

Burgers



hawaiian burger



hukilau sandwich



mushroom swiss burger



pounder burger



pipeline vege burger



island style sweet poke bowl



zucchini stir fry noodles

Served with your choice of fries, Pūpūkea side salad, rice or ulu mash. All burgers are 1/2 pound Big Island grass fed beef patties.

gluten-free buns available

HAWAIIAN BURGER \$15

A local favorite! This island-style burger is stacked with a grilled sweet pineapple slice and Pūpūkea Garden greens, fresh onions, and topped with an egg and our kalbi sauce. Served on our brioche bun.

MUSHROOM SWISS BURGER \$15

Grass fed Big Island beef patty, with sautéed mushrooms, caramelized onions, jalapeños, melted swiss cheese, and katsu sauce.

CANDIED BACON BURGER \$15

Juicy grass fed island beef patty, topped with candied bacon, and Vermont white cheddar cheese on a brioche bun.

HUKILAU SANDWICH \$14

Locally caught mahi-mahi battered and fried until golden brown served on a brioche bun with arugula, mango papaya salsa, and cilantro lili'koi aioli.

POUNDER BURGER \$18

4 quarter pound patties with three melted cheeses - American, cheddar & provolone, all on a brioche bun.

Mea Kanu (Plants)

Enjoy our new vegetarian options

PIPELINE VEGAN BURGER \$15 **NEW**

Served with 1 beyond burger patty, vegan brioche bun, lettuce, tomatoes, avocado and Cilantro Oil Sauce with fries.

ISLAND STYLE SWEET POKE BOWL \$16 **NEW**

Our island style sweet potato poke is served with a fresh and light combination of kale citrus cranberry salad with Quinoa Black Bean Salad.

ZUCCHINI STIR FRY NOODLES \$15

All the vegetables you want stir-fried deliciously together with sweet spicy tamarind sauce, Ho Farms tomatoes, cilantro, peanuts, tofu, Maui sweet onions, and zucchini squash. *Sides sold separately*

TARO CHIPS WITH GARLIC HUMMUS DIP \$13

Pounders garden fresh hummus dip with hand cut taro chips.

Drinks

SOFT DRINKS \$2.50

Pepsi
Diet Pepsi
Mountain Dew
Sierra Mist
Root Beer
Pink Lemonade
Dr. Pepper

JUICE \$3 *(no refills)*

Orange
Pineapple
POG (*passion orange guava*)
MOG (*mango orange guava*)

MILK \$2

Milk
Chocolate Milk

HOT DRINKS

Coffee \$3
Milk Steamer \$3
Cappuccino \$5
Mocha \$5
Latte \$4
Americano \$4
Espresso - single shot \$3
Espresso - double shot \$5

SPECIALTY

Ginger Lime Cooler \$3.95
Hibiscus Tea \$3.95
Fresh brewed iced tea \$2.50

WATER \$2.75

Bottled Water

Dressings

OIL & BALSAMIC VINAIGRETTE

LILIKOI LIME VINAIGRETTE

BUTTERMILK RANCH

CILANTRO LILIKOI AIOLI¹

CAESAR DRESSING

SWEET CHILI RANCH

Sides

STEAMED BUTTERED VEGETABLES \$4

TARO ROLL \$0.75

FRENCH FRIES \$6

¹ULU MASHED POTATOES² \$7

WHITE RICE \$3

HOUSE SIDE SALAD \$3

SWEET POTATO SALAD \$7

¹Liliko'i - Passion fruit

²Ulu - Breadfruit

* Consuming raw or undercooked meats, poultry, seafood, shellfish, egg or unpasteurized milk may increase your risk of foodborne illness.

Food is prepared in a facility that also processes nuts, and may come in contact with other tree nuts or peanuts. Please inform your server if you have a food allergy.

Ver. 2.52: 5-29-2020

MONDAY - SATURDAY
SERVING FROM 11 AM - 8:30 PM



FARM FRESH
ISLAND STYLE DINING



Pupus (appetizers)



pounders nuggets **MOST POPULAR**

POUNDERS NUGGETS \$10 **MOST POPULAR**

Bite-sized, hand battered, fried nuggets crusted with buttery macadamia nuts and served with our cilantro liliko'i aioli dressing.

TARO CHIPS WITH SMOKED MARLIN DIP \$13

A local Lā'ie favorite. Freshly hand cut taro chips paired perfectly with a creamy smoked marlin dip.

FRESH POKE \$15

Ancient Hawaiians enjoyed raw 'ahi tuna mixed with natural ingredients to enhance its delicate flavor. Tossed with sea asparagus, pickled ginger, spring onions and sea salt.



taro chips with smoked a'u dip

KĀLUA PORK QUESADILLA \$12

Juicy local kālua pork, served with locally made spinach-flour tortillas, shredded white and yellow cheddar cheeses, and a side of mango-papaya salsa.



pounders fresh poke

FISH TACOS \$13

Hand battered, served on corn tortillas with red cabbage slaw and mango papaya salsa, topped with liliko'i cilantro dressing & fresh cut limes.

SHRIMP TACOS \$12 **MUST TRY**

Perfect for any surfer or surfer at heart. Fresh corn tortillas, crispy shrimp, red cabbage slaw, and mango papaya salsa, topped with liliko'i cilantro aioli and served with fresh cut limes.



ahi tatakī salad **MOST POPULAR**

Salads

AHI TATAKĪ SALAD \$17 **MOST POPULAR**

Raw ahi coated with sesame seeds and roasted garlic, pan seared and served on a bed of local Pūpūkea greens, with Ho Farms tomatoes, cucumbers, and olives.

BACON RANCH SALAD \$12

A bed of locally grown greens topped with house-made candied bacon. Complimented by juicy roasted grapes, walnuts, and a creamy ranch dressing.



tropical salad

TROPICAL SALAD \$12

Avocado and papaya served on a bed of Pūpūkea Gardens mixed greens from Oahu's north shore, mixed with Ho Farms tomatoes & parmesan cheese.

CAESAR SALAD \$11

Our classic caesar salad comes complete with fresh focaccia bread baked to perfection in our kiawe wood-fired oven with parmesan cheese sprinkled on top.



caesar salad with focaccia

HOUSE SIDE SALAD \$3

Fresh Pupukea greens with Ho Farms tomatoes, served with our Liliko'i Aeoli house dressing.

ADD MEAT

pounders nuggets \$5 chicken \$5

Entrées

- gluten free - vegetarian - spicy

all entrées are served with your choice of: fries, rice or 'ulu mash and steamed vegetables or salad

Moana (Ocean)

SURF & TURF \$25

Grilled 5 oz. rib-eye steak and garlic shrimp served surf and turf Pounders Beach style!



surf and turf

SURF & TURF BOWL \$30 **MOST POPULAR**

5oz ribeye USDA prime-choice grade, grilled and glazed with soy balsamic reduction with 4oz Hawaiian fresh ahi poke & sriracha mayo and togarashi, on a bed of rice and garnished with Kahuku sea asparagus and avocado, Hawaiian sea salt and pickled ginger- Sides sold separately.



surf & turf bowl **MOST POPULAR**

SHRIMP CURRY \$16

Full of southeast Asian spices and herbs, this slow simmered coconut broth curry is topped with a sweet and sour citrus sauce.

FISH KATSU \$15 **NEW**

Try a local-style favorite with our fish katsu! Deep fried in Japanese panko bread crumbs topped with our own aioli and katsu sauce. Served on a bed of white rice and local greens.



garlic shrimp

FISH AND CHIPS \$15

Flaky, hand battered fresh fish. Served with our homemade tartar sauce and fries. Sides sold separately

POUNDER'S STYLE GARLIC SHRIMP \$15

Fresh shrimp with chopped garlic, Hawaiian sea salt, and coconut milk, topped with mango papaya salsa.



mac nut mahi-mahi

ISLAND STYLE MAC NUT MAHI-MAHI \$22

Mahi-mahi crusted with basil and macadamia nuts then baked until crispy. Served with mango papaya salsa.

FISH TACOS \$16

Hand battered, served on corn tortillas with red cabbage slaw and mango papaya salsa, topped with liliko'i cilantro dressing & fresh cut limes.

Pizzas

10 inch Neapolitan style pizzas made with authentic Italian Caputo flour and baked in our Kiawe wood fired brick oven

KAHUKU SHRIMP PIZZA \$16

Fresh shrimp flavored with our homemade pesto and zesty lemon slices, basil, and mozzarella cheese.



kahuku shrimp pizza

HOLY COW PIZZA \$16

When you see this pizza you will say "Holy Cow!". BBQ sauce, mozzarella cheese, pan seared chicken, a load of our world famous french fries, more mozzarella cheese topped with BBQ sauce and ranch dressing. Oh yeah, and candied bacon to top it off!



mālaekahana mango **MOST POPULAR**

MĀLAEKAHANA MANGO MASCARPONE \$15 **MOST POPULAR**

A fruit-and-cheese combination that's too good to pass up! Mascarpone and parmesan cheese, mango, prosciutto, and arugula, all drizzled with honey.

SHRIMP TACOS \$15

Perfect for any surfer or surfer at heart. Fresh corn tortillas, crispy shrimp, red cabbage slaw, and mango papaya salsa, topped with liliko'i cilantro aioli and served with fresh cut limes.



garlic shrimp chowder in taro bowl

GARLIC SHRIMP CHOWDER IN TARO BOWL \$15

Creamy cheese corn chowder, served with bacon, onion and potatoes, topped with jumbo garlic shrimp in a 16oz taro bread bowl. Sides sold separately

Without Shrimp \$13

Aina (Land)

SWEET BABY BACK RIBS \$20

Half rack of baby back ribs, marinated then braised for a full-flavor effect, then finished with Sweet Baby Ray's BBQ sauce with a pineapple & honey glaze



sweet baby back ribs

Full rack \$30

BONELESS SHORT RIB W/ KALBI SAUCE \$18 **MOST POPULAR**

A braised short rib, barbecued for a light searing, glazed in our cast iron pan with our Kalbi sauce.



boneless rib w/ kalbi sauce **MOST POPULAR**

PAN-SEARED CHICKEN \$18

Our Jidori-style organic chicken is pan seared then baked, and topped with our own mirin-ginger beurre blanc and gremolata.

RIB EYE \$28

Pounders aged 10 oz. rib-eye steak is grilled and paired with marinated fresh Hāmākua mushrooms. Topped with soy balsamic sauce



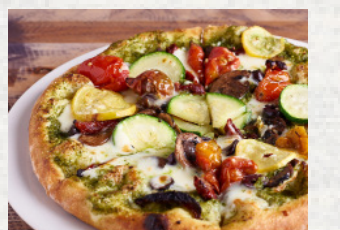
loco moco **NEW**

LOCO MOCO \$16 **NEW**

Local favorite served with three 4oz grass fed beef patties, on a bed of white rice. Topped with homemade beef gravy and 3 fried eggs garnished with furukake and green onions. Sides sold separately

HAWAIIAN PIZZA WITH A TWIST \$14

Fresh local Island flavors. Marinara sauce, mozzarella cheese, pineapple, green bell peppers, black olives, and ham. A delicious island-style pizza.



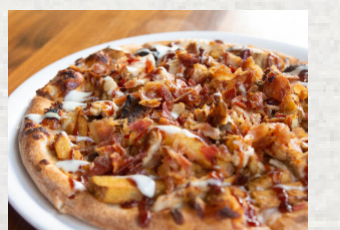
punalu'u valley veggie pizza

PUNALU'U VALLEY VEGGIE PIZZA \$14

Enjoy our light and tasty veggie pizza. Homemade pesto sauce, provolone cheese, zucchini and yellow squash, mushrooms, black olives, Ho Farms tomato, red and green bell peppers, onions, and Maui red onions.

PELE'S VOLCANO PIZZA \$14

Named after the Hawaiian goddess Pele, this pepperoni pizza is sure to light up your taste buds with its fiery flow of flavors. Mozzarella cheese, pepperoni, red peppers, crushed pepper flakes and sriracha mayo.



holy cow pizza

CHEESE PIZZA \$12

PEPPERONI PIZZA \$13