

PUPIJS

ISLAND STYLE STARTERS

LOADED "HAPUNACHOS" 17 (V)

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

EDAMAME POT STICKERS 17 (V)

Spicy Soy Dipping Sauce, Cabbage Slaw

HUMMUS PLATE 19 (V+)

House Made Ulu Hummus, Grilled Pita, Kalamta Olives, Raw Garden Vegetables

AHI TATAKI 19

Seared Wild Ahi, Kaiware Sprouts, Radish, Garden Citrus Sauce

ISLAND AHI SASHIMI* 22

Wasabi, Soy, Pickled Ginger

AHI POKE BOWL* 25

Wild Caught Ahi, Sweet Onion, Avocado, Kukui Nut, Kabayaki, Spicy Mayo, Brown Rice

FRIED COCONUT SHRIMP 21

Guava Cocktail Sauce, Hapa Curry

CHICKEN WINGS 20

Choice of BBQ, Buffalo or Korean

CRISPY CALAMARI 21

Warm Marinara, Aji Amarillo Aioli

SANDWICHES

All Sandwiches served with French Fries or Sweet Potato Fries.

JUMBO HOT DOG 15

Eisenberg Black Angus Dog, Sweet Bun, French Fries

NAUPAKA BURGER 25

Parker Ranch Beef Patty, Toasted Brioche Bun, Mushroom Ketchup, Swiss Cheese, LTO, Crispy Onions

NAUPAKA FRIED CHICKEN SANDWICH 23

Lightly Battered Chicken Breast, Shredded Cabbage, Spicy Aioli, Kosher Pickle Chips, Toasted Brioche Bun

FRESH CATCH SANDWICH* 30

Grilled Wild Catch, Toasted Brioche Bun, House Tartar, Lettuce, Onion, Kamuela Tomatoes

THE "IMPOSSIBLE BURGER" 24 (V+)

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

CLUB SANDWICH 19

Herbed Focaccia, Smoked Turkey, Kamuela Tomatoes, Crispy Bacon, Island Avocado, Lettuce, Mayonnaise

SALADS

HILO HEARTS OF PALM "CEVICHE" 22 (V+, GF)

Kamuela Romaine, Boiled Egg, Avocado, Kamuela TOMatoes, Bacon, Crispy Fried Onions, Blue Cheese, Creamy Tarragon Dressing

CAESAR SALAD 17

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

QUINOA BOWL 21 (V+, GF)

Roasted Veggies, Yuzu-Soy Tahini Dressing

NAUPAKA TOSSED GRILLED CHICKEN COBB SALAD 23

Kamuela Romaine, Boiled Egg, Avocado, Kamuela Tomatoes, Bacon, Crispy Fried Onions, Blue Cheese, Creamy Tarragon Dressing

ADD TO ANY SALAD

Chicken Breast, Crispy Fried Tofu 11
Tiger Shrimp 13
Fresh Catch, Sashimi, Poke 20

ON DA SIDE

Sweet Potato Fries 10 (V)

Green Salad 8 (GF, V)

French Fries 10 (V)

Potato Mac Salad 7 (V)

White Rice 6 (GF, V)

Brown Rice 6 (GF, V)

Kim Chee 5

DESSERTS

HAPUNA CHOCOLATE TARTUFO 12

Chocolate Chip Cookie, Strawberry and Vanilla Ice Cream, Chocolate Ganache

LILIKO'I CHEESECAKE 10 (GF, V)

Fresh Fruit, Mango Sauce

FRUIT PLATE 15 (GF, V)

Seasonal Fresh Fruit, Greek Yogurt, Mauna Kea Resort Honey

COCONUT PANA COTTA 10 (V+)

Frosted Flakes, Pineapple Preserves, Fruit Sorbet

ENTRÉES

LOCO MOCO* 24

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

HAMAKUA TACO 25 (V+)

Locally Grown Roasted Hamakua Mushrooms, Marinated Kale Slaw, Mole, Pickled Onions

TEMPURA FISH TACO 27

Avocado Salsa, Shredded Cabbage, House Pico de Gallo, Crema, Micro Cilantro

KONA LONGBOARD BEER BATTERED FISH & CHIPS 28

Fries, Tartar Sauce, Lemon Wedge

NAUPAKA "DAN DAN" NOODLES 22 (V+)

Sun Noodle Ramen, Island Grown Chinese Cabbage, Spicy Veggie "Meat" Sauce, Roasted Peanuts

BIG ISLAND STYLE SAIMIN 22

Sun Noodles, House Cured Pork Belly, Soft Boiled Egg, Sliced Scallions, Crispy Nori, Fish Cake

[GF] GLUTEN FREE | [V] VEGETARIAN | [V+] VEGAN | 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.

FRUIT SMOOTHIES

16oz 10

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

WINE & SAKE

SPARKLING

1031	Prosecco, Mionetto, Italy	11/50
1040	Cremant Brut, Faire La Fete, France	12/54

ROSÉ

6013	Bieler Père et Fils 'Sabine', Aix-En-Provence, France	14/63
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WHITE

5701	Vinho Verde, Casal Garcia, Portugal	12/54
3012	Sauvignon Blanc, Joel Gott, NZ	15/68
4007	Pinot Grigio, Pighin, Italy	11/50
2041	Chardonnay, J Vineyards 'Black Label', CA	16/72

RED

7042	Pinot Noir, Siduri, Santa Barbara, CA	16/72
8010	GSM, Torbreck 'Cuvée Juveniles', Barossa Valley	16/72
9058	Cabernet, Paso d'Oro, Paso Robles, CA	15/68

SAKE

Islander Junmai Daigingo	49/84
Islander Yuzu Sake	49
Islander Liliko'i Sake	49
Islander Pineapple Sake	49

BEER

FROM THE TAP

LOCAL CRAFT 160Z

Ola Brewing Company 13
Seasonal Cider

Kona Brewing Company 12
Castaway IPA

Big Island Brewhaus 14
Paniolo Pale Ale

Grupo Modelo 12
Modelo Especial - Pilsner

Kona Brewing Company 12
Mai Time Wheat Ale

Ola Brewing Company 13
Ma'a Lager

Kona Brewing Company 12
Big Wave Golden Ale

Ask about special seasonal brews!
Some of the beers may change without notice.

BREWS

IMPORTED 9

Amstel Light
Corona
Corona Light
Heineken
Heineken Light
Stella Artois
Guinness Draught
Modelo Especial

NON-ALCOHOLIC 8

Athletic Brewing Golden Ale
Athletic Brewing IPA

CRAFT 9

Samuel Adams
Boston Lager
Blue Moon Belgian
White Ale
Angry Orchard Cider
Ola Brew Seltzers

DOMESTIC 8

Bud Light
Budweiser
Miller Lite
Coors Light
Michelob Ultra

COCKTAILS

NIU MAI TAI 18
Kula Toasted Coconut Rum, Pineapple Juice, Orange Juice, Orgeat Syrup, Mahina Dark Rum Float

HAPUNAGRONI 18
Kuleana Huihui Rum, Luxardo Bitter Bianco, Lillet Blanc, Dolin Vermouth Blanc

LYCHEE MOJITO 18
Bacardi Rum, Lychee Puree, Mint, Lime Juice, Ginger Ale

PASSION PISCO SOUR 18
Barsol Pisco Quebranda, Liliko'i Puree, Lemon Juice, Egg White, Bitters

REFRESHER 18
Maui Ocean Vodka, Strawberry Basil Agave, Lemon Juice, Club Soda

CALDERA 18
El Silencio Mezcal, Chipotle Agave, Lime Juice, Black Salt

PIKA MARGARITA 18
Cazadores Reposado, Jalapeño Agave, Lime Juice, Tajin

APEROL SPRITZ 22
Aperol, Prosecco, Club Soda

ASK YOUR SERVER ABOUT OUR \$10 DAILY COCKTAIL SPECIAL

POLUEA 'OLE [ZERO PROOF]

COOL ENOUGH 10

Strawberry Basil Agave, Fee Bros. Rhubarb Bitters, Lemon Juice, Club Soda

ROSEMARY CRUSH 10

Grape, Rosemary, Lemon Juice, Mauna Kea Resort Honey Syrup

HIBISCUS COOLER 10

Coconut Water, Lemon, Hibiscus Jalapeño Syrup



WESTIN FRESH BY THE JUICERY 10

- Lychee, Banana, Pineapple, Vanilla, Ice
- Mango, Blueberries, Avocado, Almond Milk
- Strawberries, Banana, Goji Berries, Coconut Milk
- Yogurt, Cherries, Blueberries, Banana

OTHER DRINKS

ICED TEA 6

SODA 6
Pepsi, Diet Pepsi, Starry, Ginger Ale

CHEF PETER'S LI HING MUI LEMON SODA 6

RED BULL 6

PERRIER 4.50

COCONUT WATER 6

COFFEE 6

TEA 5
Earl Grey, Green English Breakfast