THE BOOCH BAR
Lunch & Dinner Menu Served 11:00 am 'til Closing Daily

Pupus

Sprouted Hummus
Served with fresh cucumber slices or organic blue corn chips, olive oil, smoked paprika **12 (V)(GF)(NF)**

Tostada
Crispy corn tortilla, black beans, braised and shredded organic chicken or house-made lentil walnut "chorizo, cortido kraut, taqueria pickles, clover sprouts, fire roasted tomato salsa, and roasted jalapeno cashew crema **17/18 (GF)(DF)**

Street Tacos
Shredded organic chicken or house made lentil walnut chorizo, sprouts and fire roasted tomato salsa with taqueria pickles **12**

Salads & Plates

Soup & Salad
A generous bowl of our house-made soup served with a green salad and sourdough OR GF crostini with choice of dressing **18 (V)(GF)**

Caesar Salad
Local organic greens, local tomatoes, sourdough croutons, sheep's milk Romano OR house-made vegan parmesan; tossed in vegan Caesar dressing
Half portion 12 -- Entrée 17 (VO)
Add fresh fish half portion 5 -- full portion 8

Puna Beet Salad
Local organic greens, roasted beets, avocado, carrots, candied walnuts, cultured cashew OR goat cheese, choice of dressing
Half portion 13 -- Entrée 18 (V)(GF)

Niçoise Salad
Local organic greens, blackened or grilled fresh Hawaiian fish, roasted purple sweet potatoes, kalamata olives, hard-boiled local farm fresh egg, and vine ripened tomato, with choice of dressing
23 (GF)(DF)(NFO)**

Taco Salad
Local organic greens, Shredded chicken OR house-made lentil walnut "chorizo," black beans, cortido kraut, fresh tomato salsa, roasted jalapeno cashew crema, sprouts, pickled onions & jalapenos, organic blue corn chips **20/22 (V)(GF)**

Fresh Catch Bibimbap
Cajun blackened OR grilled fish, pickled mung bean sprouts, cucumber, kimchi, local farm fresh egg, red rice, Korean BBQ sauce
23 (GF)(DF)(NF)**

Hamakua Mushroom Bibimbap
Hamakua Ali'i Oyster mushrooms, pickled mung bean sprouts, cucumber, kimchi, local farm fresh eggs, red rice, Korean BBQ sauce
21 (GF)(DF)(NF)(VG)**

Specialty Tacos

Vegan Tacos
House-made lentil walnut "chorizo," organic greens, cortido kraut, fire roasted tomato salsa, and fire roasted jalapeno cashew crema on local corn tortillas with black beans, red jasmine rice, and taqueria pickles **19(V)(GF)**

Hawaiian Fish Tacos
Wild-caught fresh Hawaiian fish, served blackened OR grilled, organic greens, cortido kraut, clover sprouts, roasted jalapeno cashew crema, and tropical fruit salsa, local corn tortillas with black beans and red jasmine rice, and taqueria pickles **22 (GF)(DF)****

Braised Chicken Tacos
Braised and shredded organic chicken, organic greens, cortido kraut, fire roasted tomato salsa roasted jalapeno cashew crema, on local corn tortillas, with black beans and red jasmine rice, and taqueria pickles **21 (GF)(DF)**

Burgers

Booch Bar Burger
½ pound pasture raised Big Island Beef, seasoned and grilled to desired temp, organic greens, fresh local tomato, sprouts, roasted garlic cashew aioli, kombucha ketchup, and lilikoi mustard, on a toasted Sun Dog bakery roll with your choice of side **21(DF)**

Conscious Culture Burger
House-made lentil-walnut-hemp patty, organic greens, tomato, sprouts, roasted garlic cashew aioli, kombucha ketchup, and lilikoi mustard, on a toasted Sun Dog bakery roll with your choice of side **19 (V)(DF)**

Fresh Catch
Cajun blackened or grilled fresh-caught fresh Hawaiian fish, organic greens, tomato, sprouts, fire roasted jalapeno aioli, on a toasted Sun Dog bakery roll with your choice of side **22 (DF)**

Hamakua Mushroom Cheesesteak
Sauteed Hamakua Mushrooms, peppers, and onions topped with melted fresh Mozzarella or Vegan cashew mozzarella, and roasted garlic cashew aioli served on a toasted Sun Dog bakery roll with your choice of side **21 (VO)(GFO)**

ADD ONS: Avocado, Swiss, Cheddar, Hamakua mushroom, sauteed peppers and onions, fresh mozzarella, vegan mozzarella(V), sheep's milk Romano, kimchi, garlic dill kraut, beet kraut, cortido kraut, cultured cashew cheese (V), cashew parmesan (V), goat chevre, pesto, olive tapenade, pickled onions, Sub GF Bread/Bun

Sandwiches

Veg Head
Basil-kale-pesto, organic greens, carrots, cucumber, avocado, tomato, sprouted garbanzo hummus, clover sprouts, on toasted sourdough with your choice of side **18 (V)**

Tempeh BLTA
Grilled marinated tempeh, organic greens, tomato, avocado, roasted garlic cashew aioli, on toasted sourdough with your choice of side **19(V)**

Reuben
Grilled marinated tempeh, roasted turkey, or black forest ham garlic dill kraut, melted Swiss cheese, lilikoi mustard, on grilled sourdough with your choice of side **19 (NFO)(VG)**

Garden Turkey
Roasted turkey breast, organic greens, tomato, avocado, sprouts, basil kale pesto, roasted garlic cashew aioli on toasted sourdough with your choice of side **19(GFO) (DF)**

Braised Chicken Sandwich
Braised and shredded organic chicken, organic greens, cortido kraut, pickled onions, roasted jalapeno cashew crema, on a toasted Sun Dog bakery roll with your choice of side **21 (DF)**

All SANDWICHES & BURGERS are served with a house made dill pickle spear and your choice of side and can be prepared gluten free upon request
SIDE CHOICES: organic red rice, sprouted black beans, sweet potato salad, kettle chips, dill kraut, beet kraut, cortido kraut, kimchi, soup, or organic green salad (+2)

Dessert

World's Best Banana Split 12 (V)(GF)
Nicoco Gelato 8 (V)(GF)
Raw Cacao "Cheesecake" 8 (V)(GF)
Almond Cacao Brownie 8 (V)(GF)
Kombucha Float 11 (V)(GF)(NFO)
Nitro Coffee Float 11 (V)(GF)
Smoothie Bowl 15(V)(GF)(NFO)

** According to the dept. of health, consuming raw or undercooked foods may increase the risk of foodborne illness**
(GF)= Gluten free (V)=Vegan (NFO)=Nut Free Option (DF)=Dairy Free (VG)=Vegetarian ∞ .75 per item surcharge applied to take-out orders

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