



SPRING INTO THE HUB PUB.

Breakfast

Wednesday to Saturday 8am-11am

Lunch

Wednesday to Saturday 11am-4pm

Dinner

Wednesday to Saturday 4pm-9pm

Sunday Brunch

8am-3pm

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Dinner at THE HUB

Soup

HUBmade Soup (Hapa portion available) \$6/4

Made from scratch w. local ingredients and lots of love

Salads

Kohala Salad

\$8/\$5

Organic Kohala greens, fresh tomatoes with HUBmade pickles

Tomato Tofu & Fennel Salad

\$10/6

Fresh local veggies and organic tofu with seasonal greens

Citrus Beet Salad

\$10

Marinated, sliced beets, goat cheese, candied mac nuts & seasonal greens. Served with Citrus balsamic dressing

Pupu's

Furikake Ulu Fries

\$5

Local Breadfruit w. toasted seaweed seasoning & HUBmade beet ketchup

Mochiko Chicken

\$11

Appetizer size of rice flour battered organic chicken with a side of HUBmade pickles

Kanaka Stack

\$12

Seared Sirloin poke and Onion Rings

Onion Rings

\$10

Brew battered sweet onions with HUBmade Aioli and pickles

North Shore Prawns

\$12

A half dozen shrimp, garlic, butter and citrus

BBQ Chicken Drum & Wing

\$10

Grilled drumettes with HUBmade BBQ sauce, slaw and Kohala vegetable crudité

Seasonal Chips

\$4

Thinly sliced and fried crisp

HUBPUB SAMPLER

\$15

Three North Shore Prawns - Mochiko Chicken - Onion Rings

Keiki Menu

Offered for kids 9 and younger

Grilled Cheese

\$6

Served with sweet potato chips and fresh fruit

Triceratops Tacos

\$7

Veggie or ham quesadillas from the Cretaceous

Keiki Burgers

\$8

Served with sweet potato chips and fresh fruit

Keiki Orange Chicken Bowl

\$8

Like the adults only smaller

Tomato Pasta

\$7

Hand cut pasta and wholesome tomato sauce

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PUB Standards

KVH PUB Burger **\$16**
100% local grass-fed beef, caramelized onions, goat cheese, lettuce, tomato and sprouts on a toasted ciabatta. HUBmade Aioli and a choice of *seasonal chips, fries or salad*

Ulu Veggie Burger **\$14**
HUBmade ulu patty, caramelized onions, lettuce, tomato, sprouts and HUBmade vegan Aioli on a toasted ciabatta. A choice of *seasonal chips, fries or salad*

Local Fish Plate **\$19**
Grilled fresh catch with two scoop rice, HUBmade pickles and stir-fry local veggies

Kahua Hamburger Steak **\$12**
100% local grass-fed beef or Ulu patty, onions, gravy and two scoops rice and 'uala salad
Add Ali'i Mushrooms \$2
Add Organic Egg \$2

Orange Chicken **\$15**
Mochiko chicken tossed with sautéed local vegetables, local citrus and an orange reduction over rice
Sub Tofu for Chicken available upon request

Curry Bowl **\$16**
Made from scratch coconut green curry and sautéed local vegetables

Fish and Chips **\$15**
Brew battered fresh catch served with fries, HUBmade aioli, lemon and HUBmade pickles

Road One Coffee Crusted Kahua Steak **\$29**
Ulu mash, seasonal steamed veg, with cowboy butter. Ask your server for the cut featured today

HUBmade Pasta

Kohala Scampi **\$22**
Three Kauai prawns over hand cut pasta. Tomato, onions, citrus, wine and butter

Primavera **\$19**
Asparagus, mushrooms, tomato & herbs over hand cut pasta

Kahua Beef Stroganoff **\$22**
Mushroom cream sauce with sliced beef, goat cheese and caramelized onions over hand cut pasta

Kohala Country Bolognese **\$22**
Sausage, bacon, ground beef with fresh tomatoes over hand cut pasta

Da sides

Side Shrimp **\$4**
Two prawns to any dish

Steamed Rice **\$2**
Brown or white

Sautéed Greens **\$4**
Local chard and kale

Side Organic Chicken **\$4**
Marinated in olive oil and herbs

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LOCAL FIRST | ORGANIC FOCUSED

Feeding Hawaii from responsible food producers

We strive to offer the best products Kohala and Hawaii Island has to offer. Our efforts are focused on items that are responsibly grown and country crafted.

Mahalo to our local farmers and food producers who provide local and/or organic ingredients making up 90% of our menu.

Ahualoa Goat Cheese	Bee Devine Honey	Big Island Coffee Roasters
Big Island Poultry	Blue Dragon Farm	Fish House
Grace Farms	Hamakua Mac Nuts	HIP-Agriculture
Hula Halau O Kukui Aloha O Kohala		Inspired by the Sun
Kahua Ranch	Kohala Institute Farm	Kukuipahu Ranch
Kuaiwi Farms	Kohala Organic Produce	Kona Fish
Lokahi Sanctuary Gardens	Lone Palm	Mamane Bakery
Na Pua Li'I Hermitage	Rincon Family Farms	Sage Farms
Spicy Ninja Hot Sauce	Sunrise Farms	Tommy Gomes
Tropical Dreams Ice Cream	The 'Ulu Co-Op	Westside Confections



BRINGING COMMUNITY TOGETHER

The Kohala Village HUB is our community hub, a place where community can gather to STAY at our Inn, EAT at our PUB or LEARN & PLAY at our community programs and events.

***Did you know** the profits from our restaurant, The HUB PUB, and our Kohala Village Inn go to support the HUB's non-profit FEED Hawai'i, whose purpose is to support Kohala and Hawai'i community's needs in social, educational, economical, environmental, and physical health through education programs, services, resources, and facilities. Mahalo for helping our community to grow.*

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