

## 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. 17.50

### Kumamoto Oysters

~ Half Dozen, Local Citrus Mignonette Wasabi Tobiko.

**G** 19.95

### Grilled Big Island Abalone

~ Garlic Butter, Gomo Wakame. **G** 19.95

### Ginger Steamed Clams

~ Hawaiian Chilies, Sake, Crispy Long Rice. 18.50

### 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** 13.50

### Honda Tomatoes, Mozzarella, Basil. **V** 12.00

### Big Island Lobster, Hamakua Mushrooms

Parmesan Cheese, White Garlic Sauce. 23.00

### Hamakua Mushrooms, Caramelized Maui Onions,

House Made Pesto, Mozzarella. **V** 13.50

### Prosciutto, Arugula, Goat Cheese. 13.50

### Garlic Bread Parmesan

~ Garlic Parmesan Butter, Toasted on Baguettes. 7.50

### Seafood Chowder

~ Fresh Island Fish, Shrimp, Clams. Cup - 8.95 Bowl - 13.50

### Garlic Fries ~ 9.50

## 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. 17.95

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. 16.50

### Lobster, Crab, Mascarpone Ravioli

~ Truffle Butter Sauce, Asparagus, Arugula. 18.50

### Papardelle with Red Shrimp

~ Tomato, Basil, Light Cream. 16.50

### Spaghetti with Olive Oil Poached Ahi

~ Tomato-Fennel Sauce, Garlic Bread. 16.50

## SIZZLING SPECIALS

### Sizzling Kona Kai Shrimp

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

### Sizzling Brussels Sprouts and Cauliflower

~ Kimchee Purée, Bacon. 16.00

### Sizzling Big Island Hamakua Mushrooms

~ Served in Their Own Iron Skillet, Asian Spices. **V** 16.00

### Huggo's Signature Teriyaki Steak ~ Marinated in Our

Secret Recipe, Flank Steak, Garlic Fries. 26.00

### Guava Braised Baby Back Ribs

~ Hoisin BBQ Sauce, Asian Herb Slaw. 16.95

### Seared Ahi Sashimi Salad

~ Baby Greens, Hearts of Palm, Yuzu Gastrique. 28.00

### Caesar Salad

~ Kealaola Farms Baby Romaine, 13.50 ~ ½ 9.50

## 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.

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, Ginger, 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



– \$13

### Piña Fresh –

Pineapple Rum, Coconut Milk, Lime, Angostura - 11

### Malahini Lemonade –

Citrus Vodka, Tuaca, Lemon - 11

### Pineapple Caipirinha –

Cachaca, Lime, Pineapple - 13

### Kahakai Sunset –

Reposado, Raspberry, Grand Marnier, Lemon - 12

### "The Tusk" –

Plymouth, Lemongrass, Coconut Milk, Lime - 14

### Tipping The Lion –

Mezcal, Suze, Dandelion - 14

## 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

### Old Tom Collins –

Barrel Aged Gin, Lemon, Gomme - 11

### White Negroni –

Barrel Aged Gin, Suze, Lillet Blanc – 12

## Classic Tropical

### Hemingway Daiquiri – El Floridita, Havana, 1930

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

### Aged Singapore Sling - Raffles Hotel, Singapore, 1915

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

### 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

Kohana, 12yr Old Flor De Cana, Grand Marnier,  
Pecan Orgeat, Lime \*\* - 15

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

Genever, Lemon, Pecan Orgeat, Angostura \*\* – 13

### "El Draque" Mojito – Sir Frances Drake, Havana, 1586

Kohana Rum, Mint, Lime - 14

\*\* ~ Warning Nut Allergy

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

## FAMOUS DRINK FROM LAVA LAVA

Our Sister Restaurant at Anaeho'omalu 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
Hanaiali'i Chardonnay .....	14
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

## DOMESTIC BEER

Budweiser/Bud Light 16 oz – 6.5 • Coors Light -5
22 oz. Gigantic Brews– 21
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 – 7 • Big Swell IPA – 7
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