

PUPUS

ISLAND STYLE STARTERS

ISLAND-INSPIRED HOUSE SOUP 8

Ask your server about today's special

LOADED "HAPUNACHOS" 14 (V)

Refried Beans, Guacamole, Sour Cream, House Pico, Jalapenos, Green Onion, Cheese Sauce
Add Aunty Stella's Chili 4

POKE NACHOS* 22

Wild Ahi Poke, Spicy Mayo, Tobiko, Nori, Kabayaki, Avocado, House Sweet Potato Chips

SANDWICHES & SALADS

All Sandwiches served with French Fries or Sweet Potato Fries.

THE "BEYOND BURGER" 18 (V)

Veggie "Meat" Patty, Whole Wheat Kaiser, Lettuce, Kamuela Tomatoes, Onion

HOUSE MADE MEATBALL SANDWICH 14

Tomato Sauce, Mozzarella Cheese, Stadium Roll Big Island Grass-fed Beef and Pork Meatballs, House Pickle, Fries, or Chips

CAESAR SALAD 15

Kamuela Romaine, Crispy Garlic Croutons, Parmesan Cheese, House Anchovy Dressing

CHINESE CHICKEN SALAD 17

Punachicks Chicken, Cashews, Oranges, Kekela Farms Purple Won Bok, Edamame, Chopped Island Romaine, Bell Pepper, Hoisin Balsamic Dressing

ADD TO ANY SALAD

Chicken Breast, Crispy Hilo Tofu, 7
Fresh Catch or Sugar Cane Shrimp Skewer 10

DESSERTS

HAPUNA MUD PIE 10 (V)

Kona Coffee Ice Cream, White Chocolate Mac Nut Sauce, Mac Nut Swirled Vanilla Ice Cream, Chocolate Cookie Crust

HAWAIIAN BANANA SPLIT 12 (GF)

Warm House Kulolo, Liliko'i Sauce, Island Fruit, Tahitian Vanilla Ice Cream, Coconut Caramel, Toasted Macadamia Nuts

LILIKO'I CHEESECAKE 8 (V)

Fresh Fruit, Mango Sauce

FRUIT PLATE 15 (GF,V)

Seasonal Fresh Fruit, Greek Yogurt, Mauna Kea Resort Honey

CHIA BOWL 9 (GF)

Liliko'i Cubes, Island Fruit, Garden Lime Leaves

ALOHA ELVIS 10 (GF)

Chocolate Mousse, Bavarian Banana, Bavarian Chocolate Dipped Bacon, Peanut Butter Crème, Candied Peanuts

ON DA SIDE

Sweet Potato Fries 7 (V)

Small Green Salad 6 (GF,V)

Sweet Potato Salad 6 (GF,V)

French Fries 6 (V)

Potato Mac Salad 5 (V)

White Rice 5 (GF,V)

Brown Rice 5 (GF,V)

Kim Chee 5

LARGE PLATES

LOCO MOCO* 20

Grilled Prker Ranch Patty, Sunny Side Up Egg, Brown Gravy, Grilled Hamakua Mushrooms, Steamed Rice

BIG ISLAND TACOS* 21 (GF)

Chef Randy's "Chiliko'i" Sauce, Island Corn Relish, Indigo Tomatoes, Guacamole, Blue Corn Tortilla
Choice of Fish, Shrimp or Punachicks Chicken

BIG ISLAND STYLE SAIMIN 16

Island Made Noodles, House Cured Pork Belly, Soft Boiled Punachicks Egg, Sliced Scallions, Crispy Nori, Fish Cake

(GF) GLUTEN FREE | (V) VEGETARIAN | A service charge of 18% will be added for all parties of 6 or more
*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



THE NAUPAKA IS A NATIVE HAWAIIAN PLANT WHOSE DELICATE WHITE FLOWERS APPEAR TO BE CUT IN TWO, INSPIRING AN ANCIENT LEGEND OF TWO LOVERS FOREVER WISHING TO BE REUNITED.



FRUIT SMOOTHIES

12oz 8 / 16oz 9

Choice of Chocolate, Strawberry, Vanilla, Liliko'i, Mango, Banana, Pineapple, Guava, Coconut

SPARKLING & WINE

SPARKLING

1031 Prosecco, Mionetto IL, Italy 11/42

ROSÉ

6006 Rose, Fleur de Mere, Provence, France 12/45

WHITE

3008 Sauvignon Blanc, Loveblock, New Zealand 15/58

4007 Pinot Grigio, Bollini, Italy 11/42

2041 Chardonnay, Hess "Shirtail Ranches" CA 15/58
Monterey

RED

7042 Pinot Noir, Acrobat, OR 14/52

9500 Syrah-Grenache, Austin Hope "Troublemaker" 13/50

8010 Merlot, Toad Hollow 11/42

"Richard McDowell Selection", CA

9058 Cabernet, Napa Valley Quilt, 16/62
Napa Valley, CA

BEER

FROM THE TAP

LOCAL CRAFT 12oz/ 16oz

Kona Brewing Company 9/11

Longboard Island Lager

Kona Brewing Company 9/11

Big Wave Golden Ale

Maui Brewing Company 9/11

Pineapple Mana Wheat

Big Island Brewhaus 9/11

Paniolo Pale Ale

Ola Brewing Company 11/12

A`a IPA

Ola Brewing Company 11/12

Seasonal Cider

Pacifico 8/10

Mexican Lager

Ask about special seasonal brews!

BREWS

IMPORTED 8 CRAFT 8

Amstel Light

Corona

Corona Light

Heineken

Heineken Light

Stella Artois

Guinness Draught

Modelo Especial

NON-ALCOHOLIC 8

O'Doul's

St. Pauli

Samuel Adams

Boston Lager

Blue Moon Belgian

White Ale

Angry Orchard Cider

Michelob Ultra

DOMESTIC 7

Bud Light

Budweiser

Miller Lite

Coors Light

COCKTAILS

MAI TAI 15

Old Lahaina Silver, Pineapple Juice, Orange Juice,

Orgeat Syrup, Old Lahaina Dark Rum Float

UPGRADE YOUR MAI TAI - AOLANI TAI 18

Kohana Kea Agricole Rum, Old Lahaina Dark Rum,

Aperol Calahua Cream of Coconut Foam, Lime Juice,

St. Elizabeth's Allspice Dram Liqueur

GUAVA SUMMER 15

Fid Street Gin, Cruzan Guava Rum,

Guava Puree

STRAWBERRY MINT MULE 15

Hawaii-Made Organic Ocean Vodka,

Fresh Strawberry, Mint

KILAUEA FLOW 16

Fid Street Gin, Banana, Passion Daiquiri

LILIKO'I LEMONADE 18

Grey Goose Vodka, Local Liliko'i (Passion Fruit)

Lemonade, Blended or on the Rocks

COCONUT WIRELESS 15

Malibu Rum, Disaronno, Creme of Coconut,

Pineapple, Macadamia Nuts, Fresh Mint

THE SKINNY 16

Cazadores Silver Tequila, House-Made Sweet & Sour

Fresh Grapefruit Juice, Coconut Water

TIKI MANGO MOJITO 16

Bacardi 8, Mango Puree

KA'U CADILLAC 18

Don Julio Reposado, Grand Marnier, Ginger

POLUEA 'OLE

(ZERO PROOF)

ROSEMARY CRUSH 8

Grape, Rosemary, Lemon Juice,

Mauna Kea Resort Honey Syrup

HIBISCUS COOLER 8

Coconut Water, Lemon,

Hibiscus Jalapeño Syrup



WESTIN FRESH BY THE JUICERY 8

🌺 Lychee, Banana, Pineapple, Vanilla, Ice

🌺 Mango, Blueberries, Avocado, Almond Milk

🌺 Strawberries, Banana, Goji Berries, Coconut Milk

🌺 Yogurt, Cherries, Blueberries, Banana

OTHER DRINKS

ICED TEA 5

SODA 5

CHEF PETER'S LI HING
MUI LEMON SODA 5

RED BULL 6

PERRIER 4.50

COCONUT WATER 6

COFFEE 6

FRENCH PRESS 9
100% Kona Coffee

TEA 5

Earl Grey, Green
English Breakfast