



wines by the glass

white wines

Robertson, Sauvignon Blanc	8.50
Markham, Sauvignon Blanc	9.00
Honig, Sauvignon Blanc	9.00
Nice, Sauvignon Blanc	12.00
Selbach Oster, Riesling	13.75
Mezzacorona, Pinot Grigio	8.00
DeLoach, Chardonnay	8.00
Kendall Jackson, Chardonnay	8.25
Carmel Road, Chardonnay	10.00
Sonoma-Cutrer, Chardonnay	11.25
Raymond, Chardonnay	12.75
Langtry, Chardonnay	15.00
Beringer, White Zinfandel	8.00

Red Wines

Rodney Strong, Pinot Noir	12.50
RVTZ Cellars, Pinot Noir	9.75
Rabbit Ridge, Zinfandel	8.00
DeLoach, Merlot	8.00
Sterling, Merlot	9.75
DeLoach, Cabernet Sauvignon	8.00



Sean Minor Four Bears,

Cabernet	10.00
Three Winds Syrah	8.50
Zolo, Malbec	9.25
Nice, Malbec	14.00

An additional \$.50 will be added to each drink during entertainment

BEERS

Domestic

Budweiser 16 oz.	4.75
Bud Light	4.75
Coors Light	4.50
Miller Lite	4.50

Imported

Michelob Ultra	4.75
Heineken	5.50
Heineken Light	5.50
Corona	5.50
Steinlager	8.95
Guinness Draught	6.60
Claushaler N/A	5.00

local

Big Wave Golden Ale	6.60
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Fire Rock Pale Ale 6.60

Longboard Lager 6.60

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***Garlic Bread Parmesan**

~ Garlic Parmesan Butter, Toasted on French Baguettes. 6.95

***Seafood ChowderCup - 7.50**

Bowl - 11.95

~ Fresh Island Fish, Shrimp and Clams.

***Starred Items are 1/2 price until 6 pm in the Lounge only.**

Espresso drinks

Espresso 4.50

Cappuccino 5.00

An additional \$.50 will be added to each drink during entertainment



small plate pupus

***Fresh Island Caught Sashimi**

~ Pickled Ginger & Fresh Wasabi. Market Price

***Wasabi Dusted Fritto Misto**

~ Calamari, Rock Shrimp, Artichokes, Chipotle Aioli. 12.95

Kona Kai Sizzling Shrimp

~ Garlic, Parsley, Shrimp Stock, Herbs & Butter. 15.95

Big Island Farm Raised

Kumamoto Oysters

~ Half Dozen with Local Citrus Mignonette, Wasabi Tobiko. 18.00

Kona Flat Breads

~ Roasted Garlic Bulb, Cambozola Cheese, Parmesan,

Olive Oil, Rosemary. 12.00

~ Ali'i Mushrooms, Pesto, Caramelized Onions. 12.00

~ Prosciutto, Arugula, Goat Cheese. 12.00

~ Tomato, Mozzarella, Basil. 10.00

***Guava Braised Baby Back Ribs**

~ Hoisin BBQ Sauce & Asian Herb Slaw. 12.00

***Steak Frites**

~ New York Steak, Pupu Style, Garlic Fries, Herb Butter. 22.95

***Teriyaki Steak Puppu Style**

~ Marinated in Our Secret Recipe, French Fries. 21.95

***Ginger Steamed Clams**

~ Hawaiian Chilies, Sake, Crispy Long Rice. 15.00

***Locally Caught Ahi Tuna**

"Poke" Tower

~ Avocado, Seaweed Salad, Frisée Lettuce, Exotic Chips. Market Price

***Seared Ahi Sashimi Salad**

~ Baby Greens, Hearts of Palm, Yuzu Gastrique, Shoyu "Caviar." 18.00

***Big Island Grown Asian Style**

Mushrooms

~ Served in Their Own Iron Skillet, Asian Spices. 11.00

***Small Caesar Salad**

~ Kekela Farms Baby Romaine, Sour Dough Croutons, House Made Caesar Dressing. 7.00

handcrafted cocktails

Sunset Sangria

Red Wine, Pineapple Juice, Cayenne,
Fresh Lime, Lemon and Orange
Wedges, Lemon-Lime Float. 11.00

Pineapple Caipirinha

Leblon Cachaça Light Rum, Muddled
Fresh Lime
and Pineapple. 11.00

Malahini Lemonade

Tuaca, Vodka, Fresh Squeezed
Lemonade. 11.00

Skinny Mojito

Ty Ku Superfruit Liqueur, Fresh Lime,
Mint,
Lemon-Lime Soda. 11.00

Hand-crafted Lava Flow

Bacardi Rum, Coconut Milk, Fresh
Strawberry
and Banana Slices, Pineapple Juice,
Shaken and Poured. 11.00

Huggo's Premium Back Bar Margarita

Premium Tequila -Your Choice,
Lemon-Lime Juices,
Splash of Orange Juice, Grand
Marnier. 11.00

Tequilatini

Premium Tequila -Your Choice, a Dash
of
Pama Liquor, Shaken, Not Stirred.
11.00

Kahakai Sunset

Premium Tequila, Chambord, Sweet
and Sour,
Grand Marnier Float. 10.00

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handcrafted cocktails

Pineapple Lychee-tini

Skyy Infused Pineapple Vodka,
Stirrings Ginger Liqueur, Lychee Juice,
Lemon Wedges,
Served Up. 9.00

Pina Fresh

Skyy Infused Pineapple Vodka, Calahua
Crème of Coconut, Fresh Lime Sour,
Muddled Pineapple Wedges, Served on
the Rocks. 9.00

Kailua Macaretto

Absolut Citron, Amaretto Liqueur,
Fresh Lime Sour, with Crushed
Candied Macadamia Nuts Rim,
Served Up. 9.00

Lemongrass Basil-jito

Myers Rum, Fresh Lime Juice,
Lemongrass Syrup,
Thai Basil, Served on the Rocks. 11.00

Kona Kaffir

Absolut Vodka, Stirrings Ginger
Liqueur,
Fresh Lime Juice, Kaffir Lime Leaves,
Ginger Ale, Served Up. 11.00

Huggo's Special Ali`i Mai Tai

10 Cane Rum, Lemon Hart 151,
Pineapple Juice,
Exotic Liqueurs with a Dark Rum
Float. 11.00

Huggo's Special Ali`i Mai Tai

10 Cane Rum
Lemon Hart 151
Pineapple Juice
Exotic Liqueurs with a Dark Rum Float
11.00

Mai Tai

~ Light and Dark Rum layered with our Famous

Mai Tai Recipe, on the Rocks. 7.50

Tropical Illusion

~ Vodka, Almond Liqueur, Guava Purée,

Coconut Cream, Blended. 7.50

Hawaiian Rainbow

~ Light Rum, Melon and Banana Liqueurs,

Cranberry Juice, on the Rocks. 7.50

Jungle Juice

~ Light Rum, Guava, Mango and Strawberry Juices, Blended. 7.50

Tropical Itch

~ Bourbon, Dark Rum, Orange Juice, Pineapple Juice, Orange Curaçao, Orgeat, on the Rocks.

7.50

Da Green Flash

~ Vodka, Melon Liqueur, Pineapple Juice,

Coconut Cream, Blended. 7.50

Lava Flow

~ Light Rum, Pineapple Juice, Coconut Cream, Strawberry Purée, Blended. 7.50

Manta Ray

~ Light Rum, Brandy, Guava Purée, Orange Juice, Pineapple Juice, Orange Curaçao, Orgeat,

Crème de Noyaux, Blended. 7.50

Pina Colada

~ Dark Rum, Pineapple Juice, Coconut Cream, Blended. 7.50

Chi Chi

~ Vodka, Pineapple Juice, Coconut Cream,

Blended. 7.50

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