, tomato, sweet pickle & burger sauce \$9.00

SIDES

Macaroni salad \$2.00

Potato salad \$2.00 (GF)

Asian coleslaw \$2.00 (GF)

Garden salad \$3.00 (GF)

Side gravy \$3.00

Fries \$4.00

Garlic butter fries \$4.75

Cheesy fries \$4.75

Gravy fries \$5.00

Add cheese slice \$0.75

Add pickle \$0.50

Add lettuce \$0.50

Add raw onion \$0.50

Add grilled onions \$1.00

Add tomato slice \$0.50

Avocado side \$2.00

*Fried egg \$1.50

Pesto (2 oz.) \$2.50

Sauces/dressings (2 oz.) \$0.75

Portuguese sausage

(4 pieces) \$3.00

Spam (2 pieces) \$3.00

Bacon (2 pieces) \$3.00

*Burger patty \$4.50

Toast (2 pieces of white,

multigrain, gluten-free) \$2.50

Homemade bun \$1.00

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PLATES

Choice of white or brown rice

and choice of: potato salad, macaroni salad, Asian coleslaw, or side salad

KALUA PORK PLATE (GF)

Hawaiian-style roasted pulled pork on a bed of cabbage \$13.00

CHICKEN KATSU PLATE

Butterflied thighs breaded with panko and deep fried served with katsu sauce \$13.00

***HAMBURGER STEAK PLATE**

Two patties with grilled onions served with brown gravy \$13.00

HAMAKUA MUSHROOM STIR-FRY (V+)

Local Ali'i mushrooms sautéed with onions, carrots, celery, bell pepper, zucchini, Asian seasoning, recommended to be served with Asian coleslaw \$11.00

*add chicken \$4.00... add thinly sliced Big Island Beef Tri-Tip \$6.00 ... *add fish \$7.00*

ISLAND FAVORITES

FRESH FISH TACOS (GF)

Two fresh fish tacos with cabbage, house sour cream sauce & homemade pineapple salsa, served in soft corn tortillas \$12.00

KALUA PORK TACOS (GF)

Two Hawaiian-style roasted pulled pork tacos, with cabbage, spicy mayo & homemade pineapple salsa, served in soft corn tortillas \$12.00

***POKE BOWL**

Raw or seared fish seasoned with onion, sesame, and soy sauce, and served on white or brown rice with cucumber, Asian coleslaw, avocado, furikake, green onion & spicy mayo \$14.99

FISH & CHIPS

Beer-battered fresh fish, homemade fries, lemon wedge & tartar sauce \$15.99

CHILI (GF)

Homemade chili with Big Island Beef, served with your choice white or brown rice, sour cream, raw onion & shredded cheese \$7.50

KEIKI MENU

Grilled cheese sandwich \$4.50

(white, multigrain or house bun)

Cheese quesadilla \$4.00

Small cheese pizza \$6.00

Small side salad with ranch \$3.00

Kids hamburger with American cheese \$7.75

Cup of chili and rice with shredded
cheese \$5.00

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SPECIALTY PIZZA

Small 6" \$8.00 Medium 12" \$16.00 Large 18" \$26.00 Gluten-free Crust 12" \$22.00

BIG HAWAIIAN

House red sauce, mozzarella, all natural Canadian bacon, Portuguese sausage & pineapple

HAMAKUA HARVEST (V)

House red sauce, mozzarella, Hāmākua mushrooms, tomato, onions & feta cheese

PESTO LOVERS (V)

Pesto sauce, mozzarella, artichoke hearts, Kalamata olives & feta cheese

MEAT LOVERS

House red sauce, mozzarella, pepperoni, homemade Italian pork sausage, Canadian bacon, green bell peppers & black olives

BUILD YOUR OWN PIZZA

Starts with house red, white or pesto sauce

Small 6" \$6.00 Medium 12" \$12.00 Large 18" \$17.00 Gluten-Free Crust 12" \$17.00

Vegetable Toppings

SM \$0.25, MD \$0.75 LG \$1.50

green bell peppers

spinach

black olives

pineapple

onion

fresh garlic

tomato

jalapeño

Meat Toppings

SM \$0.50, MD \$1.25 LG \$2.00

pepperoni

Portuguese sausage

bacon

Premium Toppings

SM \$0.75, MD \$1.50 LG \$2.50

artichoke hearts

anchovies

Kalamata olives

Hāmākua mushrooms

extra cheese

feta cheese

Canadian bacon

homemade Italian sausage

pesto drizzle

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