

PUPU'S

Haole J's Black Bean Dip w/ Choke Garlic and Cheese

served with our house tortilla chips \$7.50

Kalua Pig Quesadilla

Hawaiian style pulled pork stuffed into tortilla shells with cheese, accompanied by an avocado sour cream sauce, chipotle aioli, and a black bean salsa. \$11.50

Hapa Nacho's

Salted tortilla chips, pepper jack cheese, black bean salsa, guacamole, and sour cream: with option of adding Kalua Pig, chicken, or beef for additional cost \$9.50

Uncle Whitney's Taco Salad

Cheese flavored corn chips, seasoned ground beef, salsa, sour cream, guacamole, and shredded lettuce. \$10

TACO'S

Please kindly pump the brakes on the substitutions; all corn tortillas are made from scratch by Aunty Blanca

Seafood:

Ahi Poke- seared sesame ahi poke, Asian slaw with yuzu vinaigrette, & chipotle aioli. \$3.25

Coconut Shrimp- house made coconut shrimp. Asian slaw with yuzu vinaigrette, topped with mango sweet n sour. \$3.25

u like...Beef?:

Kal Bi Short Rib- sliced Korean short ribs, kim chee, Asian slaw with Yuzu vinaigrette \$2.75

Ground Beef- seasoned ground beef, cabbage, chipotle aioli \$2.75
Nah I like Chicken:

Nah I Like Chicken

Chicken Katsu- Panko bread chicken sliced, nappa cabbage, and drizzled with Katsu sauce \$2.75

Pork:

Kalua Pig- Hawaiian pulled pork, nappa cabbage, garlic aioli \$2.75

Breakfast Pocho- Scrambled eggs, sliced Portuguese sausage, grilled onions \$3

Vegan:

Tofu- seasoned ground tofu, kim chee, Asian slaw with Yuzu vinaigrette \$2.75

SIDES

Small Sides:

Chopped white onions .25
Chopped Tomatoes .25
Sour cream .25
Sliced jalapenos: .25
White or brown rice \$1
Mac salad \$2

Large Sides:

Cheese Blend \$1
Fire Roasted Chili Peppers \$1
Bowl of Chips \$1.25
Kim chee \$3.50
Guacamole \$3.75
Extra black bean salsa (mild) \$2
Chef's secret spicy Green Salsa \$3.25

Dessert:

Sliced Churro's topped with Plum Wine Ice Cream \$4.75

Drink Specials:

\$2 Primo
\$6 Li Hing Mui Margirita
\$6 Mango margi
\$4 Li Hing Mui Shot
\$5 Jungle Juice