Hawai'i Community College

Asian Inspired Menu:
February 20 - March 13, 2020

Entree (Includes appetizer and soup/salad)
- Soy Braised Short Ribs …$14.50
  Edamame Puree, Enoki Mushroom Rice
- Local Vegetable Thai Curry…$11.95
  Lemongrass Infused Rice
- Light Lunch… $7.50
  Choice of Soup, HCC Ag Salad, House Bread

Appetizer (Choice of one)
- Vietnamese Pork/Shrimp Spring Rolls
  Spicy Vinegar Dipping Sauce
- Shrimp Mousse Gyoza
  Kabayaki Sauce, Pickled Red Onion

Soup/Salad (Choice of one)
- Tom Kha Kai
  Chicken Coconut Soup
- Beef Pho
  Vietnamese Noodle Soup

Desserts $4.00 each
- Halo-Halo
  Tropical Fruit, Ube Ice Cream

Beverages
- French Press Coffee…$3.00
- Hot or Iced Tea…$1.00

For reservations, call 934-2591. To best serve you, last seating at 12:20. Walk-ins and take-outs welcomed.

In our goals towards supporting local farmers, farm to table, and sustainability, we proudly serve produce and herbs grown by our Hawai'i Community College Agriculture and Mahi'ai programs.
Hawai‘i Community College

Americas Inspired Menu:
January 22 - February 14, 2020

Entree (Includes appetizer and soup/salad)
- Cumin and Lime Pork Loin …$19.25
  Sweet Potato Mash, Tomato/Squash Salad, Chimichurri Sauce
- Duck, Shrimp, House Andouille Gumbo…$15.25
  Charred Brassica, House Bacon, Beer Battered Okra, Rice Pilaf
- Light Lunch… $7.50
  Choice of Soup, HCC Ag Salad, House Bread

Appetizer (Choice of one)
- Seafood “Causa”
  Shrimp and Ahi Escabeche, Potato Puree, Aji Amarillo Emulsion
- Pork Chalupa Salad
  House Masa Crouton, Achiote Braised Pork Belly, Cabbage Slaw, Fresh Salsa

Soup/Salad (Choice of one)
- New England Style Seafood Chowder
  Shrimp, Scallop & Ahi
- Black Bean Soup
  House Mexican Chorizo, Tortilla Strips, Queso Fresco

Desserts $4.00 each
- Peanut Butter Mousse Cake
  Chocolate Crust, Chocolate Ganache Topping

Beverages
- French Press Coffee…$3.00
- Hot or Iced Tea…$1.00

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