Aloha Kakahiaka

On the Rise with the HUB PUB

Breakfast served 8:00am-11:00am Wednesday to Saturday
Ask about our special Sunday Brunch menu

Breakfast Bowls

Served with your choice of rice. ***Add local goat cheese or avocado $2***

GF V ***Tofu Scramble Bowl*** **$12**
Locally made tofu scrambled with Kohala veggies.

GF ***Bacon Bowl**** **$14**
Nihman ranch bacon scrambled with two organic eggs, local mushrooms, herb marinated tomatoes, kale and green onions.

GF ***Sausage Bowl **** **$13**
Kahua Ranch beef sausage scrambled with two organic eggs, local mushrooms, herb marinated tomatoes, kale and green onions.

GF ***Ahualoa Bowl**** ***$12***
Ahualoa Goat cheese scrambled with two organic eggs, kale, herb marinated tomatoes, mushrooms and green onions.

GF V ***Roots Bowl*** **$12**
Local sweet potatoes, mushrooms, kale, macadamia nuts and caramelized onion sautéed with miso and tahini.

V ***Granola Bowl*** **$8**
HUBmade granola served with choice of Organic whole milk, Soy, or Coconut.

Morning Standards

Add Bacon, Wagyu Sausage, Shrimp, Fresh Catch, Scrambled Eggs or Tofu $4

BELT Road* **$12**
2 fried organic eggs, Nihman Ranch Bacon, Local lettuce, tomatoes, and sprouts. Served with vegan aioli on a local gourmet bun.

Loco Moco* **$12**
Hawaii grown beef patty, onion shiitake gravy, topped with one organic sunny side up egg. Served over choice of rice.

V ***Ulu Loco*** ***$12***
Locally grown Ulu patty, onion shiitake gravy and sautéed local greens. Served over choice of rice.

V ***Sourdough French Toast*** ***$9***
Mamane Bakery sourdough soaked in coconut milk and local vanilla bean. Served with organic maple syrup.

Daily Special **MP**
Ask your server about our daily specials!

Da Sides

- Fried, Sunny or Scrambled Organic Egg $2
- Local Greens $7
- Nihman Ranch Bacon $4
- Local Beef or Ulu Patty $5
- Local Avocado (when available) $2
- Rice $2
- Whole Banana or Orange $2ea.
- Local Wagyu Sausage $4
- Vegan Aioli $.50
- Sourdough Toast $2

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

Espresso & More...

Americano	$3.50	Café Au Lait	$4.00
Café Latte	$4.50	Cappuccino	$4.50
Cubano	$4.50	Macchiato	$3.00
Mocha Latte	$5.00	Iced Coffee	$2.50
Hot Tea	$1.50	Drip Coffee	$2.50
Fresh Squeezed O.J.	$3.00	Seasonal Fruit Soda	$4.00
Hawaiian Ginger-ade	$3.00	Kombuch 8oz	$3.50
Hansen's Natural Soda	$3.00	Perrier	$3.00

From the Juice & smoothie Bar

Red 1 $5
Organic beets, greens, oj and ginger.

Polulu Sunrise $5
Organic oj, carrot and turmeric.

Green Lantern *$7*
Organic kale, chard, cucumber, ginger, oj and spirulina.

Pineapple Dream $7
Pineapple and coconut blended to perfection.

PBCB
Organic peanut butter, cacao, and banana. $7

Strawberry and Banana $7
Best friends forever in your tummy.

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.

- Adaptations
- Ahualoa Goat Cheese
- Bee Devine Honey
- Big Island Booch
- Big Island Coffee Roasters
- Big Island Poultry
- Blue Dragon Farm
- Conscious Cultures
- Fish House
- Hamakua Mac Nuts
- Hawaii Beef Producers
- HIP-Agriculture
- Inspired by the Sun
- Hula Halau O Kukui Aloha O Kohala
- Kahua Ranch
- Kohala Cultures
- Kohala Institute Farm
- Kukuipahu Ranch
- Kuaiwi Farms
- Kohala Organic Produce
- Kona Fish Co.
- 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
- UNFI
- 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.*