

# HBCAFTERNOONMENU

## starters and bites

**french onion soup 8**

**warm bread du jour**  
whole order 6 | half order 4  
with balsamic olive oil 🌿

**hawaiian ahi poke 16**

( choice of mild or spicy )  
hawaiian chili pepper oil,  
fresh onion, shoyu, purple  
sweet potato chips 🌿🌿🌿🌿

**chilled edamame 5**

sesame, garlic, salt 🌿🌿🌿

**hand-cut fries 7.5**

truffle mayo, ketchup 🌿

**parmesan custard 13.5**

roasted eggplant + red  
peppers, marinara sauce,  
basil-macadamia pesto,  
toasted rosemary bread 🌿

## sushi

**tekka maki 6**

ahi 🌿🌿🌿🌿

**warabi 10**

fiddle fern, avocado,  
cucumber, quinoa,  
teriyaki aioli 🌿🌿🌿

**california twist 14**

tempura-fried soft-shell  
mangrove crab, avocado,  
cucumber, masago

**spicy plantation 15**

hamachi, cucumber,  
tobiko, pickled fresnos,  
pineapple salsa 🌿🌿🌿

**tempura lobster 16**

tempura fried lobster tail,  
hawaiian sea asparagus,  
tobiko, yuzu mayo

**spicy tuna 10**

tobiko 🌿🌿🌿🌿

## salads

**crab cake 17**

mixed greens, heart of palm, cherry  
tomatoes, honey-sesame vinaigrette,  
sweet chili mayo, crispy wonton chips

**mixed greens 8**

choice of dressing: aged white balsamic,  
cilantro-lime, parsley-flax, honey-sesame,  
creamy garlic 🌿🌿🌿

## burgers

choice of hand-cut fries or liliko'i slaw;  
substitute petite salad or tomato soup +4

**taro-quinoa veggie burger 15**

carrots, beets, cucumber, basil mayo 🌿

**1/2 pound bleu bay burger 16**

grilled local grass-fed beef, gorgonzola

## mains

**fresh catch fish and chips 22**

kona longboard beer batter,  
hand-cut fries, petite salad with  
aged white balsamic vinaigrette,  
lemon-caper tartar sauce

**mushroom pot pie 15 🌿**

**chicken 16 | shrimp 18**

yellow curry, pastry crust,  
mixed greens side salad

Please notify your server  
of any dietary restrictions  
so that our kitchen can  
accommodate your needs.



can be prepared vegetarian

can be prepared vegan

can be prepared gluten free

consuming raw or undercooked  
foods may increase your risk of  
foodborne illness

Mahalo nui loa to the Hawai'i producers who grow, raise, and catch our fresh island ingredients