

THE BOOCH BAR

110 Keawe St. Hilo, Hawai'i
Lunch & Dinner Menu Served 11:00 am 'til Closing Daily

Pupus

Sprouted Hummus

Sprouted garbanzo hummus served with fresh cucumber slices *OR* organic blue corn chips, olive oil, & smoked paprika (V)(GF)(NF) 12

Street Tacos

Braised and shredded chicken *OR* house-made lentil walnut chorizo, cilantro & onions, fire-roasted tomato salsa, and taqueria pickles (GF)(DF)(VGO)(NFO)(VO) 15

Smoked Brisket Street Tacos

Texas-style slow-n-low smoked beef brisket, cilantro & onions, fire-roasted tomato salsa, and taqueria pickles (GF)(DF)(NF) 16

Salads & Plates

House Salad

Local organic greens, cucumber, local tomatoes, carrots, sprouts, choice of dressing (V)(GF)(NF)
Half portion 10 -- Entrée 15
Add fresh fish half portion 5 -- full portion 8

Caesar Salad

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

Puna Beet Salad

Local organic greens, roasted beets, avocado, organic carrots, candied walnuts, cultured cashew *OR* goat cheese, choice of dressing (VO)(GF)(DFO)
Half portion 13 -- Entrée 18
Add fresh fish half portion 5 -- full portion 8

Taco Salad

Local organic greens, shredded chicken *OR* house-made lentil walnut chorizo, black beans, cortido kraut, fire-roasted tomato salsa, fire-roasted jalapeno cashew crema, sprouts, pickled onions, organic blue corn chips, taqueria pickles (VO)(GF)(DF) 22

Bibimbap

Choice of wild-caught Hawaiian fish (cajun blackened *or* grilled fish) *OR* Hamakua Ali'i oyster mushrooms, pickled mung bean sprouts, cucumber, kimchi, local farm-fresh egg, red rice, Korean BBQ sauce (GF)(DF)(NF)(VO)(VGO)** 23

Specialty Tacos

Vegan Tacos

House-made lentil walnut chorizo, organic greens, cortido kraut, fire-roasted tomato salsa, fire-roasted jalapeno cashew crema, pickled onions, and sprouts on local corn tortillas (V)(GF) 19

Hawaiian Fish Tacos

Wild-caught fresh Hawaiian fish, served blackened *OR* grilled, organic greens, cortido kraut, fire-roasted tomato salsa, fire-roasted jalapeno cashew crema, pickled onions, and sprouts on local corn tortillas (GF)(DF)** 23

Braised Chicken Tacos

Braised and shredded organic chicken, organic greens, cortido kraut, fire-roasted tomato salsa, fire-roasted jalapeno cashew crema, pickled onions, and sprouts on local corn tortillas (GF)(DF) 22

All TACOS are served with fire-roasted tomato salsa, taqueria pickles, sprouted black beans, and red rice

Burgers & Bangers

Booch Bar Burger

Pasture-raised Big Island Beef patty, seasoned and grilled, organic greens, local tomato, sprouts, roasted garlic cashew aioli, kombucha ketchup, and lilikoi mustard on a toasted Sun Dog Bakery roll with your choice of side (DF)(GFO) 21

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 (V)(DF)(GFO) 20

Korean Kimchi Fish Burger

Wild-caught Hawaiian fish burger spiced with gochujang, organic greens, pickled mung bean sprouts, kimchi, fresh cilantro, Korean BBQ sauce, and roasted garlic cashew aioli on a toasted Sun Dog Bakery roll with your choice of side (DF)(GFO) 23

Big Island Beef Banger

Grass-fed, handmade Big Island beef sausage, beer-braised and finished on the flame grill, topped with peppers and onions, garlic kraut, lilikoi mustard, and kombucha ketchup on a toasted Sun Dog Bakery roll with your choice of side (DF)(NF) 21

ADD ONS: House-smoked bacon, avocado, swiss, cheddar, 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, pickled onions, sauteed peppers & onions

Sandwiches

Veg Head

Basil-kale pesto, organic greens, carrots, cucumber, avocado, local tomatoes, sprouted garbanzo hummus, and sprouts on toasted sourdough with your choice of side (V)(GFO) 18

BLTA

House-smoked pork bacon *OR* marinated tempeh bacon, organic greens, local tomatoes, avocado, and roasted garlic cashew aioli on toasted sourdough with your choice of side (VO)(GFO)(NFO) 20

Reuben

House-smoked turkey breast *OR* marinated tempeh bacon, garlic dill kraut, melted swiss cheese, and lilikoi mustard on grilled sourdough with your choice of side (VGO)(GFO)(NF)(VO) 20

Garden Turkey

House-smoked turkey breast, organic greens, local tomatoes, avocado, sprouts, basil-kale pesto, and roasted garlic cashew aioli on toasted sourdough with your choice of side (GFO)(DF)(NFO) 20

All SANDWICHES & BURGERS are served with a house-made dill pickle spear, your choice of side and can be prepared with gluten free bread upon request (+1)

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 (+3)

SALAD DRESSINGS: Balsamic Vinaigrette, Cashew Caesar, Cashew Ranch

Desserts

World's Best Banana Split (V)(GF) 14
Nicoco Gelato (V)(GF) 8
Raw Cacao "Cheesecake" (V)(GF) 8
Almond Cacao Brownie (V)(GF) 8
Kombucha Float (V)(GF) 10
Nitro Coffee Float (V)(GF) 10

** According to the dept. of health, consuming raw or undercooked foods may increase the risk of foodborne illness**
(GF)= Gluten-free (NF)=Nut-free (DF)=Dairy-free (VG)=Vegetarian (V)=Vegan (VGO/VO/DFO/GFO/NFO)= Option for dish to meet listed dietary restriction
.75 per item surcharge applied to take-out orders ∞ 3% charge on credit card payments