



808-930-5556

<http://www.expresswaiters-onlineorders.com>

# The Booch Bar

## Breakfast 9am-11am

Kombucha Smoothie Bowl \$12.10

*Your choice of organic fruit smoothie blended extra thick, coconut-turmeric granola, organic apple bananas, shaved coconut, raw Hawaiian honey or real maple syrup*

Fresh Catch Breakfast \$17.60

*Blackened or grilled wild caught fresh Hawaiian fish, two organic eggs any style, kimchi, fire-roasted jalapeno aioli, your choice of sweet potato home fries, toast, or brown rice.*

Fresh Catch Bibimbap \$17.60

*Blackened or grilled fish, pickled bean sprouts, cucumber, kimchi, organic sunny side egg, brown rice, Korean BBQ sauce*

Mushroom Bibimbap \$16.50

*Marinated mushrooms, pickled bean sprouts, cucumber, kimchi, organic sunny side egg, brown rice, Korean BBQ sauce*

Old School Brekky Sammy \$13.20

*Toasted sourdough, two organic eggs, basil-kale pesto, kimchi, your choice of grilled tempeh or roasted turkey*

Verdant Vegan \$15.40

*Sauteed greens, house-made tempeh chorizo, ginger beet kraut, fire-roasted jalapeno aioli, pico de gallo, sprouts, over sweet potato home fries, or brown rice*

Brekky Tacos \$14.30

*Two locally made non-GMO corn tortillas, organic scrambled eggs, house-made tempeh chorizo, cortido kraut, sprouts, pico de gallo, your choice of brown rice and black beans or sweet potato home fries*

## Omelets/Scrambles 9am-11pm

*The following can be prepared as omelets or scrambles and are served with pico de gallo and your choice of sweet potato home fries, brown rice, English muffin, or toast.*

Mushroom Omelet \$15.40

*Organic eggs, sauteed mushrooms, kale, avocado, Swiss cheese, goat cheese or cultured cashew cheese, 14 (GF)*

Rise up Reuben Omelet \$15.40

*Organic eggs, tempeh or roasted turkey, garlic dill kraut, melted Swiss cheese, goat cheese or cultured cashew cheese (GF)*

Blackened Fish Omelet \$17.60

*Organic eggs, blackened wild caught Hawaiian fish, olive tapenade, fire-roasted jalapeno aioli, goat cheese or cultured cashew cheese 16 (GF)*

## Tacos 11am-7:30pm

Mattys Tempeh Street Tacos \$14.30

*Two locally made non-GMO corn tortillas, House-made tempeh chorizo, organic greens, cortido kraut, and sprouts, with brown rice, black beans, roasted tomato salsa*

Fresh Catch Tacos \$16.00

*Two locally made non-GMO corn tortillas, Cajun rubbed wild-caught fresh Hawaiian fish, organic greens, cortido kraut, sprouts and fire fire-roasted jalapeno cashew cream, brown rice, black beans, fresh tomato salsa (GF)*

## Salads and Plates 11am-7:30pm

Caesar Salad \$13.20

*Organic greens, tomatoes, sheeps milk Romano, sourdough croutons, vegan Caesar dressing*

Puna Beet Salad (V)(GF) \$14.30

*Organic greens, roasted beets, avocado, cultured cashew cheese, carrots, candied walnuts, balsamic vinaigrette*

Casablanca \$14.30

*Sprouted garbanzo hummus, olive tapenade, ginger beet kraut, cucumber, basil-kale-pesto, served over organic greens, sourdough or GF crostini, organic corn chips (V)(GF)*

Mushroom Bibimbap \$16.50

*Marinated mushrooms, pickled bean sprouts, cucumber, kimchi, organic sunny-up egg, brown rice, Korean BBQ sauce (GF)*

Fish Bibimbap \$17.60

*Fresh fish, pickled bean sprouts, cucumber, kimchi, organic sunny-up egg, brown rice, Korean BBQ sauce (GF)*

Seth Salad \$17.60

## Espresso Bar

Matcha Latte \$6.60

*Ceremonial Grade Matcha green tea organic whole milk or house made almond mylk, lightly sweetened with maple syrup, served iced or hot*

Golden Ganesha \$6.60

*Ceremonial grade Matcha green tea organic whole milk or house made almond mylk, lightly sweetened with maple syrup. served hot or cold*

Touch of Grey \$6.60

*Earl Grey tea and lavender petals steeped with house-made almond mylk or organic whole milk. served hot*

Masala Chai Latte \$6.60

*A spicy blend of black tea and chai spices, organic whole milk or house made almond mylk, lightly sweetened with maple syrup, served iced or hot*

Mate Latte \$6.60

## Fermented Foods TO-GO

Kraut TO-GO \$11.00

Kimchi TO-GO \$11.00

Fermented Chili Sauce TO-GO \$8.80

## Big Island Booch Kombucha

Big Island Booch Kombucha \$4.40

Pint

Big Island Booch Kombucha \$4.95

Pint Jun

Big Island Booch Kombucha \$15.95

Jun

## Alcohol

**Alcohol NO CASH PAYMENTS CREDIT**

**CARD ONLY Terms of Service**

**PURCHASE OF ALCOHOLIC**

**BEVERAGES AND TOBACCO**

**PRODUCTS. by completing a purchase**

**through the Site, the User agrees to be**

**at least 21 years old and present to**

**accept the delivery of alcoholic**

**beverages or tobacco products. Please**

**see Terms and conditions page for**

**more info.**

### Growler

Big Island Booch Kombucha \$13.20

*32oz or 64oz Growler*

Big Island Booch Jun \$14.30

*32oz or 64oz Growler*

\*\*\*\*Beers of Hawaii\*\*\*\* \$14.30

*32oz or 64oz Growler*

\*\*\*\*Big Island Brewhaus \$15.40

Beer\*\*\*\*

*32oz or 64oz Growler*

\*\*\*\*Ola Brew Cider\*\*\*\* \$15.40

*32oz or 64oz Growler*

### Wine and Bubbles

\*\*\*\*Jovino Willamette Valley \$33.00

Pinot Noir\*\*\*\*

\*\*\*\*Liquid Light Wash. \$27.50

Sauvignon Blanc Bottle\*\*\*\*

\*\*\*\*Lamarca Prosecco \$24.20

Bottle\*\*\*\*

## Sandwiches 11am-7:30pm

**All Sandwiches are served with your choice of brown rice, black beans,**

**soup, kraut, kimchi or green salad.**

- Veg Head \$12.10**  
*Basil-kale-pesto, organic greens, carrots, cucumber, shredded beets, avocado, tomato, sprouted garbanzo hummus, sprouts, toasted sourdough (V)*
- Garden Turkey \$15.40**  
*Roasted turkey breast, organic greens, tomato, sprouts, cucumbers, avocado roasted garlic aioli, toasted sourdough*
- Turkey Reuben \$16.50**  
*Roasted turkey breast, garlic dill kraut, Swiss cheese, lilikoi mustard, grilled sourdough*
- Tempeh BLTA \$15.40**  
*Grilled marinated tempeh organic greens, tomato, avocado, roasted garlic aioli, toasted sourdough (V)*
- Tempeh Reuben \$15.40**  
*Grilled marinated tempeh, garlic dill kraut, melted Swiss cheese, lilikoi mustard, grilled sourdough*
- Booch Bar Burger \$16.50**  
*Grilled Big Island Beef, organic greens, tomato, sprouts, roasted garlic aioli Kombucha ketchup, lilikoi mustard, toasted whole wheat roll*
- Conscious Culture Burger \$15.40**  
*House-made lentil-walnut-hemp patty, organic greens, tomato, sprouts, roasted garlic aioli, Kombucha ketchup, lilikoi mustard, beet kraut toasted whole wheat roll*
- Fresh Catch Sandwich \$17.60**  
*Blackened or grilled wild-caught fresh Hawaiian fish, organic greens, tomato, sprouts, fire-roasted jalapeno cashew cream, toasted whole wheat roll*

- Yerba Mate tea steeped with house-made almond mylk or organic whole milk. served hot*
- Americano \$4.40**  
*Double shot topped with water, served iced or hot*
- Turkish Latte \$6.60**  
*with your choice of house-made almond mylk or organic whole milk. served cold or hot*
- Cafe Latte \$6.60**  
*Double shot organic espresso with your choice of house-made almond mylk or organic whole milk served iced or hot. Add organic vanilla, coconut , or hazelnut syrup +.75*
- Cafe Mocha \$7.45**  
*Double shot organic espresso with organic cacao syrup and your choice of house-made almond mylk or organic whole milk. served iced or hot*