

PUPUS

Sashimi or Cajun Seared Sashimi*

Fresh off the Boat Ahi, Pickled Ginger, Wasabi, Wakame 23

Fritto Misto

Calamari, Rock Shrimp, Artichokes with Chipotle Aioli,
Ponzu Sauce 19

Island Vegetable Fritto Misto

Shisito Peppers, Puna Hearts of Palm, Red Bell Peppers, Hō'io Ferns 19

Kumamoto Oysters*

Half Dozen, Local Citrus Mignonette, Wasabi Tobiko 20

Grilled Big Island Abalone

Garlic Butter, Gomo Wakame 21

Ginger Steamed Clams

Hawaiian Chilies, Sake, Crispy Long Rice 19

Locally Caught Ahi Tuna Poke Tower*

Avocado, Seaweed Salad, Molokai Purple Sweet Potato Chips 20

Huggo's Signature Teriyaki Steak*

Sliced Island Style Steak in our Special Marinade Created at Huggo's in 1969 —
it has never been changed. Garlic Fries. Served Pupu Style 28

Parmesan Garlic Bread

Garlic Parmesan Butter, Toasted on Baguettes 8 

Seafood Chowder

Fresh Island Fish, Shrimp, Clams Cup 9 Bowl 15

Garlic Fries 10

Togarashi Furikake French Fries

Dried Japanese Pepper, Seaweed, Sesame and Dashi   10 

PUPU PIZZAS

**Roasted Garlic Bulb, Cambozola Cheese, Rosemary,
Parmesan, Olive Oil**  14 

Locally Grown Tomatoes, Mozzarella, Basil  12 

**Hamakua Mushrooms, Caramelized Maui Onions,
Macadamia Nut Pesto, Mozzarella**  14 

Prosciutto, Arugula, Big Island Goat Cheese 14 



*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness,
especially if you have a medical condition.

9.4.H

SMALL PASTAS

Big Island Fettuccine

Hamakua Mushrooms, Big Island Goat Cheese, Pancetta, Asparagus,
Garlic, Olive Oil, Macadamia Nut Pesto, Garlic Bread 18

Molokai Sweet Potato – Ricotta Gnocchi

Brown Butter, Garlic, Blistered Cherry Tomatoes,
Hamakua Mushrooms 18

Paccheri Shrimp Pasta

with Fresh Kona Raised Shrimp, Blistered Cherry Tomatoes,
Sea Asparagus, Fish Fume, Marinara Sauce 22

Pasta Mala

Hamakua Mushrooms, Asparagus, Garlic, Olive Oil 15

SIZZLING SKILLETS

Sizzling Shrimp

Shrimp, Garlic, Butter and Herbs, Garlic Bread 21

Sizzling Brussels Sprouts and Cauliflower

Kimchee Purée 16

Sizzling Big Island Hamakua Mushrooms

Asian Spices 16

SALADS

Seared Ahi Sashimi Salad*

Baby Greens, Hearts of Palm, Avocado, Maui Onions, Shoyu Pearls,
Kaffir Lime Vinaigrette 31

Caesar Salad

Local Romaine, Garlicky Caesar Dressing,
Parmesan, Croutons, Frico 14 ~ 1/2 10 

LLBC BURGER

Made Famous at our Lava Lava Beach Club Restaurant

Big Island Beef, Stuffed with Gorgonzola. Topped with Avocado,
Tomato, Fried Sweet Onion, Arugula, Aioli, Garlic Fries 19

Gluten Free Bun Available  +3

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 Gluten Free

 Vegan

 Vegetarian or can be made Vegetarian – please ask server

If you have any dietary concerns, please notify your server.

 1/2 price 'til 6pm in the Lounge only

9.4.H

CRAFT COCKTAILS

VODKA

Electric Flower

Big Island Sweet Potato Vodka, Lillet, Cointreau, Lemon Juice 13

Last Voyage

Berry Infused Tito's Vodka, Pomegranate, Black Currant, Angostura Bitters, Lime Juice 13

Malahini Lemonade

Citrus Infused Tito's Vodka, St. George Raspberry Liqueur, Tuaca, Lemon Juice 14



BOTANICAL

Empress 1908 Collins

Empress 1908 Gin, Earl Grey, Lemon Juice 11

Fissure 8 Sling

Old Tom Gin, Cointreau, Luxardo Maraschino, Benedictine, Cynar Italian Liqueur, Angostura Bitters, Pomegranate, Black Currant, Pineapple & Lime Juices 14

White Negroni

Old Tom Gin, Suze Bitters, Lillet Blanc 13

Death In The Gulf Stream

Genever Gin, Earl Grey, Angostura Bitters, Lime Juice 14

Punatic

Bombay Sapphire Gin, Green Chartreuse, Lemongrass, Ginger, Cucumber, Mint, Lime Juice 16

Tusk

Plymouth Gin, Lemongrass, Ginger, Coconut Milk, Lime, Basil, Chili Oil 15

CORN & RYE

War on Wisdom

Buffalo Trace Bourbon, Sage, Angostura Bitters, Lemon Juice 14

Passion in the Rye

Knob Creek Rye, Pomegranate, Black Currant, Lilikoi & Lime Juices 14

Goodbye Blue Monday

Knob Creek Rye, Earl Grey, Luxardo Maraschino Liqueur, Angostura & Peychaud's Bitters 14

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

CRAFT COCKTAILS

CANE

Kill Devil Raisin Punch

KoHana Kea, Kuleana Nanea, Diplomatico Exclusiva & Lemonhart 151 Rums
Infused with Golden Raisins, Angostura Bitters, Absinthe, Pomegranate,
Black Currant, Grapefruit & Lime Juices 15

Piña Fresh

Pineapple Infused Kuleana Huihui Rum, Coconut Milk,
Angostura Bitters, Lime Juice 13

Huihui Daiquiri

Kuleana Huihui Rum, Aperol, Lime Juice 14

hBAR's Seasonal Mai Tai

KoHana Kea & Kuleana Nanea Rums, Cointreau,
Seasonal Orgeat, Lime Juice 16

"El Draque" Mojito

KoHana Agricole Rum, Green Chartreuse, Mint, Lime Juice 14

AGAVE

Fickle Finger of Fate

Cazadores Reposado Tequila, Montenegro Italian Liqueur,
Lime and Grapefruit Juices, Tajin, Salt and Sugar Rim 13

Lono's Curse

Cazadores Reposado Tequila, Aperol, Beet Shrub, Cayenne, Lime Juice 14

Tipping the Lion

El Silencio Mezcal, Suze Bitters, Lemon Juice, Dandelion Essence, Cayenne 15

Brass Cupcake

El Silencio Mezcal, Cynar Italian Liqueur, Angostura Orange Bitters,
Earl Grey Syrup, Lemon Juice, Hawaiian Chili Pepper Sea Salt Rim 15

MOCKTAILS

Beet on the Brat

Beet Shrub, Lime Juice and Soda 7

Bad Moves

Lemongrass, Ginger, Coconut Milk, Lime Juice, Soda 7



FAMILY OWNED ★ OHANA OPERATED

TEMPTING TROPICALS

FROM LAVA LAVA BEACH CLUB

Our Sister Restaurant at Anaeho'omalu Bay
in Waikoloa Resort

Big Bamboocha Mai Tai

Kuleana Hui Hui Rum, Exotic Tropical Juices, Topped with Kuleana Nanea & Lemonhart 151 Rums, Served in a Souvenir Bamboo Cup 24 Refills 17
Limit of 2 per person

Gilligan's Girl

Three Olives Coconut Vodka, Stirring's Ginger Liqueur, Lilikoi Juice, Coconut Water, Served in a Souvenir Coconut Cup 17 Refills 12

Huggo's Famous Mai Tai

This recipe has been a highlight on our menus since its creation in 1969 at Huggo's. Our secret blend of tropical juices, almond essence, light and dark rums. Our "50 Year Mai Tai" is the best in the islands. 11

Kilauea Bowl

Brandy, Guava & other Tropical Juices with Whaler's Dark & Lemonhart 151 Rums
Served to a minimum of 2 Guests 17

Fresh Squeezed Margarita

Cazadores Reposado Tequila, Cointreau, Lime Juice 13

Chee-Hoo-Tini

Sky Pineapple Vodka, Stirring's Ginger Liqueur, Lychee & Lemon Juices 13

Hawaiian Buck

Knob Creek Rye, Angostura's Bitters, Fever Tree Ginger Beer, Pineapple & Lime Juices 13

Jungle Juice

Rum, Guava & Mango Juices, Strawberries
Blended 11

Painkiller

Blanco Rum, Lemonhart 151, Coconut Milk, Orange and Pineapple Juices, Grated Nutmeg
Blended 12



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WHITE & ROSÉ WINES

Korbel Rosé, Sparkling 10
Prosecco Zardetto, Sparkling 12
Chateau Ste. Michelle, Riesling 7
Apaltagua, Rosé 8
Lorenza, Rosé 11
Mezzacorona, Pinot Grigio 8
J, Pinot Gris 11
Babich, Sauvignon Blanc 9
Honig, Sauvignon Blanc 11
Smoking Loon, Chardonnay 8
Sonoma-Cutrer, Chardonnay 15
Ferrari Carano, Chardonnay 14
Rombauer, Chardonnay 25

RED WINE

Heron, Pinot Noir 9
Rodney Strong, Pinot Noir 13
Rodney Strong, Merlot 11
Tilia, Malbec 8
Campo Viejo, Rioja 11
Smoking Loon, Cabernet Sauvignon 8
Hess, Cabernet Sauvignon 10
Obsidian Ridge, Cabernet Sauvignon 18
Sequoia Grove, Cabernet Sauvignon 25

WORLD BREWS

Budweiser/Bud Light 16 oz 7
Coors Light 5
Heineken 6
Corona 6
Ace Pineapple Cider 7
17 oz. Gigantic Brews 16
Heineken o.o.N.A 6

HAWAII BREWS

Kona Big Wave Golden Ale 7
Kona Wailua Wheat 7
Kona Longboard Lager 7
Maui CoCoNut Porter 8
Maui Big Swell IPA 7
Ola Brew IPA 7