

KIPU BURGERS

ON THE Rocks

PA'INA MAIN MEALS

Served with One Choice: White Rice, Coconut Cole Slaw, French Fries, Sweet Potato Waffle Fries or Volcano Herb Spiced Fries

Rock's Classic Burger* 🌱

Hawai'i Island Grass Fed Beef, Dijon Mayo, Swiss, Cheddar or Pepper Jack, Brioche Bun 22

Mauna Kea Burger*

Hawai'i Island Grass Fed Beef, Bacon and Chunky Blue Cheese Dressing, Brioche Bun 25

Paddler Burger* 🌱

Hawai'i Island Grass Fed Beef, Sautéed Onions & Mushrooms, Swiss,
Guava BBQ Sauce, Brioche Bun 24

Kilauea Fire*

Hawai'i Island Grass Fed Beef, Chipotle Aioli, Guacamole,
Jalapeño, Bacon, Pepper Jack, Onion Ring, Activated Charcoal Bun 26

All Burgers: Sub Gluten-Free Bun 🌱 +2

Sub Plant-Based Burger 🌱

KANAUKA SANDWICHES

Grilled Chicken B.L.T.

Marinated Grilled Chicken Breast, Bacon, Lettuce, Tomato, Dijon Mayo,
Swiss Cheese, Butter-Grilled Sourdough Bread 23

Ali'i Mo'i Chicken Sandwich

Lemon-Togarashi Chicken Breast, Arugula Cream Cheese, Sun-Dried Tomato-Jalapeño
Bacon Jam, Sprouts, Fried Avocado, Butter-Grilled Sourdough Bread 24

Manini Sliders*

(Not the fish - A Hawaiian Word Also Meaning Small or Mini) Three Beef Sliders,
Chipotle Aioli, Frizzled Onion, Swiss, Cheddar or Pepper Jack 23

Guava BBQ Kalua Pork Sandwich

Hoisin-Guava BBQ Sauce, Coconut Cole Slaw, Caramelized Onion, Brioche Bun 22

Furikake Crusted Fresh Fish Sandwich

Seared Fresh Catch — Furikake Crusted, Brioche Bun 29

Furikake Crusted Fresh Catch

Seared Fresh Catch-Furikake Crusted 29

Fish & Chips

Old English Style Ale Battered Fish and Chips 26
(additional sides for an extra charge)



Kona Fish Tacos 🌱

Blackened Mahi Mahi, Chipotle Aioli,
Pico de Gallo, Mango, Coconut Cole Slaw 26
Switch to Plant-Based "Meat" 

Crunchy Beef Tacos 🌱

Seasoned Ground Beef, Cabbage, Shredded Cheeses,
Pico de Gallo, Sour Cream 20
Switch to Plant-Based "Meat"

Shrimp & Chips

Crispy Fried Rock Shrimp and Chips 24
(additional sides for an extra charge)



 = \$1 donated to our
charity of the month

SALADS & SOUP

The "Rocks" Taco Salad* 🌱

Ground Taco Meat, Tomato, Guacamole, Romaine Lettuce, Onion, Sour Cream,
Shredded Cheeses, Tomato-Mango Salsa, Chipotle Aioli, all in a Tortilla Bowl 22
Switch to: Chicken +4 Switch to: Poke* +6 Switch to Plant-Based "Meat"

She's-So-Me-So Yakisoba Noodle Salad

Sautéed Mushrooms, Edamame, Red Bell Pepper, Onion, Carrot,
Yakisoba Noodles, Local Baby Greens, Shiso Miso Vinaigrette,
Kimchee, Beni Shoga Ginger, Togarashi Seasoning, Sesame Seeds 17
Add on: Chicken +8 Poke* +12 Fresh Fish +22

Caesar Salad* 🌱

Local Romaine, Garlicky Caesar
Dressing, Parmesan, Croutons 16
Add on: Chicken +8 Poke* +12
Fresh Fish +22

Huggo's Famous Seafood Chowder

Fresh Island Fish, Shrimp, Clams
Served in a Sourdough Bread Bowl 21

SIDES

Coconut Cole Slaw 5  

Sweet Potato Waffle Fries 7  

Chilled Yakisoba Noodles 7

French Fries 5  
Share with a Friend +3

Scoop White Rice 4  

Volcano Fries 7  

Crispy Onion Rings 
Hoisin-Guava BBQ Sauce 14



Gluten-Free Vegan Vegetarian or can be made Vegetarian - please ask server

Vegetarian, Vegan and Gluten-Free Items are prepared in a kitchen with shared work space and fryers. Despite best efforts, cross contamination between gluten and meat is possible.

Some of our food may contain allergens including nuts, soy, seafood, dairy or wheat. If you have any dietary allergies or concerns, please notify your server.

EMPLOYEE-OWNED ★ 'OHANA OPERATED ★ EST. DECEMBER 15, 1998

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

PUPU APPETIZERS

Ali'i Quesadilla 🍽️

Kālua Pork, Tomato, Cilantro, Cheddar & Jack,
Pico de Gallo, Sour Cream 19
Switch to Plant-Based "Meat"

Kalua Pork Nachos 🍽️

Kālua Pork, Tortilla Chips, Black Bean Salsa, Guacamole, Shredded
Cheeses, Queso Blanco, Pico de Gallo, Sour Cream, Jalapeños 24
Switch to Plant-Based "Meat"

Da Bomb Fries

Volcano Herb Spiced French Fries,
Chipotle Aioli, Unagi Sauce, Furikake 15

Garlic Parmesan Fries 🍽️

Crispy French Fries Tossed in Garlic, Butter and Parmesan Cheese 14

Queso Blanco 🍽️

Melted Cheese Topped with Pico de Gallo and Tortilla Chips 16

ON THE ROCKS

POKE

Rocks Poke Bowl*

Edamame, Ocean Salad, Pickled Ginger, Carrots,
Avocado, Scallions, Over Rice 29

Ceviche Wontadas*

Fresh Fish and Shrimp Ceviche served with Wonton Chips
and a Side of Guacamole 26

Poke Nachos*

Fried Wonton Chips, Unagi Sauce, Chipotle Aioli,
Green Onion, Tomato, Avocado 26

EXOTIC TROPICAL POTIONS

Check out the three drinks below for a taste from our sister restaurant ~ Lava Lava Beach Club

Big Bamboocha Mai Tai

Kuleana Hui Hui Rum, Exotic Tropical Juices, Topped with Kuleana Nanea & 151 Rums — Served in a Souvenir Bamboo Cup to Keep 29 Refills 17
Limit 2 per person

Gilligan's Girl

New Amsterdam Coconut Vodka, Ginger Liqueur, Lilikoi, Coconut Water — Served in a Souvenir Coconut Cup to Keep 24 Refills 14

Sandy Toes

Fresh Sage Leaves, Lemon, Blueberries, Gin, Elderflower Liqueur, Sandy Rim of Salt & Pepper 16

Hawaiian Rainbow

Light Rum, Melon & Banana Liqueur, Pineapple
& Cranberry Juice, Beautifully Layered 13

Chee-Hoo Tini

Pineapple Vodka, Ginger Liqueur, Lychee & Lemon Juices 13

Mojito

Lilikoi, Mango or Coconut, Strawberry, or Guava 13 Each Flavor Added +5

Pain Killer

White Rum, 151 Rum, Coconut Crème,
Orange & Pineapple Juices, Nutmeg 15

Lava Flow

Classic Strawberry or try Mango, Guava or Lilikoi, Blended 16
Ube +3

Ube Limeade

Coconut Rum, Fresh Lime, Coconut Water, Coconut Crème, Ube 16

Rock's Jungle Juice

Strawberries, Mangoes, Guava Juice, Light Rum, Blended 15

Mango Mango

Sailor Jerry's Spiced Rum, Mango Juice, Blended 16

Huggo's Famous Mai Tai

This recipe has been a highlight on our menus since its creation in
1969 at Huggo's. Our secret blend of tropical juices, almond essence,
light and dark rums. Our "57 Year Mai Tai" is the best in the islands. 16

Daiquiris

Available in these Flavors:

Mango, Guava, Lilikoi or Strawberry 15

Ube +3 PRICE BASED ON RUM PREFERENCE

Luana Margarita

Blanco Tequila, Orange Liqueur, Agave,
Fresh Squeezed Lime, Half Salted Rim 16

MOCKTAILS

Minty Pineapple

Pineapple Juice, Muddled Fresh Mint and Sparkling Water 10

Strawberry Bubbles

Muddled Strawberries, Lemonade and Sprite 10

All Drinks can be served in a
Logo Coconut Cup you can take home +10



Our "Aloha Pass it On" initiative is our way to support our community by offering a portion of sales of certain items to a different local charity each month. We encourage you to visit "thealohaproject.com" for more information about our program.



Gluten-Free



Vegan



Vegetarian or can be made Vegetarian - please ask server



SCAN
TO
LEARN
MORE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

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