



SMALL PLATE PUPUS

Fresh Island Caught Sashimi

~ Pickled Ginger & Fresh Wasabi. Market Price

Wasabi Dusted Fritto Misto

~ Calamari, Rock Shrimp, Artichokes, Chipotle Aioli,
Lime-Chive Sauce. 15.50

Kumamoto Oysters

~ Half Dozen, Local Citrus Mignonette Wasabi Tobiko.
G 18.95

Grilled Big Island Abalone

~ Garlic Butter, Gomo Wakame. G 18.95

Ginger Steamed Clams

~ Hawaiian Chilies, Sake, Crispy Long Rice. 16.50

Locally Caught Ahi Tuna "Poke" Tower

~ Avocado, Seaweed Salad, Frisée Lettuce. Market Price

KONA FLAT BREADS

Roasted Garlic Bulb, Cambozola Cheese, Rosemary,
Parmesan Cheese, Olive Oil. V 12.50

Honda Tomatoes, Mozzarella, Basil. V 10.50

Big Island Lobster, Hamakua Mushrooms,
Parmesan Cheese, White Garlic Sauce. 22.00

Hamakua Mushrooms, Caramelized Maui Onions,
House Made Pesto, Mozzarella. 12.50

Prosciutto, Arugula, Goat Cheese. 12.50

Garlic Bread Parmesan

~ Garlic Parmesan Butter, Toasted on Baguettes. 7.50

Seafood Chowder

~ Fresh Island Fish, Shrimp, Clams.
Cup - 7.95 Bowl - 12.50

Garlic Fries ~ 7.50

G ~ Gluten Free

V ~ Vegetarian or can be made Vegetarian

If you have dietary concerns, please notify your server.

1/2017



CHEF'S FRESH PASTA SMALL PLATE

Gluten Free Penne Pasta Available

Add Caesar Salad 5.50

Taste of the Big Island Fettuccine

~ Hamakua Mushrooms, Big Island Goat Cheese,
Pancetta, Asparagus, House Made Mac Nut Pesto. 15.95

Lobster, Crab, Mascarpone Ravioli

~ Truffle Butter Sauce, Asparagus, Arugula. 17.95

Papardelle with Red Shrimp

~ Tomato, Basil, Light Cream. 15.95

Spaghetti with Olive Oil Poached Ahi

~ Tomato-Fennel Sauce, Garlic Bread.. 15.95

SIZZLING SPECIALS

Sizzling Kona Kai Shrimp

~ Big Garlic, Parsley, Herbs, Butter. G 18.50

Sizzling Brussels Sprouts and Cauliflower

~ Kimchee Purée, Bacon. G 14.00

Sizzling Big Island Hamakua Mushrooms

~ Served in Their Own Iron Skillet, Asian Spices. GV 14.00

Huggo's Signature Teriyaki Steak ~ Marinated in Our
Secret Recipe, Flank Steak, Garlic Fries. 24.50

Guava Braised Baby Back Ribs

~ Hoisin BBQ Sauce, Asian Herb Slaw. 14.95

Seared Ahi Sashimi Salad

~ Baby Greens, Hearts of Palm, Yuzu Gastrique. 22.00

Caesar Salad

~ Kealaola Farms Baby Romaine, 12.50 ~ ½ 8.50

LLBC BURGER

Made Famous at our Lava Lava Beach Club Restaurant

Big Island Beef, Stuffed Blue Cheese, Avocado, Tomato,
Fried Sweet Onion, Arugula, Aioli, Garlic Fries. 16.95

Gluten Free Bun Available. 3.00

Items listed in red are ½ price 'til 6 pm in the Lounge only.

1/2017

HANDCRAFTED COCKTAILS

Here at Huggo's we start in the kitchen making authentic house made Orgeat, Shrubs, Grenadine, Gomme Syrup, tinctures, barrel aged and infused liquors. We combine these with other unique spirits, fresh juices, local fruits and herbs to create perfectly balanced handcrafted cocktails just for you.

Specialty

Hawaiian Buck – Bulleit Rye, St. Germain, Lime Juice, Angostura, Ginger Beer. 13.50

Lono's Curse – Sauza, Aperol, Beet Shrub, Lime Juice, Cayenne Tincture, Soda Water. 12.50

Puna-tic – Bombay, Green Chartreuse, Muddled Cucumber, Lime Juice, Gomme. 13.50

Last Voyage – Huggo's Triple Berry Vodka, Pomegranate, Lime Juice. 12.50

Sunset Sangria – Merlot, Korbel, Pineapple Juice, Cayenne Tincture, Hawaiian Honey. 10.50

Piña Fresh – Huggo's Pineapple Vodka, Coconut Milk, Lime Juice, Muddled Pineapple. 10.50

It's Greek to Me – Metaxa, Reposado, Tequila, Fresh Lime, Hawaiian Honey. 11.50

Malahini Lemonade – Huggo's Citrus Vodka, Tuaca, Lemon Juice. 9.50

Pineapple Caipirinha – Leblon, Muddled Fresh Lime, Pineapple. 13.00

Kahakai Sunset – Sauza, Chambord, Grand Marnier, Gomme. Lemon Juice. 11.50

"The Tusk" – Plymouth, Lemongrass, Basil Oil, Korean Chili Oil, Coconut Milk, Lime. 12.50

"The Wildcard" – Bartender's choice. 13.00

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

1/2017

Classic

Sidecar – Adapted from The Ritz Hotel, Paris, 1916 Korbel, Cointreau, Lemon Juice, Gomme. 10.50

Jack Rose – Adapted Harvey's Famous Restaurant, Washington, DC. Apple Jack, Lime Juice, Pomegranate. 12.50

Aviation – Adapted from Hugo Ensslin, Hotel Wallick, NY. 1916 Bombay, Crème Yvette, Luxardo, Lemon Juice. 13.50

Sazerac – Adapted from Aaron Bird, The Sazerac House, New Orleans, Bulleit Rye, Absinthe, Luxardo, Peychaud's. 11.50

Barrel Aged

Old Tom Collins – Dating to the 1870s "old" refers to old style gin. Barrel Aged Gin, Lemon Juice, Gomme, Soda Water. 10.50

White Negroni – Original named after Count Cammillo Negroni, Florence, Italy. Barrel Aged Gin, Suze, Lillet Blanc. 10.50

Aged Singapore Sling – Barrel Aged Gin, Cointreau, Benedictine, Pomegranate, Angostura, Lime Juice. 12.50

Classic Tropical

Hemingway Daiquiri – Adapted from Ernest Hemingway, El Floridita, Havana, 1930. 11.50

"All things truly wicked start from an innocence."

"The Classic" Mai Tai – Adapted from Trader Vic's, 1944 12 yr. Aged Kill Devil, Grand Marnier, House Orgeat, Lime Juice. 12.50 *Warning may contain Almond oils and proteins.

Army - Navy – Adapted from David A. Embury's "Fine Art of Mixing Drinks," 1948. Genever, Lemon juice, House Orgeat, Angostura. 12.50 *Warning may contain Almond oils and proteins.

Planter's Punch – Adapted from the West Indies, circa 1800. "One of Sour, Two of Sweet, Three of Strong, Four of Weak." 11.50

Apéritif

Lillet Blanc. 9.50

~ **Digestif**

Fernet Branca. 9.50

1/2017

FAMOUS DRINKS FROM LAVA LAVA BEACH CLUB

Our Sister Restaurant On the Beach
at Anaeho'omalū Bay in Waikoloa Resort

Big Bamboo – Flor De Cana 4 Year,
Kraken Dark Rum, Aristocrat 151 Rum, Premium Juices.
Served in a Souvenir Cup to take home. 23.00
Refills 17.00

Gilligan's Girl – Coconut Vodka, Ginger Liqueur,
Lilikoi Puree, Coconut Water.
Served in a Coconut Cup to take home. 17.00

TEMPTING TROPICAL POTIONS

Mai Tai – Our Famous Mai Tai Recipe
Light and Dark Rum layered. 8.50

Kilauea – Brandy, Dark Rum, Island Juices,
Topped with 151 ~ Serves 2. 17.00

Huggo's Premium Back Bar Margarita – Sauza,
Lemon-Lime Juices, Splash of Orange Juice,
Grand Marnier. 11.50

Tropical Illusion – Vodka, Almond Liqueur,
Guava Purée, Coconut Cream, Blended. 8.50

Hawaiian Rainbow – Light Rum, Melon, and Banana
Liqueurs, Cranberry Juice. 11.50

Jungle Juice – Light Rum, Guava, Mango and
Strawberry Juices, Blended. 8.50

Tropical Itch – Jim Beam, Pineapple, Orange and
Lilikoi Juices, Exotic Liqueurs, Dark Rum Float. 12.50

Chee-Hoo Tini – Huggo's Pineapple Infused Vodka,
Ginger Liqueur, Lychee Juice, Lemon Juice. 11.50

Lava Flow – Light Rum, Pineapple Juice, Coconut Cream,
Strawberry Purée, Blended. 8.50

Dark and Stormy – Dark Rum, Fever Tree Ginger Beer,
Lime Juice. 8.50

Moscow Mule – Vodka, Fever Tree Ginger Beer,
Lime Juice. 8.

WHITE WINE

Prosecco Zardetto, Sparkling	11.50
Chateau Ste. Michelle, Riesling	7.50
Mezzacorona, Pinot Grigio	8.50
J, Pinot Gris	11.00
Babich, Sauvignon Blanc	9.00
Honig, Sauvignon Blanc	11.00
Sonoma-Cutrer, Chardonnay	14.00
Guenoc, Chardonnay	8.50
Ferrari Carano, Chardonnay	13.00
Raymond, Chardonnay	16.50

RED WINE

Heron, Pinot Noir	9.00
Rodney Strong, Pinot Noir	12.50
Guenoc, Merlo	8.50
Sterling, Merlot	11.50
Tilia, Malbec	8.50
Campo Viejo, Rioja	10.50
Cosentino "The Zin", Zinfandel	9.00
Guenoc, Cabernet Sauvignon	8.50
First Press, Cabernet Sauvignon	12.00
Yalumba, Shiraz	8.50

SPARKLING COCKTAILS

Death by Hibiscus – Bombay, St. Germain, Grapefruit, Hibiscus Flower	12.50
Airmail – Mount Gay, Lime Juice, Hawaiian Honey	12.50
French 75 – Sparkling Wine, Bombay, Lemon Juice	12.50
Champagne Cocktail – Sparkling Wine, Sugar Cube, Angostura	12.50

DOMESTIC BEER

Budweiser/Bud Light 16 oz – 6.50 • Coors Light – 5.00

IMPORTED BEER

Heineken – 6.00 • Corona – 6.00 • Steinlager – 6.00

KONA BREW BEER

Big Wave Golden Ale – 7.00

Fire Rock Pale Ale – 7.00 • Longboard Lager – 7.00

MAUI BREWING COMPANY

CoCoNut Porter – 6.00 • Big Swell IPA – 6.00

Ace Pineapple Cider – 6.50 • Claushaler N/A – 5.50