

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

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 \$7.50 ... 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 \$12.00

SALADS

Add chicken \$4.00 Add kalua pork \$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, or multigrain
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 \$12.00

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 \$2.00

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) \$2.50

Homemade bun \$1.25

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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 \$14.00

***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 \$12.00

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 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 \$16.50

FISH & CHIPS

Beer-battered fish, homemade fries, lemon wedge & tartar sauce \$16.50

CHILI (GF)

Homemade chili with Big Island Beef, served with your choice white or brown rice, sour cream, raw onion & shredded cheese \$8

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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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