



## Pupus

### Hurricane Furikake Shrimp (4)

Jumbo beer-battered shrimp tossed with Furikake and served on a bed of cabbage with miso ginger dipping sauce.  
\$14.50

### Poke Tower\*

Spicy Ahi tuna with edamame, cucumber and carrots on top of a ring of Jasmine rice and gamished with avo, tomatoes, and a unagi drizzle. Served with crispy fried won tons  
\$15

### Teriyaki Flank Steak\*

Teriyaki-marinated steak drizzled with beurre blanc and topped with grilled pineapple, crispy curly onions, and pineapple salsa  
\$15

### Wings (8)

Choice of pineapple bbq, lilikoi hoisin, lilikoi jalapeno or Buffalo - served with homemade bleu cheese dip -  
\$14

### Panko Crusted Calamari (6)

Panko crusted strips of calamari steak golden fried and served on a bed of cabbage, and guava cocktail sauce  
\$13.50

### Hamakua Ali'i Mushrooms

Hamakua Ali'i (king) mushrooms sautéed in garlic butter sauce and Kamuela tomatoes — served with a baguette  
\$14

### Fresh Caprese

Fresh Mozzarella cheese, Hamakua tomatoes, basil mac nut pesto, balsamic reduction, and a drizzle of extra virgin olive oil - served with garlic brushed crostini -  
\$14

### Nui Nachos

Homemade corn tortilla chips layered with jack and cheddar cheese, then topped with black olives, sour cream, guacamole and pineapple salsa  
\$14

With veggies, chicken or Kalua pork—\$16.50  
With fresh catch or sautéed shrimp—\$18.50

## Soup

### Big Island Onion Soup

Island-style French onion soup served with a garlic crouton and topped with melted Provolone cheese  
\$7 Bowl

*E Komo Mai . . . We have missed you!*

*Mahalo for your patience as we operate with limited seating in the dining room and a condensed menu. Hopefully we'll be back to our new 'normal' very soon*

## Burgers—Wraps—Sandwiches

Served with choice of mango chili house slaw, side salad or steak fries  
Add \$1 extra for sweet potato fries  
Burgers and sandwiches have choice of onion roll, Brioche or Ciabatta  
Add Bacon — \$2.50  
Add Avocado — \$2.50  
(Sub chicken breast or lettuce cups at no extra charge)

### Classic Cheeseburger\*

6.5 oz grass fed beef, jack and cheddar cheese, lettuce, Kamuela tomato, and red onion  
\$15

### Pineapple Burger\*

6.5 oz grass fed beef with a grilled pineapple, sliced ham, jack and cheddar cheese, lettuce, Kamuela tomato, red onion, and teriyaki glaze  
\$16

### Lava Burger\*

6.5 oz grass fed beef with pepper jack cheese, house made pickled jalapenos, lettuce, Kamuela tomato and topped with lilikoi jalapeno bbq sauce and three onion rings  
\$16

### Fresh Catch Sandwich\*

Choice of grilled, panko-crusted or beer-battered fresh catch, lettuce, Kamuela tomato, red onion, and tartar sauce  
\$16

### BBQ Kalua Pork Sandwich

Slow cooked pork sautéed with pineapple bbq sauce, caramelized onions—and topped with house slaw and pineapple salsa  
\$15

### Chicken Breast Sandwich

Grilled chicken breast topped with roasted red pepper and melted provolone cheese, lettuce, Kamuela tomato, red onion, and pesto mayo  
\$15

### Portobello Mushroom Sandwich

Grilled Portobello mushroom with house made edamame hummus, Provolone, lettuce, tomato, cucumber and red onion  
\$15

### Veggie Wrap

Grilled seasonal veggies with jack and cheddar cheese, lettuce, Kamuela tomatoes, and a basil macadamia nut pesto spread  
\$14

### Grilled Chicken Wrap

Grilled chicken breast with jack and cheddar cheese, lettuce, Kamuela tomatoes, and a garlic aioli  
\$14

### Curry Chicken Wrap

Seasoned chicken breast with yellow curry, green onions, mac nuts, red grapes, lettuce, and Kamuela tomatoes  
\$14

## Salads

### **Nicoise\***

Fresh catch fish on a bed of mixed organic greens, green beans or peas, red onion, Kalamata and green olives, Hamakua tomatoes, cucumber, and hard-boiled egg  
- tossed with house vinaigrette -  
\$16

### **Classic Caesar\***

Crispy organic greens and grape tomatoes tossed with Home made Caesar dressing and topped with homemade croutons, red onion, and Parmesan cheese  
\$14

With chicken breast \$18

With (2) coco-crusting shrimp \$20 — With fresh catch \$20

### **Chopped Spinach & Avo Salad**

A bed of spinach with grape tomatoes, red onions, carrots, oranges and topped with slivered almonds, and local avocado  
- tossed with house vinaigrette -  
\$14 — With (2) coco-crusting shrimp \$20

## Specialties

### **Fish & Chips**

Beer-battered fresh catch with steak fries and mango chili house slaw  
\$15

Sub sweet potato fries \$1 — Add Furikake style \$.75

### **Hilo Local Plate**

2 Korean style Kalbi ribs and slow-cooked BBQ Kalua pork served with Jasmine rice and mango chili slaw topped with Teriyaki glaze, beurre blanc, crispy onions and pineapple salsa  
\$17

### **Kabocha Pumpkin Curry**

Coconut and ginger red curry with local pumpkin, Hilo made tofu, and sautéed seasonal vegetables  
- served with Jasmine rice -  
\$16

### **Dynamite Fish Bowl\***

Sautéed local fresh catch with stir fried seasonal vegetables served on a bed of Jasmine rice  
- topped with a broiled spicy aioli -  
\$18

### **Coconut Ginger Mussels**

New Zealand green lip mussels steamed in a light coconut and pickled ginger lemon-grass broth with sautéed Ali'i mushrooms, Hamakua tomatoes, and edamame  
- served with Jasmine rice and baguette -  
\$19

## Sides

Side salad . . . . . \$7.00  
Cup Jasmine rice . . . . . \$4.00  
Chili mango house slaw . . . . . \$5.50  
Steak French fries . . . . . \$7.00  
Sweet potato fries . . . . . \$8.00  
Side of bread . . . . . \$2.50

## Entrees

Served with choice of garlic mash or Jasmine rice

### **Coconut-Crusted Fresh Catch**

Coconut and panko-crusting fresh catch with grilled pineapple, seasonal stir fry vegetables and topped with Teriyaki glaze, and a garlic beurre blanc  
\$26

### **Fresh Catch\***

Today's fresh catch fish cooked your way:  
**Grilled — Panko-Crusted — Beer-Battered**  
Served with stir fry vegetables and topped with a beurre blanc and mango chili lime sauce  
\$26

### **Teriyaki Flank Steak\***

Grilled 8 oz Teriyaki-marinated flank steak and pineapple served with seasonal vegetables and topped with a Teriyaki beurre blanc, crispy curly onions, and fresh pineapple salsa  
\$25

### **Hurricane Furikake Shrimp**

Beer-battered jumbo shrimp (5) tossed with Furikake and served with seasonal veggies and miso ginger dipping sauce  
\$23

### **Lemon Macadamia Chicken**

A grilled chicken breast topped with a lemon beurre blanc, macadamia nuts, and served with seasonal vegetables  
\$23

### **Kalbi Ribs**

Korean-style marinated beef ribs (4) grilled and topped with sesame seeds and served with a house mango chili slaw  
\$24

### **Pele's Rib Eye Steak\***

USDA Choice 12 oz Rib Eye steak grilled with a spicy house rub topped with a bleu cheese brandy sauce and served with seasonal vegetables  
\$34 — With (2) grilled shrimp \$40

## Pasta

All pasta served with baguette

### **Sautéed Vegetable Pasta**

A ragu of seasonal vegetables, tomato, onion and garlic tossed with Garganelli spiral pasta in house Marinara sauce, and topped with cheese  
\$18 (Add local-made tofu \$3 extra)

### **Grilled Chicken Pasta**

Marinated and grilled chicken breast sautéed with cheese, black olives and diced tomatoes tossed with Garganelli spiral pasta in a creamy pesto sauce  
\$24 (Add bacon \$2 extra)

### **Seafood Pasta**

Fresh catch, jumbo shrimp, New Zealand green lip mussels, calamari, and seasonal vegetables sautéed and tossed with Garganelli spiral pasta in a chorizo cream sauce  
\$26

\* NOTICE: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness

# Gluten Friendly

## Hamakua Ali'i Mushrooms

Hamakua Ali'i (king) mushrooms sautéed in garlic butter sauce and Kamuela tomatoes  
\$14

## Edamame Bowl

Whole soybean pods steamed and tossed with Tamari gluten free, organic soy sauce  
\$7

## Coconut Ginger Mussels

Twelve New Zealand green lip mussels steamed in a light coconut and pickled ginger lemon-grass broth, with sautéed Ali'i (king) mushrooms, Hamakua tomatoes and edamame  
- served with Jasmine rice -  
\$19

## Nui Nachos

Homemade corn tortilla chips layered with jack and cheddar cheese, topped with black olives, sour cream, guacamole and pineapple salsa—\$13.50  
With veggies, chicken or Kalua pork—\$16  
With fresh catch—\$18

## Kabocha Pumpkin Curry

Coconut and ginger red curry with local Kabocha pumpkin, Hilo made tofu and sautéed seasonal veggies served over Jasmine rice  
\$16 — \$2.50 Add Avo

## Grilled Fresh Catch

Today's fresh catch grilled to your preference and served with sautéed seasonal veggies and topped with a beurre blanc and mango chili lime sauce  
- choice of garlic mash or Jasmine rice -  
\$26

*(Ask for our Tamari organic and gluten free soy sauce)*

## Dynamite Fish Bowl

Sautéed local fresh catch of the day with stir fried seasonal veggies and served over a bed of Jasmine rice and topped with a broiled spicy aioli  
\$18 — \$2.50 Add avo

## Pele's Rib Eye Steak

USDA Choice 13 oz rib eye grilled with a spicy house rub and topped with a brandy bleu cheese sauce and served with sautéed veggies.  
- choice of garlic mash or Jasmine rice -  
\$34 — With (2) grilled shrimp \$40

## Lemon Macadamia Chicken

A grilled chicken breast topped with a lemon beurre blanc, mac nuts with sauteed veggies  
- choice of garlic mash or Jasmine rice -  
\$23

**Items below can be made Gluten Free by omitting buns, wraps, won-tons and other ingredients with bread**  
*(Please see our full menu for item descriptions)*

Classic Cheeseburger  
\$14

Grilled Fresh Catch Sandwich  
\$16

Veggie Portobello Mushroom Sandwich  
\$14.50

Veggie Wrap  
\$13.50

Chicken Curry Wrap  
\$14.00

Kalua Pork BBQ Sandwich  
\$15

Chicken Breast Sandwich  
\$14

Caprese, Nicoise, Classic Caesar, Chopped Spinach & Avo or Side Salads

*(Our Steak and Sweet Potato Fries are Gluten Free)*

**Disclaimer:** Due to the nature of our kitchen, there is a possibility of cross-contact between grilled and/or fried menu items that may contain gluten particles.

## Vegan Friendly

### **Hamakua Ali'i Mushrooms**

Local grown Hamakua Ali'i (king) mushrooms sautéed with olive oil, white wine and diced tomatoes  
— served with a baguette —  
\$14

### **Chopped Spinach & Avocado Salad**

A bed of spinach with grape tomatoes, red onions, shredded carrots, orange slices and topped with slivered almonds and local avocado. Tossed in our house vinaigrette  
\$13.50 — \$16 with Hilo made seared tofu

### **Portobello Mushroom Sandwich**

Marinated and grilled Portobello mushroom topped with house made edamame hummus, lettuce, tomato, cucumber and red onion. Served on a toasted onion or Ciabatta bun  
- choice of side-  
\$14.50

### **Veggie Stir Fry**

Stir fry of Hilo made tofu, Hamakua Ali'i (king) mushrooms, seasonal veggies, edamame and tomatoes with lemongrass ginger glaze. Served over Jasmine rice  
\$16 — Add Avo \$2.50

### **Kabocha Pumpkin Curry**

Coconut and ginger red curry with local pumpkin, Hilo made tofu and sautéed seasonal veggies served over Jasmine rice  
\$16

### **Veggie Marinara**

A ragu of sautéed seasonal veggies, tomatoes, onion and garlic in a Marinara sauce over Jasmine rice  
— served with a baguette —  
\$18 — \$21 with Hilo made tofu

## Keiki

*(For keiki 12 years and under only)*

### **Fish and Chips**

Two pieces of beer-battered fresh catch served with steak fries  
\$8 — Add \$1 for sweet potato fries

### **Quesadilla**

Flour tortilla filled with Colby jack and cheddar cheese  
\$8 — Add \$2 for Kalua pork, chicken or veggies — Add \$3 for shrimp or fresh catch

### **Pasta**

Garganelli spiral pasta and small baguette with choice of:  
Marinara — Pesto — White Sauce — Butter  
\$8 — Add \$2 for Kalua pork, chicken or veggies — Add \$3 for shrimp or fresh catch

### **Grilled Cheese Sandwich**

Ciabatta bread grilled with Colby jack and cheddar cheese served with steak fries  
\$8 — Add \$1 for sweet potato fries

**Disclaimer: Due to the nature of our kitchen, there is a possibility of cross-contact between menu items that may contain dairy or meat based ingredients—or the possibility of cross-contact between grilled and/or fried menu items that may contain these ingredients.**



## DESSERTS

### **Haupia Dream**

A delicious coconut cream dessert on a shortbread crust topped with toasted coconut, and mac nuts

\$8

### **Chocolate Dome**

Chocolate layered cake filled with raspberry sauce and topped with bittersweet chocolate mousse, and whipped cream

\$8 (*Gluten Free*)

### **Warm Brownie Sundae**

Triple chocolate brownie covered in chocolate syrup with one scoop of Hilo Homemade ice cream, whipped cream, mac nuts, and a cherry

\$9

### **Triple Lilikoi Pie**

A golden graham crust layered with a creamy lilikoi center, a fluffy mousse, a tangy drizzle, and topped with whipped cream

\$8

### **Hilo Homemade Ice Cream**

Local made ice cream with locally sourced ingredients

- Ask your server for daily choices -

1 scoop \$4.50 — 2 scoops \$8.00



### Draft Beer — Hard Cider — Hard Seltzer

We proudly serve seasonal draft selections from around the islands — Ask your server what's on tap today  
\$7-to-\$8 Pint — \$22-to-\$26 Pitcher

### Bottles & Cans

\$5.00

Budweiser — Bud Light — Coor's Light — Miller Lite — Michelob Ultra Light

\$5.50

Heineken — Heineken Light — Heineken Non-Alc — Modelo — Stella Artois — Guinness Draught

\$6.50

Kona Brew: Big Wave Golden Ale — Hanalei POG IPA — Longboard Lager — Kona Light — Fire Rock Pale Ale

Ola Brew: Hawaii County IPA — Pineapple Hard Cider — Seasonal Hard Seltzers

Maui Brewing: Big Swell IPA — Bikini Blonde Ale — Pau Hana Pilsner — Pineapple Mana Wheat — Coconut Porter

\$13 — Seasonal Big Island Brewhaus 22 oz bottles

### Specialty Cocktails

#### **Ginger Lemon Drop \$9.50**

Fresh ginger-infused Pau vodka from Maui with house made Big Island ginger elixir, fresh squeezed lemons, and a splash of lemonade in a sugar-rimmed martini

#### **Ultimate Hawaiian Mai Tai \$12.00**

Koloa premium white rum from Kauai, orange curacao, orgeat syrup, tropical juices and topped with Mahina dark rum

#### **Kalapana Sweet Tea \$9.00**

Our version of a Southern sweet tea made with organic black Orize tea infused with 'Two Queens' honey from Kalapana, fresh-squeezed lemon, and mixed with Tito's vodka

#### **Pineapple's Vodka Mojito \$9.50**

Fresh pineapple-infused Pau vodka, shaken with muddled mint, sugar, fresh squeezed lime, and pineapple juice

#### **Hi-Biscus & Coco Margarita \$9.50**

Premium gold tequila, Cointreau, house sweet and sour, hibiscus and coconut puree served on the rocks with a li hing mui rim

#### **Maui Mule \$9.50**

Fresh ginger-infused Pau vodka, fresh squeezed lime, and topped with Maui Brewing Co's Ginger Beer

#### **Pele's Hot & Spicy Margarita \$9.50**

Hawaiian jalapeno pepper-infused gold tequila, Cointreau, fresh pineapple, fresh squeezed lime, a touch of sweet organic agave, and a pickled jalapeno garnish. Salted or li hing mui rim

#### **Cocktail Samplers \$14**

Pick one (1) type of cocktail: Pina Colada, Hawaiian Mai Tai, Margarita or Da Kine Daiquiri

Then pick four (4) of your favorite flavors:

Lilikoi — Pineapple — Guava — Mango — Lychee — Strawberry

Cherry — Hibiscus — Watermelon — Coconut — Blueberry

#### **PINEAPPLE POW \$16**

**Pineapple—Orange—Watermelon**

A whole Maui Gold pineapple cored and filled with Maui's Ocean organic vodka, pineapple chunks, watermelon grenadine, and orange juice blended and topped with whipped cream and fruit garnish



## DRINKS

### Sodas

Coca Cola — Diet Coke — Sprite — Dr. Pepper  
Lemonade — Ginger Ale — Tonic — Sparkling Soda Water  
We feature 100% organic Oribe 'Paradise Black Tea' Island inspired from Hilo, Hawaii  
\$4.50

Maui Brewing Company: Island Root Beer or Ginger Beer — \$6.00

### Specialty Iced Tea

Customize our tea with your favorite flavor:  
Lilikoi — Pineapple — Guava — Mango — Lychee — Strawberry  
Cherry — Hibiscus — Watermelon — Coconut — Blueberry  
\$5.00

Pineapple Juice — Orange Juice — Cranberry Juice — Lilikoi Juice \$5.50  
Kauai's Wai Koko Coconut Water — Perrier Sparkling Water \$5.00  
100% Big Island Grown 'Paradise Coffee' and Assorted Teas \$4.50

### Non-Alcoholic Specialties

Pin-NO-Colada \$8.50 — With Lava Flow \$9.00 — In Whole Maui Gold Pineapple \$14

### Big Island Punch!

A perfect mix of tropical fruit juices and purees served in a tiki glass with fruit garnish  
\$6.50

### Ginger Fixer

Sparkling soda, Angostura bitters and our house made Big Island ginger elixir  
\$6.50

### Koko Kine

Kauai's Wai Koko coconut water shaken with fresh lime, coconut  
cream and topped with a splash of lemonade  
\$7.50

### Kalapana Sweet Tea

Our version of a Southern sweet tea made with organic black Oribe tea  
infused with 'Two Queens' honey from Puna, and fresh-squeezed lemons  
\$7.50

### Lemonade With An Upgrade

Old fashioned lemonade with your choice of fresh fruit puree and a lemon sugar rim. Choose from:  
Lilikoi — Pineapple — Guava — Mango — Lychee — Strawberry  
Cherry — Hibiscus — Watermelon — Coconut  
\$6.00

### — PINEAPPLE POW —

#### Pineapple—Orange—Watermelon

A whole Maui Gold pineapple cored and filled with pineapple chunks, watermelon  
grenadine and orange juice blended and topped with whipped cream and fruit garnish  
\$14.00

# PINEAPPLES

*Island Fresh Cuisine*

## WINE LIST

<u>Whites</u>	<u>Glass</u>	<u>Bottle</u>
Rose—Champs de Provence, FR Crisp and dry, with light fruity flavors and a zesty mineral finish	\$7.50	\$28
Prosecco Brut—Zonin, Italy Dry and pleasantly fruity with a fresh, aromatic citrus finish	\$7.50	Split
Brut—Domaine Ste. Michelle, WA Bright citrus notes, balanced acidity—with tiny, lingering bubbles	\$7.50	\$28
Pinot Grigio—The Seeker, Italy Aromas of white fruit and apple, vibrant structure, and crisp acidity	\$7.50	\$28
Chardonnay—Sycamore Lane, CA Light-bodied and smooth, with hints of pineapple, and tropical fruits	\$6.50	\$24
Chardonnay—Bread & Butter, CA Rich notes of vanilla, hints of tropical fruit—with a savory oak finish	\$8.00	\$34
Sauvignon Blanc—South Island, NZ We're featuring a rotating selection of Marlborough's best! Crisp and aromatic, notes of grapefruit, tropical fruit, and green grass. Ask your server what selection we're offering today	\$7.50	\$28

<u>Reds</u>	<u>Glass</u>	<u>Bottle</u>
Pinot Noir—Line 39, CA Aromas of strawberry, raspberry and cherry flavors, supple tannins	\$7.50	\$28
Red Blend—Ca'Momi Rosso, CA Napa Valley medium-bodied blend of Cabernet, Zinfandel, Merlot, and Petit Sirah. Red plum, blackberry pie, and toasty spice flavors	\$7.50	\$28
Cabernet Sauv—Sycamore Lane, CA Medium-bodied, juicy, with cherries, and a toasty wood character	\$6.50	\$24
Cabernet Sauv—Bread & Butter, CA Layers of mocha, fresh berries, blackcurrant, and spice. Toasted oak and rich vanilla lead to a smooth, lingering finish	\$8.00	\$30
Merlot—Bogle, CA Concentrated and full-bodied. A rich berry nose with hints of chocolate, vanilla, oak, and cherry flavors. Silky finish	\$8.00	\$30
Seasonal Sangrias Premium white or red wine with fresh, seasonal fruit	Glass \$7.50	Pitcher \$26