

# HBC LUNCH MENU

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## starters + bites

**french onion soup** 10

**warm bread du jour**  
**whole** 8 | **half** 6  
balsamic + olive oil 🌱

**chilled edamame** 6  
**+ shrimp** 13  
sesame-garlic 🌱🌱🌱

**ahi poke** 20  
*substitute mixed greens salad for chips + 4*  
hawaiian chili pepper oil, shoyu,  
white + green onions, sweet potato chips 🌱🌱🌱🌱🌱

**mushroom poke** 18  
*substitute mixed greens salad for chips + 4*  
hāmākua mushrooms, white + green onion,  
sesame oil, shoyu, black + white sesame,  
crushed red pepper, sweet potato chips 🌱🌱🌱🌱🌱

**onion rings** 15  
salt, vinegar, garlic 🌱

**classic hand-cut fries** 8  
truffle mayo, ketchup 🌱

**peppered beef carpaccio** 16  
olive oil, fried capers, shallots, alae salt,  
horseradish crema, micro greens 🌱🌱🌱🌱

**parmesan custard** 16  
roasted eggplant + red peppers,  
marinara, basil-macadamia pesto,  
toasted rosemary bread 🌱

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## salads

**brussels sprout** 17  
**+ chicken** 23 | **+ shrimp** 24  
shaved brussels sprouts, arugula, parmesan cheese,  
toasted macadamia nuts, dried cranberries,  
flax vinaigrette 🌱🌱🌱🌱🌱

**crab cake** 24  
mixed greens, heart of palm, grape tomatoes,  
house-made wonton chips, sweet chili mayo,  
honey-sesame vinaigrette

**misoyaki butterfish** 24  
romaine, edamame, furikake croutons, red cabbage,  
misoyaki butterfish, creamy miso dressing 🌱🌱

**mixed greens** 10  
local organic mixed greens, cucumber, tomato,  
crostini, choice of dressing 🌱🌱🌱

## sides

**ginger-garlic sautéed shrimp** 🌱🌱 7

**crab cakes (2)** 15

**twice-cooked yukon potato wedges** 🌱 7

**crispy brussels sprouts + mushrooms** 🌱 10

**ginger-garlic sautéed vegetables** 🌱🌱🌱 7

**jicama-liliko'i slaw** 🌱🌱🌱 4

**sweet heat pickles** 🌱🌱🌱 4

**sweet potato chips** 🌱 5

Please notify your server of any dietary restrictions so we can accommodate

🌱 can be prepared vegan

🌱🌱 can be prepared gluten free

🌱🌱🌱 can be prepared vegetarian

🌱🌱🌱🌱 consuming raw or undercooked foods may increase risk of foodborne illness

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# hbclunchmenu

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## sandwiches

*choice of hand-cut fries or jicama-liliko'i slaw  
substitute mixed greens salad + 4*

### paniolo burger 22

seasoned ½ lb beef patty, cheddar cheese,  
applewood smoked bacon, tabasco onions,  
okolehao bbq sauce, brioche bun

### taro-quinoa veggie burger 20

carrots, beets, cucumber, mixed greens, basil  
mayo, brioche bun 🌱

### beef bulgogi 20

bulgogi beef + hāmākua mushrooms,  
shredded cabbage, pickled carrots,  
garlic mayo, hoagie roll

### buttermilk fried chicken 22

fried chicken thigh, sambal honey mustard,  
sweet heat pickles, brioche bun

### big kid grilled cheese 20

mozzarella + swiss + provolone + parmesan,  
basil-macadamia nut pesto,  
oven-roasted tomatoes, sourdough 🌱

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## mains

### fresh catch fish + chips 29

kona longboard beer batter, hand-cut fries,  
petite salad with white balsamic vinaigrette,  
lemon-caper tartar sauce

### hāmākua mushroom pot pie 18

+ chicken 20  
yellow curry vegetable filling, pastry crust,  
mixed greens side salad 🌱

### garlic shrimp yakisoba 26

yakisoba noodles, garlic-ginger shrimp,  
market vegetables, pickled mushrooms, green onion

### petite striploin 28

7 oz grilled striploin, garlic butter, crispy brussels sprouts  
+ mushrooms, twice-cooked yukon potato wedges,  
garlic-scallion crema

### ulu + potato gratin 26

breadfruit, yukon potatoes, roasted garlic,  
hāmākua ali'i mushrooms, cauliflower purée,  
gluten-free panko crust, arugula, flax dressing 🌱🌱🌱

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## keiki

*for 12 years and under, mahalo*

### cheesy pasta 10

+ broccoli 15 | + chicken 15

### chuggin' nuggets 12

fried chicken, sautéed broccoli, "awesome sauce", choice of fries or jicama-liliko'i slaw

### keiki sliders 15

2 oz beef patties, cheddar cheese, brioche buns, choice of fries or jicama-liliko'i slaw

### keiki fresh catch 15

battered + fried fish, sautéed broccoli, tartar sauce, choice of fries or jicama-liliko'i slaw

*To the Hawa'i'i producers who grow, raise, and catch our fresh island ingredients  
and to our community for your continued support – mahalo nui loa.*