

# HBCAFTERNOONMENU

## starters and bites

**french onion soup** 7

**warm bread du jour  
with balsamic olive oil** 🌿  
whole order 6 | half order 4

**hawaiian ahi poke** 15  
( mild or extra spicy )  
hawaiian chili pepper oil,  
fresh onion, shoyu, purple  
sweet potato chips 🌿👁️

**chilled edamame** 5  
sesame, garlic, salt 🌿🌿

**hand-cut fries** 7.5  
truffle mayo, ketchup 🌿

**parmesan custard** 13.5  
roasted eggplant and red  
peppers, marinara sauce,  
basil-macadamia pesto,  
toasted rosemary bread 🌿

## sushi (cut/hand roll)

**spicy tuna** 10/8  
tobiko 🌿👁️

**tekka maki** 6  
ahi 🌿👁️

**spicy lava** 13  
hamachi belly,  
jalapeño, tobiko  
🌿👁️

**hilo surf** 10  
poached shrimp, mayo,  
tempura crisps, warm  
tempura dipping sauce

**warabi** 10  
fiddle fern, avocado,  
cucumber, quinoa,  
teriyaki aioli 🌿🌿

**california** 9/7  
crab, masago 🌿👁️

**kappa maki** 4  
cucumber 🌿🌿

## salads

**crab cake** 17  
mixed greens, heart of palm, cherry  
tomatoes, honey-sesame vinaigrette,  
sweet chili mayo, crispy wonton chips

**organic greens** 8  
choice of dressing: cilantro-lime,  
parsley-flax, honey-sesame, ranch,  
creamy garlic, white balsamic 🌿🌿

## burgers

choice of hand-cut fries, liliko'i slaw,  
white or brown rice; substitute mixed  
greens side salad for additional 3.5

**taro-quinoa veggie burger** 14  
carrots, beets, cucumber, basil mayo 🌿

**1/2 pound bleu bay burger** 16  
grilled local grass-fed beef, gorgonzola

## mains

**fresh catch fish and chips** 18  
kona longboard beer batter,  
hand-cut fries, petite salad,  
lemon-caper tartar sauce

**mushroom pot pie** 15 🌿  
**chicken** 16 | **shrimp** 18  
yellow curry, pastry crust,  
mixed greens side salad

**Please notify your server  
of any dietary restrictions  
so that our kitchen can  
accommodate your needs.**

🌿 can be prepared vegetarian  
🌿 can be prepared vegan  
🌿 can be prepared gluten free  
👁️ consuming raw or undercooked  
foods may increase your risk of  
foodborne illness

**Mahalo nui loa to the Hawai'i producers who grow, raise, and catch our fresh island ingredients**