

DINNER

Appetizers

KOREAN CREAM CHEESE GARLIC BREAD

stuffed French bread dipped in garlic butter,
baked golden brown, fresh lemon 9

HALFMOON SHRIMP NACHOS

chili glazed shrimp, crisp mandu chip, salsa,
smoked mozzarella, Asian slaw 17

COCONUT CALAMARI

tender calamari strips,
crispy panko coconut crust,
mango mustard dipping sauce 17

HAMAKUA CAPRESE

truffled goat cheese, Kawamata tomato,
basil pesto, balsamic citrus reduction, crispy tortilla,
cracked pepper, sea salt 17

Grilled Specialties

ISLAND FISH*

jasmine rice, miso vinaigrette, basil,
truffle, arugula, tomato MP

LOCO MOCO*

local egg and crispy onion crown
a grass-fed burger, fire roasted demi-glace,
bacon, and furikake rice
round out this Hilo classic 21

*available as a burger with furikake fries 25

GRILLED BIG ISLAND RIBEYE*

served with chimichurri sauce paired with
ulu fritters and mushroom salsa brava 43

Saffron Risottos

served with a balsamic reduction

SEAFOOD MEDLEY

grilled fresh fish, jumbo shrimp,
crab, sweet pepper and onion risotto 31

HIBACHI CHICKEN

rosemary, lemon, truffle,
oyster mushroom 26

FARMER'S MARKET

sweet pepper, artichoke, caper, olive, chard,
sun dried tomato, Hamakua mushroom 24

Locally Sourced Salads

BLUE CAESAR

Hirabara romaine, anchovy crouton,
parmesan, romano, gorgonzola cheese 15

CRAB CAKES

crisp panko crusted crab, tender lettuce,
honey miso vinaigrette 21

GREEK SALAD

sun dried tomato, sweet pepper,
olive, artichoke heart, goat cheese
and house caesar dressing 18

MUSHROOM POKE

Hamakua mushrooms, romaine lettuce,
Oregon wasabi Caesar, Kawamata tomato,
pickled ginger 18

VOLCANO MIST

romaine lettuce, sliced Kawamata tomato,
crispy onion, balsamic reduction,
smoked mozzarella 17

*****add a grilled protein to any salad**
fresh fish 13
rosemary chicken 9
jumbo shrimp 8

Pastas

HERITAGE PORK BOLOGNESE

Kaunamano Farms pork and Island beef,
Kai Cuisine fresh shell pasta,
red wine marinara, basil pesto 26

SMOKED SALMON ALFREDO

Hamakua mushroom, rainbow chard,
sun-dried tomato, caper,
fettuccine 26

SHRIMP SCAMPI

tomato, caper, lemon butter sauce, linguine 26

SANTA FE CHICKEN

sweet onion, chipotle marinara,
bell peppers, creamy cilantro fettuccine 25

SIMPLE CLASSIC

artichoke, capers, chard, olive,
caper, sweet pepper, goat cheese,
sun dried tomato,
olive oil and garlic tossed linguine 24

@CAFEPESTOHILO

**consuming raw or undercooked proteins can increase the risk of foodborne illness
this facility processes eggs, peanuts, tree nuts, milk, wheat, sesame, fish, shellfish, and soybeans*

Wood Fired Personal Pizzas

QUATTRO FORMAGGI

fresh tomato marinara, mozzarella, provolone, parmesan and romano cheese blend 14

CLASSICO MARINARA

Kaunamano pork sausage, salami, pepperoni, onion 18

LUAU PORK

grilled pineapple, smoked mozzarella, onion, marinara 18

MUSHROOM ARTICHOKE

Hamakua mushroom, artichoke, rosemary gorgonzola base 18

SOUTHWESTERN CHICKEN

cilantro pesto, chipotle barbecue chicken, tomato, onion, goat cheese 19

THAI CHILI SHRIMP

cilantro crème fraîche, Hamakua mushroom 19

GREEK PIZZA

basil pesto, Ahualoa goat cheese, artichoke heart, sweet pepper, olive, caper, sun-dried tomato 18

B.L.T.

bacon, tomato, four cheese blend and creamy pesto fresh romaine 18

SMOKED SALMON

rosemary gorgonzola sauce, rainbow chard, sweet onion 20

CREATE YOUR OWN TOPPINGS

artichoke 4 • basil pesto 5 • Hamakua mushroom 5 • jalapeño 4 • Kawamata tomato 5 • onion 4 • bell pepper 5 • mixed olives 4 • grilled pineapple 5 • goat cheese 7 • extra cheese 4 • gorgonzola 5 • smoked mozzarella 5 • blackened chicken 6 • salami 5 • chili shrimp 7 • bacon 5 • Kaunamano sausage 6 • pepperoni 5 • kalua pork 5

Beverages

THAI LEMONADE

local honey, kaffir lime leaf, lemongrass 6

ORIBE ICED TEA

passion black tea 6

HILO SUNRISE

Thai lemonade with Oribe iced tea 6

FRUIT SMOOTHIES

banana, guava, lilikoi, mango, strawberry, piña colada 8

WAIHOLOKUI GINGERADE

8

SODA

5

OLD FASHION ICE CREAM FLOATS

10

BIG ISLAND GROWN COFFEE

from Kukui Coffee Farm

Hawaiian blend 6

Espresso 5

Latte 7

Cappuccino 7

Mocha 7

Frappuccino 8

Espresso Martini

with vanilla vodka 13

Affogato

Tahitian vanilla ice cream with espresso 11

Desserts

NEW YORK STYLE CHEESECAKE

macadamia nut cookie crust, raspberry or lilikoi sauce 10

CRÈME BRÛLÉE

fresh fruit topping 10

KEANAKOLU HOT APPLE CRISP

with macadamia crumble 10
add ice cream +7

TOASTED COCONUT TART

with vanilla crème Anglaise 10

TROPICAL DREAMS

locally made ice cream 8

1/4# CHOCOLATE CHIP COOKIE

Hawaii grown cacao, OK Farms macadamia nut 5

LUNCH

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COCONUT CALAMARI

tender calamari strips, crispy coconut crust, mango mustard dipping sauce 17

HAMAKUA CAPRESE

truffled goat cheese, Kawamata tomato, basil pesto, balsamic citrus reduction, crispy tortilla, cracked pepper, sea salt 17

Sandwiches

served with sweet potato salad

GRILLED FRESH FISH*

locally caught, crispy onions, creamy pesto, toasted sesame bun, tomato, and lettuce MP

MILOLII

basil pesto, toasted French bread, melted cheese, crab, jumbo shrimp, Hamakua mushroom 21

BANH MI PORK

kalua pork, goat cheese, pickle, red curry slaw, fresh cilantro 19

LALAMILO RAINBOW

rosemary toasted French bread, melted cheese, artichoke heart, rainbow chard, sun-dried tomato, sweet pepper 17

Saffron Risottos

served with a balsamic reduction

SEAFOOD MEDLEY

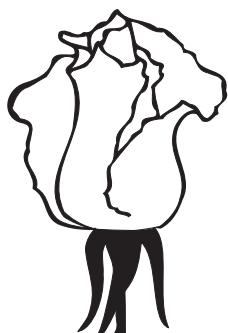
grilled fresh fish, jumbo shrimp, crab, sweet pepper and onion risotto 31

HIBACHI CHICKEN

rosemary chicken, lemon, truffle, oyster mushroom 26

FARMER'S MARKET

sweet pepper, artichoke, caper, olive, chard, sun dried tomato, Hamakua mushroom 24



BLUE CAESAR

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VOLCANO MIST

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*****add a grilled protein to any salad**

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rosemary chicken 9

jumbo shrimp 8

Hilo Favorite

LOCO MOCO*

Local egg and crispy onions crown a grass-fed beef burger, fire-roasted demi-glace, house bacon, furikake rice 21

BIG ISLAND BURGER*

island beef, sesame bun, smoked mozzarella, crispy onions, tomato, lettuce, garlic fries 19
***add bacon +5

Pastas

HERITAGE PORK BOLOGNESE

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