

Happy Hour is 4-5pm Daily
\$1 off all alcohol

TAP SPECIALS

Rotating Tap and Big Island Brewhaus Rotating Tap:

Please ask your server for the latest beer selection

Ola Brew Tap: Mo Hazy IPA \$7.00 12oz / \$8.00 16oz
New England Style IPA, rich mango & stone fruit flavors, crisp, clean
& mouthwatering finish with a touch of hops
ABV. 7.2%, 45 IBU

Maui Brew Tap: Big Swell IPA \$7.50 12oz / \$8.50 16oz
Tropical citrus hops burst from this dry-hopped India Pale Ale
ABV 6.8 %, IBU 82

WINE SPECIALS

Angeline Pinot Noir \$9.00

Hint of strawberries and cherries with a citrus undertone

Angeline Chardonnay \$9

Aromas of baked pears and creamy vanilla balanced by floral citrus texture

CALENDAR

Live Music Thursday – Saturday from 5:30-7:30pm
Trivia Night 1st Thursdays



PAPAALOACOUNTRYSTORE

For up-to-date calendar see:
papaaloacountrystore.com

Find us on Instagram @papaaloacountrystore
On Facebook @ Papaaloa Country Store & Cafe

Enjoy your experience?

Leave us a review on Yelp, Trip Advisor or Google

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

** (GF) We are not a gluten-free kitchen, cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

We kindly add 18% gratuity to parties of 8 or more

PUPUS

- FRIED HAMAKUA MUSHROOMS** *Local, beer battered mushrooms, served with ranch dressing \$11.00*
- ONION RINGS** *Beer battered and fried, served with ranch dressing \$9.00*
- LOADED KALUA FRIES** *House fries, Hawaiian style pulled pork, spicy mayo & house pineapple salsa \$15.00*
- GARLIC BREADSTICKS** *Covered in garlic butter, sprinkled with mozzarella & served with warm marinara sauce \$14.00*

SALADS

GREEK SALAD (GF) *Romaine lettuce, tomato, red onion, cucumber, carrot, Kalamata olives, artichoke hearts & feta cheese, Greek dressing \$14.00*

CAESAR SALAD *Romaine lettuce, parmesan & organic croutons, Caesar dressing, lemon wedge \$12.00*

Add: chicken \$5.00 / Kalua Pork \$6.00 / fish \$8.00
dressing choices: Caesar (GF), ranch (GF), Greek (GF)*

ENTREES

FISH TACOS (GF) *Two fish tacos, house sour cream sauce & pineapple salsa, raw cabbage, soft corn tortillas, lime wedge \$15.00*

KALUA PORK TACOS (GF) *Two Hawaiian-style, roasted pulled pork tacos, spicy mayo, house pineapple salsa, raw cabbage, soft corn tortillas, lime wedge \$15.00*

FISH & CHIPS *Beer battered fish, house fries, tartar sauce, lemon wedge \$19.00*

CHILI (GF) *Big Island Beef chili, white or brown rice, sour cream, raw onion, shredded cheese \$9.00*

HAMBURGER STEAK PLATE* *Two Big Island Beef patties with grilled onions served with brown gravy, white or brown rice and choice of: potato salad, macaroni salad \$17.00
...add Hāmākua mushrooms +\$3.00*

KALUA PORK PLATE *Hawaiian-style roasted pulled pork served on a bed of cabbage, choice of rice and choice of mac salad or potato salad \$17.00*

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BURGERS

COUNTRY BURGER * Big Island grass-fed beef patty on house bun with burger sauce \$7.50

DELUXE BURGER * Big Island grass-fed beef patty on house bun with lettuce, tomato, onion, sweet pickle, burger sauce \$9.00

TARO BURGER Local Hawaiian taro patty on house bun with lettuce, onion, tomato, sweet pickle & burger sauce \$11.00

add cheddar, Swiss, or American \$0.75
add bacon \$3.00, add grilled onions \$1.50, add Hāmākua mushrooms \$3.00
make it a double burger \$5.00

SIDES

Macaroni salad \$3.00

Potato salad \$3.00 (GF)

Side garden salad \$5.00

House fries \$4.00

Garlic butter fries \$6.00

Gravy fries \$6.00

SPECIALTY PIZZA

no substitutions / no half and half specialty pizzas

Small 6" \$10.00 Medium 12" \$17.00 Large 18" \$29.00 Gluten-free Crust 12" \$24.00

BIG HAWAIIAN Red sauce, mozzarella, Canadian bacon, Portuguese sausage & pineapple

HAMAKUA HARVEST Red sauce, mozzarella, Hāmākua mushrooms, tomato, onions & feta cheese

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

MEAT LOVERS Red sauce, mozzarella, pepperoni, homemade Italian pork sausage, Canadian bacon, green bell peppers & black olives

BUILD YOUR OWN PIZZA

Starts with house red or pesto sauce and mozzarella cheese

Substitute vegan cheese Sm +\$1.50 Medium +\$3.00 Large +\$6.00

Small 6" \$8.00 Medium 12" \$14.00 Large 18" \$21.00 Gluten-Free Crust 12" \$18.00

Vegetable Toppings

SM \$0.50, MD \$1.00 LG \$1.75

green bell peppers

spinach

black olives

pineapple

onion

fresh garlic

tomato

jalapeño

Premium Toppings

SM \$0.75, MD \$1.75 LG \$3.00

anchovies

artichoke hearts

bacon

Canadian bacon

extra cheese

feta cheese

Hāmākua mushrooms

homemade Italian sausage

Kalamata olives

pepperoni

pesto drizzle

Portuguese sausage

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