

HBCAFTERNOONMENU

starters and bites

french onion soup 8

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

hawaiian ahi poke 16

(choice: mild or 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

tekka maki 6

ahi 🌿🌿🌿

lū'au 15

kalua pork, lomi
salmon, poi 🌿🌿

warabi 10

fiddle fern, avocado,
cucumber, quinoa,
teriyaki aioli 🌿🌿🌿

california twist 14

tempura fried soft-shell crab,
cucumber, avocado, masago

plantation 15

hamachi, cucumber, tobiko,
spicy pineapple salsa 🌿🌿🌿

spicy tuna 10

tobiko 🌿🌿🌿

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 20

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