



Volcano House

Volcano House Favorites

HAWAIIAN FISH N' CHIPS 🍷🍷 - \$23.99

COCONUT AND MACADAMIA NUT CRUSTED FISH, FRENCH FRIES, REMOULADE SAUCE OR TARTAR SAUCE

VOLCANO HOUSE PASTA 🍷🍷 - \$25.99

SPINACH, SHAVED ONIONS AND FENNEL, TOMATOES, BROCCOLI, CRUMBLLED GOAT FETA, CREAMY MACADAMIA NUT PESTO & GRILLED CIABATTA

ADD: (3) SHRIMP \$14.99, STEAK** \$15.99, CHICKEN \$10.99, FISH** \$12.99 OR TOFU \$8.99

TASTE OF HAWAII

ALL T.O.H. PLATES ARE SERVED WITH POTATO MACARONI SALAD, FURIKAKE WHITE RICE & HOUSE MADE PICKLED VEGETABLES

-CRISPY CHICKEN KATSU 🍷🍷 - \$26.99

-MACADAMIA NUT & COCONUT CRUSTED FISH 🍷🍷 - \$27.99

-KOREAN STYLE KALBI BEEF RIBS 🍷 - \$28.99

-CRISPY TOFU W/ SWEET SOY 🍷🍷 - \$23.99

-SLOW ROASTED KALUA PORK 🍷 - \$24.99

Gourmet 14" Pizza

Available from 11am-9pm Daily

GLUTEN FREE CRUST \$5 UPCHARGE

MARGHERITA - \$23.99

BUFFALO MOZZARELLA, LOCAL TOMATOES, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

TRADITIONAL PEPPERONI - \$22.99

CLASSIC TOMATO SAUCE, MOZZARELLA, PEPPERONI, PARMESAN, HOUSE MADE HERBS AND SPICE MIX

GARLIC WHITE - \$24.99

ROASTED GARLIC, RICOTTA CHEESE, MOZZARELLA, PARMESAN, HOUSE MADE HERBS AND SPICE MIX

WILD MUSHROOM - \$28.99

PORCINI CREAM, HAMAKUA MUSHROOMS, MOZZARELLA, FRESH HERBS, PARMESAN, TRUFFLE OIL

CLASSIC CHEESE - \$21.99

CLASSIC TOMATO SAUCE, MOZZARELLA, PARMESAN, HOUSE MADE HERBS AND SPICE MIX

THE KNICKERBOCKER - \$27.99

CLASSIC TOMATO SAUCE, MOZZARELLA, PARMESAN, PEPPERONI, ITALIAN SAUSAGE, RICOTTA CHEESE, EXTRA VIRGIN OLIVE OIL, HOUSE MADE HERBS AND SPICE MIX

MASCARPONE - \$28.99

SLICED PROSCIUTTO, MASCARPONE CHEESE, MOZZARELLA, FRESH ARUGULA, LEMON VINAIGRETTE, BALSAMIC GLAZE, SHAVED PARMESAN

FIVE CHEESE - \$26.99

MASCARPONE, MOZZARELLA, PROVOLONE, FETA, PARMESAN, HERBS, EXTRA VIRGIN OLIVE OIL

PESTO RICOTTA - \$25.99

HOUSE MADE MACADAMIA NUT PESTO, RICOTTA CHEESE, GRILLED CHICKEN, ARTICHOKE HEARTS

ADDITIONAL TOPPINGS

MEATS (\$3.50ea.) - KALUA PORK, CHICKEN, PEPPERONI, ITALIAN SAUSAGE, BACON, ANCHOVIES

VEGGIES (\$3.00ea.) - BELL PEPPERS, RED ONION, MUSHROOMS, SPINACH, ARUGULA, BASIL, TOMATOES, PINEAPPLE, ROASTED GARLIC

Uncle Georges Lounge



Volcano House

Starters

PAN SEARED EDAMAME – \$13.99

SESAME OIL, CHILI, LIME, CILANTRO, GARLIC

TOMATO BISQUE & CHEESE TOAST POINTS 🍷 – \$13.99

SOURDOUGH, CHEDDAR, PROVOLONE, BASIL OIL

SEARED BLACKENED AHI SASHIMI** 🍷 – \$24.99

CAJUN RUBBED SAKU AHI TUNA WITH PINEAPPLE SALSA, WASABI GINGER AIOLI & UNAGI SAUCE

ASIAN BARBEQUE PRAWNS 🍷🍷 – \$18.99

FARM-RAISED TIGER PRAWNS AND ASIAN BARBEQUE SAUCE. SERVED WITH STEAMED RICE, BABY BOK CHOY, SWEET AND SPICY DRIZZLE

BIG ISLAND CHICKEN WINGS 🍷🍷 – \$18.99

TOSSED IN A LOCAL BEER SALT AND SERVED WITH YOUR CHOICE OF GUAVA BBQ, SWEET THAI CHILI, OR BLUE CHEESE DIPPING SAUCE

AHI POKE STACK** 🍷🍷 – \$20.99

YELLOWFIN TUNA, SWEET SOY SAUCE, KUKUI NUTS, WAKAME SALAD, SCALLIONS WITH CRISPY WONTONS

KALUA PORK & PINEAPPLE FLATBREAD PIZZA 🍷 – \$16.99

HOUSE-MADE DOUGH, CRISPY BACON, MOZZARELLA, SWEET THAI CHILI, CILANTRO, PARMESAN

STEAK SALAD ** – \$27.99

7oz HAWAII RANCHERS BEEF GRILLED STEAK, LOCAL ARUGULA, RADISH, CRUMBLED FETA, PICKLED ONION, GRAPE TOMATO, LEMON OIL, BALSAMIC DRIZZLE

KILAUEA CAESAR SALAD 🍷 – \$14.99

LOCALLY GROWN ROMAINE WITH VOLCANO HOUSE CAESAR DRESSING, SHREDDED PARMESAN, HOUSE-MADE CROUTONS AND GRILLED PINEAPPLE

MARKET GREENS – \$15.99

LOCALLY GROWN LETTUCE, TOMATOES, CUCUMBER, SHAVED CARROT, CROUTONS, AVOCADO, RADISH, LILIKOI VINAIGRETTE

HILO STYLE FURIKAKE SOMEN SALAD ** 🍷 – \$18.99

ORGANIC LOCALLY GROWN LEAF SALAD, SESAME SOMEN NOODLES, CUCUMBER, CARROTS, SHAVED EGG, AVOCADO, CREAMY ASIAN SOY DRESSING, SCALLIONS

ADD: (3) SHRIMP \$14.99, STEAK \$15.99, CHICKEN \$10.99, FISH** \$12.99 OR TOFU \$8.99**

Burgers & Sandwiches

GARNISHED WITH A PICKLE, SWEET PEPPER AND SERVED WITH FRIES

BIG ISLAND BURGER** 🍷 – \$21.99

8OZ HAWAII RANCHERS BEEF PATTY, LOCALLY GROWN HEIRLOOM TOMATO AND ARUGULA, HOUSE PICKLED ONIONS, CRUMBLED GOAT FETA, BALSAMIC DRIZZLE

VOLCANO HOUSE BURGER** 🍷 – \$16.99

8OZ HAWAII RANCHERS BEEF PATTY, LOCAL LETTUCE, TOMATO, CHEDDAR CHEESE, RED ONION, AVOCADO MAYO

CHICKEN SANDWICH 🍷 – \$19.99

GRILLED OR FRIED, CRISP HAWAIIAN SLAW, CHOPPED PICKLES, TOMATO, ROASTED GARLIC AIOLI

GRILLED FISH SANDWICH 🍷 – \$25.99

ONO FILLET, LOCALLY GROWN LETTUCE, TOMATO, CHARRED PINEAPPLE, SWEET CHILI MAYO

**CONSUMPTION OF RAW OR UNDERCOOKED FOOD INCREASES THE RISK OF FOOD BORN-ILLNESS

Due to seasonality and availability of fresh local ingredients, substitutions may be made. Our food is prepared with nuts, oils, and other potential allergens. please inform your server of any food allergies. Contains Nuts 🍷 Contains Gluten 🍷