

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

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

G ~ Gluten Free

V ~ Vegetarian or can be made Vegetarian

If you have dietary concerns, please notify your server.

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

TID BITS- \$9.50 EACH

Ahi Poke Bowl ~ Marinated in shoyu, chili flakes, Maui onion sesame oil and Hawaiian sea salt and served over rice.

Crispy Chicken Wings with Homemade Buffalo Sauce

~ Fried to the peak of perfection, a golden crispy tidbit

Togarashi Furikake French Fries

~ Dried Japanese pepper, seaweed, sesame and Dashi.

BBQ Pork Wings with Huggo's Asian BBQ Sauce

~ Slow cooked and Frenched Pork Wings

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

HANDCRAFTED COCKTAILS

Specialty

Hawaiian Buck –

Rye, Elderflower, Lime, Angostura, Ginger Beer – 14

Lono's Curse –

Reposado, Aperol, Beet, Lime, Cayenne – 13

Puna-tic –

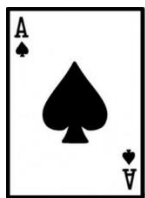
London Dry, Chartreuse, Cucumber, Mint, Lime - 14

Last Voyage –

Triple Berry Vodka, Pomegranate, Lime - 13

Sunset Sangria –

Merlot, Brandy, Pineapple, Cayenne, Honey - 11



– \$XIII

Piña Fresh –

Pineapple Vodka, Coconut Milk, Lime, Pineapple - 11

Malahini Lemonade –

Citrus Vodka, Tuaca, Lemon - 11

Pineapple Caipirinha –

Cachaca, Lime, Pineapple - 13

Kahakai Sunset –

Reposado, Chambord, Grand Marnier, Lemon - 12

"The Tusk" –

Plymouth, Lemongrass, Coconut Milk, Lime - 14

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

HANDCRAFTED COCKTAILS

Classic

Sidecar – The Ritz Hotel, Paris, 1916

Brandy, Cointreau, Lemon - 12

Jack Rose – Joseph P. Rose, Newark, NJ. 1920

Apple Jack, Lime, Pomegranate - 13

Aviation – Hugo Ensslin, Hotel Wallick, NY. 1916

London Dry, Crème Yvette, Luxardo, Lemon - 14

A Sazerac, or Goodbye Blue Monday –

Adapted from Kilgore Trout-, Midland City, Indiana. 1973

A Whisky Drink for the Only Individual
in the Universe with Free Will - 13

Barrel Aged

Old Tom Collins –

Barrel Aged Gin, Lemon, Gomme - 11

White Negroni –

Barrel Aged Gin, Suze, Lillet Blanc - 12

Aged Singapore Sling –

Barrel Aged Gin, Cointreau, Benedictine,
Pomegranate, Pineapple, Lime, Angostura - 13

Classic Tropical

Hemingway Daiquiri – El Floridita, Havana, 1930

"All things truly wicked start from an innocence." - 12

Planter's Punch – Adapted from the West Indies, circa 1800

"One of Sour, Two of Sweet,
Three of Strong, Four of Weak." - 12

"The Classic" Mai Tai – Adapted from Trader Vic's, 1944

Aged Kill Devil, Grand Marnier, Pecan Orgeat, Lime - 14
**Warning Nut Allergy*

Army Navy – David A. Embury's "Fine Art of Mixing Drinks," 1948.

Genever, Lemon, Pecan Orgeat, Angostura - 13
**Warning Nut Allergy*

FAMOUS DRINK FROM LAVA LAVA

Our Sister Restaurant at Anaeho'omalua Bay in Waikoloa Resort

Big Bamboocha Mai Tai –

Our Famous Mai Tai Recipe with Premium Spirits

Served in a Souvenir Bamboo Cup - 23 Refills 17

Gilligan's Girl–

Coconut Vodka, Ginger Liqueur, Lilikoi, Coconut Water

Served in a Souvenir Coconut Cup - 17 Refills 12

TEMPTING TROPICAL POTIONS

Mai Tai –

Our Famous Mai Tai Recipe - 9.5

Kilauea – Scorpion Bowl for 2

Brandy, Island Juices, Dark Rum and 151 - 17

Tropical Itch –

Jim Beam, Lilikoi, Dark Rum Float - 12.5

Hawaiian Rainbow –

Rum, Melon-Banana Liqueur, Pineapple, Cranberry - 11.5

Huggo's Premium Back Bar Margarita –

Reposoda, Lime, Orange, Grand Marnier - 11.5

Chee-Hoo Tini –

Pineapple Vodka, Ginger Liqueur, Lychee, Lemon - 11.5

Dark and Stormy –

Dark Rum, Ginger Beer, Lime - 9

Moscow Mule –

Vodka, Ginger Beer, Lime - 9

BLENDED TROPICAL POTIONS

Tropical Illusion –

Vodka, Almond Liqueur, Guava, Coconut - 9

Jungle Juice –

Light Rum, Guava, Mango, Strawberry - 9

Lava Flow -

Rum, Pineapple, Coconut, Strawberry - 9

WHITE WINE

Prosecco Zardetto, Sparkling	11.5
Chateau Ste. Michelle, Riesling	7.5
Mezzacorona, Pinot Grigio	8.5
Apaltagua, Rose'	8.5
J, Pinot Gris	11
Babich, Sauvignon Blanc	9
Honig, Sauvignon Blanc	11
Sonoma-Cutrer, Chardonnay	14
Guenoc, Chardonnay	8.5
Ferrari Carano, Chardonnay.....	13
Miner, Chardonnay.....	16.5

Red Wine

Heron, Pinot Noir	9
Rodney Strong, Pinot Noir	12.5
Guenoc, Merlot	8.5
Sterling, Merlot	11.5
Tilia, Malbec.....	8.5
Campo Viejo, Rioja.....	10.5
Cosentino "The Zin", Zinfandel.....	9
Guenoc, Cabernet Sauvignon	8.5
Obsidian Ridge, Cabernet Sauvignon	16
Yalumba, Shiraz	9

SPARKLING COCKTAILS

Death by Hibiscus –

London Dry, Elderflower, Grapefruit, Hibiscus 13 |

Airmail – Aged Rum, Lime Juice, Hawaiian Honey 13 |

French 75 – London Dry, Lemon Juice..... 13 |

Champagne Cocktail – Sugar Cube, Angostura 13 |

DOMESTIC BEER

Budweiser/Bud Light 16 oz – 6.5 • Coors Light -5

Lagunitas IPA – 6.5 • Ace Pineapple Cider – 6.5

Heineken – 6 • Corona – 6 • Claushaler – 5.5

KONA BREW BEER

Big Wave Golden Ale – 7

Wailua Wheat – 7 • Longboard Lager – 7

MAUI BREWING COMPANY

CoCoNut Porter – 6 • Big Swell IPA – 6