



SUMMER LOVE AT 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

Appetizers

♦Add rice \$2♦

Soup \$7/4
Check with server for today's soup.
Add toast \$2

V Fried Tofu \$10
Locally made tofu, fried and tossed with garlic, ginger, and green onions. Served with vegan aioli and HUBmade pickles

GF Mochiko Chicken \$12
Organic chicken marinated in rice flour and fried until golden. Served with aioli and HUBmade pickles

GF Tempura Shrimp \$12
Kauai prawns fried golden in a gluten free tempura batter. Served with HUBmade orange sweet chili sauce, local candied macadamia nuts and green onions.

GF Tempura Vegi \$10
Seasonal local veggie of the day fried golden in gluten free tempura batter.
Served with vegan aioli an HUBmade pickles.

Local Greens from the 'Aina

♦Add local goat cheese or avocado \$2♦ Add chicken/shrimp/fish/tofu/bacon. \$4♦

V Kohala \$10/6
HUBmade pickles, herb marinated tomatoes, HUBmade croutons and organic local mixed greens with your choice of dressing. Citrus or Balsamic

V Fennel and Citrus \$12/7
Organic local mixed greens tossed with locally grown fennel and seasonal citrus cubes. Topped with HUBmade croutons green onions, carrot curls, and dressed with citrus vinaigrette.

V Kale \$12/7
Locally grown kale and candied macadamia nuts tossed with HUBmade croutons and caramelized onions dressed with a HUBmade balsamic.

GF Thai beef* \$16
Hawaii raised, thinly sliced, grilled beef tossed with organic mixed greens, herb marinated tomatoes, mung beans, carrot curls and green onions with a Thai lime dressing.

GF Orange Chicken Salad \$16
Organic mochiko chicken tossed with local oranges, mung beans, carrots curls, green onion, and macadamia nuts. Served with an orange sweet chili sauce.

Humble Bowls

♦Served over choice of rice ♦Add chicken/shrimp/fresh catch/tofu \$4♦

GF **V** Wok \$10 **GF** Beef* \$14
Seasonal local vegetables stir-fried with garlic, ginger, green onion, gluten free shoyu and mirin. Hawaii raised, thinly sliced beef stir fried with seasonal local vegetables, garlic, ginger, green onion, gluten free shoyu and mirin.

GF **V** Tofu \$12 **GF** Shrimp* \$14
Locally made organic tofu lightly fried and tossed with seasonal local vegetables, garlic, ginger, green onion, gluten free shoyu and mirin. Three Kauai prawns with seasonal local vegetables, garlic, ginger, green onion, gluten free shoyu and mirin.

GF **V** Roots \$12 **GF** Orange Chicken* \$14
Local sweet potatoes, mushrooms, kale, candied macadamia nuts and caramelized onions, sautéed with miso and tahini. Organic mochiko chicken stir-fried with local oranges, Kohala vegetables, garlic, ginger, green onion, mung beans, and orange sweet chili.

Lunch Plates

- GF** Fish Plate* \$18
Today's fresh catch sautéed and set atop stir fried seasonal local vegetables, garlic, ginger, gluten free shoyu, mirin, green onions and your choice of rice.
- GF** BBQ Chicken \$18
Puna Chick's chicken thigh, wing and drum grilled and smothered in HUBmade BBQ sauce. Served with stir fried local vegetables, garlic, ginger, gluten free shoyu, mirin, green onions, and your choice of rice.
- Hamburger Steak* \$14
Hawaii grown beef patty or homemade Ulu patty, onion shiitake gravy, topped with local mushrooms and onions. Served over your choice of rice.
- GF** Fish and Chips \$18
Today's fresh catch golden fried in gluten free tempura batter. Served over seasonal fries with HUBmade pickles and vegan aioli.
- GF** Teri Beef and Tempura Shrimp \$18
Locally raised thinly sliced beef, soaked in gluten free teriyaki and two tempura fried Kauai prawns. Served with sautéed seasonal vegetables and your choice of rice.

Burgers and Tacos

♦ Served with choice of seasonal fries, green salad, sweet potato chips or rice. ♦ Add local goat cheese or avocado \$2♦

- Fish Burger* \$15
Today's fresh catch sautéed and served with local lettuce, tomatoes, sprouts and vegan aioli on a Mamane Bakery ciabatta bun.
- Mochiko Chicken Tacos * \$14
Organic mochiko chicken served over local mixed greens, herb marinated tomatoes, vegan basil aioli and green onions. Wrapped in warm flour tortillas.
- Tempura Fish Tacos* \$14
Battered and fried fresh catch served over local mixed greens, herb marinated tomatoes, vegan basil aioli and green onions. Wrapped in warm flour tortillas.
- V** Sweet Potato Tacos \$14
Local sweet potatoes, mushrooms, caramelized onions, macadamia nuts, herb marinated tomatoes sautéed in a miso tahini sauce. Served over mixed greens and vegan basil aioli. Wrapped in warm flour tortillas.
- V** Ulu Burger \$14
Locally grown ulu patty served with local lettuce, tomatoes, sprouts and vegan aioli on a Mamane Bakery ciabatta bun.
- Hub Burger* \$16
Hawaii grown beef patty topped with Ahualoa goat cheese and caramelized onions served with local lettuce, tomatoes, sprouts and vegan aioli on a Mamane Bakery ciabatta bun.
- Flat Burger* \$12
Hawaii grown beef patty served with local lettuce, tomatoes, sprouts and vegan aioli on a Mamane Bakery ciabatta bun.
- Head High Burger* \$14
Hawaii grown beef patty topped with mushroom and caramelized onions served with local lettuce, tomatoes, sprouts and vegan aioli on a Mamane Bakery ciabatta bun.
- Overhead Burger* \$16
Hawaii grown beef patty topped with HUBmade BBQ sauce, Nihman Ranch bacon and caramelized onions served with local, lettuce, tomatoes, sprouts and vegan aioli on a Mamane Bakery ciabatta bun.
- Double Overhead* \$18
Hawaii grown beef patty topped with HUBmade BBQ, Nihman Ranch Bacon, caramelized onions and an organic fried egg served with local, lettuce, tomatoes, sprouts and vegan aioli on a Mamane Bakery ciabatta bun

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

Sides

Seasonal Fries \$5	Sweet potato Chips \$5	Rice \$2
Vegan Aioli \$.50	Pickled local vegetables \$3	Fried Egg \$2
Ulu or Local beef patty \$5	Green Salad \$5	Sautéed seasonal veggies/kale \$7

Proteins, goat cheese, avocado and toast listed above by salads.

From the Juice & Smoothie Bar

<i>Red 1</i>	\$5	<i>Pineapple Dream</i>	\$7
Organic Beets, greens, oj and ginger.		Pineapple and coconut blended to perfection.	
<i>Polulu Sunrise</i>	\$5	<i>PBCB</i>	\$7
Organic oj, carrot and turmeric.		Organic peanut butter, cacao and banana.	\$7
<i>Green Lantern</i>	\$7	<i>Strawberry and Banana</i>	\$7
Organic kale, chard, cucumber, ginger oj and spirulina.		Best friends forever in your tummy.	

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 Orange Juice	\$3.00	Perrier	\$3.00
Seasonal Fruit Soda	\$4.00	Kombucha 8oz	\$3.50
Hawaiian Ginger-ade	\$3.00	Hansen's Natural Soda	\$3.00

Growlers of BOOCH Now Available!



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.