

PUPIJS

ISLAND STYLE STARTERS

ISLAND-INSPIRED HOUSE SOUP 9

Ask your server about today's special

LOADED "HAPUNACHOS" 17 (V)

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

FRIED COCONUT SHRIMP 21

Guava Cocktail Sauce, Hapa Curry

CRISPY CALAMARI 21

Warm Marinara, Aji Amarillo Aioli

ISLAND AHI SASHIMI* 22

Wasabi, Soy, Pickled Ginger

EDAMAME POT STICKERS 17 (V)

Spicy Soy Dipping Sauce, Cabbage Slaw

CHICKEN WINGS 20

Choice of BBQ, Buffalo or Korean

POKE STACK* 25

Wild Ahi Poke, Spicy Mayo, Tobiko, Nori, Kabayaki, Avocado, House Sweet Potato Chips

LECHE DE TIGRE 25

Island Fresh Catch Ceviche, Crunchy Corn Nuts, Hilo Sweet Potato Chips, Sweet Corn

SANDWICHES

All Sandwiches served with French Fries or Sweet Potato Fries.

NAUPAKA DOG 15

Eisenberg Black Angus Dog, Stadium Roll, Liliko'i "Chow Chow" Relish

NAUPAKA BURGER 25

Parker Ranch Beef Patty, Toasted Brioche Bun, Smoked Meat Jam, Swiss Cheese, Crispy Onions

"CU-BAO-NO" 21

Pressed Bao Bun, Turkey, Ham, Mustard, Swiss Cheese, Sliced Pickles, Sweet Potato Chips, Garlic Aioli

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

CLUB SANDWICH 19

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

SALADS

TOFU SALMON SALAD 22

Seared Organic Salmon, Chopped Kamuela Greens, Red Onion, Tofu, Island Cucumbers, Tomatoes, Watercress, Orange Truffle Vinaigrette

CAESAR SALAD 17

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

CHINESE CHICKEN SALAD 21

Chicken, Cashews, Oranges, Kekela Farms Purple Won Bok, Edamame, Bell Pepper, Chopped Island Romaine, Crispy Noodles, Hoisin Balsamic 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)

Sweet Potato 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

HAWAIIAN BANANA SPLIT 12 (GF)

Warm House Kulolo, Liliko'i Sauce, Tahitian Vanilla Ice Cream, Coconut Caramel, Toasted Macadamia Nuts

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

NAUPAKA ACAI BOWL 18

Anahola Granola, Sweet Potato, Mauna Kea Resort Honey, Blueberries, Unsweetened Coconut, Toasted Macnuts, Strawberries, Bananas

ENTRÉES

SPAGHETTI & MEATBALLS 25

Pomodoro Sauce, Big Island Grass-Fed Beef and Pork Meatballs, Grated Parmesan

LOCO MOCO* 24

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

BIG ISLAND TACOS* 27

Chef Randy's "Chilikoi" Sauce, Island Corn Relish, Baby Tomatoes, Guacamole, Flour Tortilla
Choice of
Fish, Shrimp, Chicken or Crispy Tofu

KONA LONGBOARD BEER BATTERED FISH & CHIPS 28

Fries, Tartar Sauce, Lemon Wedge

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

SPARKLING & WINE

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 |
|------|---|-------|

WHITE

- | | | |
|------|---|-------|
| 5701 | Vinho Verde, Casal Garcia, Portugal | 12/54 |
| 3008 | Sauvignon Blanc, Whitehaven, NZ | 15/68 |
| 4007 | Pinot Grigio, Pighin, Italy | 11/50 |
| 2041 | Chardonnay, J Vineyards 'Black Label', CA | 15/58 |

RED

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

BEER

FROM THE TAP

LOCAL CRAFT 16oz

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

Mau'i 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



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