



HULA Hoops

Beverages

COFFEE / TEA

Lion's Coffee, Hawaii

Hawaiian Brewed Coffee

Vanilla Macadamia Light Roast

5

Café Au Lait

Hawaiian Brewed Coffee w/Steamed Milk

5

Nespresso

Regular Milk | Coconut Milk | Oatmilk +1

Ube Latte

Coconut Milk, Ube Cream foam +Add Nespresso +\$1.50

5

Iced Halo Ube Latte

Coconut Milk, Ube Jam, Ube Ice Cream, Condensed Milk + Add Nespresso +\$1.50

8

Cafe Latte

5

Cappuccino

5

Hot Chocolate

3

Island Green Tea (Cold)

6

Hot Tea

3

English Breakfast

Decaf Breakfast Tea

Assam Tea

Earl Grey

Lemon & Orange

Green Tea w/ Jasmine,

Organic Peppermint,

Organic Chamomile



FRESH JUICE



Fresh Orange Juice

7

Fresh Lemonade

6

Fresh Coconut Juice

5

add shell +3

CANNED / BOTTLED

Soda

Coke | Diet Coke | Sprite

3

Mexican Coke (bottled)

4

Fiji Water, 11.15oz

3

Saratoga Sparkling, 28oz

5.85

Saratoga Still, 28oz

5.85

Hawaiian Sun

Strawberry Lilikoi

Lilikoi Passion

4

Guava Nectar

Pineapple Orange

Pass-o-Guava (POG)

Strawberry Guava

MOCKTAILS

UBElicious

Pineapple, Coconut, and a hint of Ube



12



Banana Craze

Banana, Orange, Almond, Coconut Cream, Passionfruit Whipped Cream

14

Passionfruit Soda

Passionfruit, Soda

8

BRUNCH COCKTAILS



Coffee Old Fashioned	16
The Classic drink with a cold-brew coffee twist!	
Iced Coconut Rum Cappuccino	13
Coffee, coconut cream, blend of light rums	
The Elephantini	13
Espresso, Amarula, Kalua	
Love & Gin	14
Gin, Lemon, All Spice Dram, Egg White	

B E E R

BOTTLED, 9
Lomza, Poland

DRAFT, 8
Big Daddy IPA, San Francisco
Stella, Lager
Kirin Ichiban, Lager
Longboard, Lager

BOTTLED, 7
Blue Moon
Corona Extra
Heineken
San Miguel Light / Pale

SPARKLING WINE

Bottomless Mimosa **20**
Pop the bubbly with a splash of fun! Take your pick from Orange or Pineapple flavors. Dive into the 90-minute experience (only until 2pm), but remember, the whole squad needs to join the fruity fiesta!

Hula Hoops Mimosa **10**
Choice of Orange, Pineapple, or Guava Juice, Champagne, Elderflower Liqueur

Champagne **7 | 20**
Prosecco **7**
Rosé **7**
Don Perignon, 2020 **420**

POG Mimosa Package **35**
One bottle of bubbly champagne, a fruity squad of Pineapple, Orange, and Guava juices, and a party bowl of fresh fruit garnishes.



\$25/Wine Bottle Corkage fee up to 2 bottles/table 750ml, wine only.
Maximum of two (2) credit cards per table.
Prices are subject to change. No Substitutions.
20% Gratuity will be added for parties of five (5) or more.

RED WINE

Merlot	
House Merlot, glass	7
Cabernet	
House Cabernet Red, glass	7
Decoy, half bottle	40
2019 Duckhorn, half bottle	55
2017 & 2019 Duckhorn, 750ml	125 95
Malbec	
2018, Graffigna, Argentina	30
Proprietary Blend	
Paraduxx by Duckhorn 750ml, Napa Valley 2017, 2018, 2019	125 115 105
Overture by Opus One	250
Opus One 2019	500

WHITE WINE

Chardonnay	
House White Chardonnay, glass	7
2017, Kim Crawford, New Zealand	10 30
Sauvignon Blanc	
House White Sauv Blanc, glass	7
2020, Kim Crawford, New Zealand	10 30
2020, Duckhorn Napa Valley Half Bottle	55
2020, Duckhorn, Napa Valley, 750ml	105
Green Wine	
2022, Arca Nova, Portugal	15 45



Food



HULA HOOPS

BRUNCH

Due to our extreme limited seating, we have a 90-minute seating limit.

*V - Vegan friendly *VG Vegetarian Friendly *GF - Gluten free friendly *CC - Cross contamination with meat

SMALL BITES

Spam Fries

Panko-Battered Spam, served with sides of Sriracha Mayo, Garlic Aioli and Ketchup



Spicy Spam Rice Bites

Panko-Battered Spam, Rice, Nori, Furikake, Sriracha Mayo Drizzle



Lumpia Shanghai

Fried Spring Rolls made with Pork and Veggies served with Sweet Chili Sauce. **Vege Lumpia is also available.**

Chicken Skewers

Marinated Chicken on a skewer over grilled pineapple 2 skewers.

Nachos

Tortilla Chips, **Choice of House-Made Sisig or Kalua Pork**, Mango Salsa, and Cheddar Cheese

Sisig Tots

Our Cheesy Tots topped with House Ground Sisig Served with a side of Sriracha Mayo and/or Garlic Aioli

Ahi Poke Nachos

Delicious crispy wonton chips, fresh raw ahi tuna, zesty avocado salsa, crunchy cucumber, all crowned with seaweed salad and sweet pineapple bits, paired with a kick of Sriracha Mayo dressing on the side!



SIDES

Bagel & Cream Cheese

Lox Bagel w/ Truffle Honey

Smoked Salmon, Cream Cheese, Capers, Red Onions

9

Impossible Sisig Tots *V *VG *CC

Our Cheesy Tots topped with Impossible Meat Served with a side of Sriracha Mayo and/or Garlic Aioli

***Cross contamination with meat due to fryer**

12

10

Vege Musubi *V

Tofu, Avocado, Furikake, White Rice, House Sauce, Nori Request to add **Tamago** (egg) as an option for vegetarian

10

9

Brussel Sprouts *VG and *GF

Cranberries, Ricotta Cheese, Orange Balsamic Dressing Option: Bacon is available upon request

10

8

Bibingka Cornbread *VG and *GF



Warm, fresh-baked cornbread served in the style of bibingka on banana leaf

10

12

VEGE ENTREE

12

Red Beets Salad *VG and *GF

Red beets, Orange Balsamic Dressing, Ricotta Cheese, Seasonal Nuts, and Seasonal Fruit ***V - Can be vegan w/o cheese**

12

16

Impossible Sisig *V



Impossible Mock "Sisig", Tofu, bell peppers, potatoes, jalapeños, onions, seasoning, **choice of regular sunny side egg or vegan egg**

16

4

Impossible Loco Moco *V

Impossible patty, vegan egg, house made vegan gravy, and rice **Choice of regular sunny side egg or vegan egg**

20

12

Cake Fee \$10, or \$20 for parties of 10 or more

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



ENTREES

TOAST - PANCAKES - WAFFLE

Avocado Toast *VG

Rise and shine to a scrumptious combo of brioche bread, creamy ricotta & avocado spread, fresh tomatoes, basil, and a crowning glory of egg on top!

12

Smoked Salmon & Avocado Toast

Smoked Salmon, Cucumber, Boiled Egg, Tomatoes, Red Onions, Capers, Parsley, Mixed Greens, Hawaiian Toast Bread w/ sliced Avocado and Garlic Aioli spread

18



Ube Pancakes *VG

Get ready for a mountain of fluffy pancakes drenched in our special Ube Sauce - you might just need a doggy bag for this feast!

20

Ube Waffle *VG

Served with a rainbow of fresh fruits, a dollop of butter, and a drizzle of our signature homemade ube sauce.

16

Ube Chicken Waffle

Served with our scrumptious house-made ube sauce, featuring Mochicko Chicken, Eggs, and a cozy House-Made white Gravy sprinkled with bacon bits on the side.



22

Lilikoi Pancakes *VG

Buttermilk pancakes topped with lilikoi passion Chantilly cream and a dollop of passionfruit whip cream



20

LAND

Loco Moco

Served with a side of White Rice, Macaroni Salad, choice of protein, Sunny Side Egg, and House-Made Brown Gravy



Mochiko Fried Chicken

20

Beef

22

Kalua Pork *GF

22

Combo Loco (choose 2 proteins)

24

Combo Silog Breakfast

18-22

Served with Garlic Rice, Egg, and House-Made Atchara (Pickled Papaya and Carrots) and Vinaigrette Sauce **Sisig or BBQ Pork or 3pcs Longanisa**



Eggs Benedict

Poached Eggs, Hollandaise Sauce, House-Made Cornbread, Tomatoes, Spinach, served with Roasted Potatoes or Mixed Greens.



Kalua Pork

20

Smoked Salmon

22

Crab Cake Benedict

26

Braised Short Ribs

32

Slow-cooked short ribs so tender they melt in your mouth, paired with your pick of **Kimchi Fried Rice or classic White rice**. Let the flavor fiesta begin!



SEA

Seafood Pan Roast 30

Seafood medley in a rich and creamy tomato sauce, served with shrimp, scallops, crab and **andouille sausage** over white rice



Poke Bowl *GF 16

Fresh Ahi Tuna dancing in our secret poke sauce, mingling with veggies, rice, and a mix of greens