PUPUS

GARLIC SHRIMP – shell on, wok-fried w/ garlic butter over mixed greens & white rice. spicy or mild 6pc 20.95

CAJUN SEARED AHI – fresh island fish dusted w/ Cajun spices w/ a garlic butter honey glace* 19.95

CALAMARI – crispy, served w/ a sweet Thai chili dipping sauce 20.95

UB DYNAMITE SHRIMP – tossed in garlic chili aioli w/ parmesan panko crust 21.45

EDAMAME – served chilled & lightly salted 8.95

UB THAI-STYLE STEAMER CLAMS – Manila clams simmered in a mild chili & garlic oyster sauce* 27.95

UB ❤ BOCA-ROTA – chopped prime rib sautéed w/ mushrooms in chili aioli w/ garlic cheesy-bread 27.95

BOILED PEANUTS – served hot & lightly salted 8.95

SALT & VINEGAR CHICKEN WINGS – flash fried to a crisp & tossed in Chef Bo's salt n vinegar seasoning 16.95

DA KINE GRINDZ



PIPIKAULA SHORT RIBS – thick cut short ribs marinated in Bo's special sauce, dry-aged in-house & pan seared to perfection* 32.95

1st Helena's 2nd Papaole's 3rd Haili's



SMOKE MEAT – delicious bite sized pieces of pork smoked in island grown Kiawe wood & pan fried w/ onions* 18.95

1st KauKau Grill 2nd Guava Smoked 3rd Highway Inn

AHI POKE – local & fresh w/ chopped onions, cucumber & cabbage* 22.45

1st Monarch 2nd Tanioka's 3rd Foodland

ISLAND STYLE FRIED NOODLES – ono, tasty, greasy just the way us locals like it 18.95

1st Hashi 2nd Shige 3rd Zippy's

SAIMIN – made w/ thin noodles in a savory broth w/ green onions, kamaboko & spam 21.95

1st Palace Saimin 2nd Shige Saimin 3rd Shiro's Saimin Haven

The Pupu House believes in sharing the aloha w/ our fellow locally owned small businesses & offers our humble endorsements of other ono eateries! If we missed your favorite spot or you have a recommendation, please share with us!

❤ BOHANA'S FAVORITES – Uncle Bo's ohana voted most enjoyed items ! Must try ! !

UB UNCLE BO'S DISHES – LOVE these dishes… visit their location of origin on Kapahulu Ave.

ICONIC HAWAII – Best way to enjoy the local Hawaii experience… EAT LIKE THE LOCALS! Grind on these ono classic Hawaii born dishes- Killah!

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

4/25/2023

THE PUPU HOUSE By Uncle Bo's

ENTREES

FISH OR SHRIMP TACOS – lightly breaded w/ fresh avocado, flour tortilla, 3-cheese dill sauce & served w/ French fries 2pc 24.95

RIB EYE STEAK– naturally flavorful & juicy, broiled & topped w/ garlic, served w/ mixed veggies & choice of starch (white rice, garlic mashed potatoes or French Fries)* 45.95

PRIME RIB – slow-roasted overnight served w/ au jus & creamy horseradish, served w/ mixed veggies & choice of starch (white rice, garlic mashed potatoes or French Fries)* 12oz or 24oz 44.95

UB BAKED FRESH FISH MAUNA KEA – fresh & wild caught 41.95
Island baked in garlic aioli, topped w/ parmesan panko crust & 2pc wok-fried garlic shrimp served w/ mixed veggies & choice of starch*





FISHERMAN'S STEW – pan roast w/ clams, shrimp scallops calamari & fresh fish… served w/ white rice 42.95

GRILLED SALMON – w/ lemon herb butter, served w/ mixed veggies & choice of starch (white rice, garlic mashed potatoes or French Fries)* 33.95

FRESH FISH OF THE DAY –served w/ mixed veggies & white rice, garlic mashed potatoes or French fries 39.95
STEAMED CHINESE STYLE – w/ garlic soy sauce topped w/ green onion, cilantro & olive oil*
PAN BROILED – w/ garlic citrus butter & white wine*

BURGER – topped w/ lettuce, tomato, onion & Bo's special sauce & a side of fries* (Teri-burger add $2) 18.95

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER – made fresh daily w/ chopped clams, minced veggies & bacon 10.95

HOUSE SPRING MIXED GREENS – locally grown w/ cucumber, tomato, croutons & balsamic vinaigrette 14.45

CAESAR SALAD – w/ parmesan cheese & crunchy croutons (add chicken $4) 17.95

DESSERTS

ISLAND MADE ICE CREAM – from our neighborhood ice cream shop! 8.95

WARMED FUDGE BROWNIE ALA MODE 12.95



UB HOBO'S – baskets of warm taro Beignets (6pc) one scoop of vanilla ice cream w/ Frangelico American Honey sauce 14.95

JOIN US FOR LATE NIGHT INDUSTRY HAPPY HOUR!

10:00pm – 1:00am daily
HALF OFF
SELECT ITEMS

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

DRINKS

WINE

	glass	*bottle*
Malvasia Bianca, Birichino	8.5	34
Riesling, CF “Euro Asia”	10	36
Chardonnay, Broadside “Wild Ferment”	10	36
Chardonnay, Mer Soleil “Reserve”	11	39
Sauvignon Blanc, Ballard Lane	8.5	32
Pinot Noir, Carmel Road	10	36
Cabernet Sauvignon, Broadside “Paso Robles”		36
Cabernet Sauvignon, Bonanza	10	39
Pinot Noir, Boen	10	39
Malbec, Carrascal		36
Prosecco, Mionetto	10	36

BOTTLED/CANNED BEER

Asahi	7	Hiwa Coconut Porter, Maui Brewing	8
Budweiser / Bud Light	6	Ko’olau Loa IPA, Beer Lab	9
Coors Light	6	Michelob Ultra	6
Corona	7	Party Boy Pilsner, Hana Koa	9
Guinness	7	Pineapple Mana Wheat, Maui Brewing	8
Heineken / Heineken Light	7	Roof Top Pale Ale, Hana Koa	9

DRAFT BEER

Big Wave, Kona Brewing	7	Lilikoi Cider, Paradise Ciders	9
CocoWeizen, Honolulu BeerWorks	8	Longboard, Kona Brewing	7
Hi-Fi IPA, Kalihi Beer	8		

SPECIALTY COCKTAILS

MUY THAI BO – A Mai Tai with a southeast Asian twist, Real McCoy 5yr aged rum, Pierre Ferrand Curacao, Macadamia, Lime, Topped w/ a Tom Kha foam. 16

MISSIONARY’S TEMPTATION – Donn the Beachcombers classic, Smith & Cross Jamaican rum, Massenez Crème de Peche, fresh Mint, Pineapple, Lime & touch of honey 15

TROPICAL ITCH – Invented in Waikiki by legendary barkeep Harry Yee, High West Bourbon, Jameson Orange, Big Island Lilikoi, fresh Mango, Lemon, topped with 151 Demerara rum. 17

BLUE LAGOON – A modern twist on Blue Hawaii w/ Ciroc Coconut vodka, pineapple & coconut 16

LONO LONO PUNCH – A Planters Punch riff named after the Hawaiian god of Agriculture. Kuleana Huihui rum from the Big Island, Lilikoi, Mango, Lime, Bitters, & Nutmeg 15

MYNAH BIRD – Tropical rum cocktail w/ local Li Hing flavors & pineapple juice 15

NON ALCOHOLICS

Soda – Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Gingerale, Fanta Orange, Root Beer	4
Juice – Pineapple, Cranberry, Lemonade, POG & Fruit Punch	4
Coffee – regular & decaf	3_{50}
Tea – organic herbal hot & fresh brewed iced	4
Red Bull – regular & decaf	6