

Eat In or
Take Out
808 889 5757



Open Everyday
10am-6pm
Sunday Brunch
9-Noon
Lunch til 4pm

Munchies?

House-Made Soft Baked Pretzel

Our very own classic
brown sugar dough recipe
with Hawaiian sea salt! A
sweet & savory treat
served with house-made
local honey dijon mustard
\$2.50

Meatballs & Bread

Just like the name -
3 meatballs covered in
grandma's tomato sauce and
shaved parmesan,, served
with a hunk of crusty
bread.
\$7

French Bread Pizza

Two six-inch pieces of
baguette covered in
Grandma's sauce, shredded
Mozzarella, topped with
your choice of pepperoni,
bell pepper, and/or onions
\$8

Italian Sushi

Garlic & Herb crustini,
Di Parma Prosciutto,
shaved parmesan, and
a sliver of Chianti wine
jelly.
2 pieces
\$3

Yogurt Parfait

Organic blueberries covered
in vanilla yogurt and
topped with house-made
granola
\$5

Choose



Bread:

Seeded Rye,
Sourdough, Kaiser
Roll, Ciabatta,
Hoagie Roll

Cheese:

Provolone, Swiss,
Cheddar,
Pepperjack,
Monterey Jack

Add a buck:

Brie, Baguette

Meat:

Ham, Turkey,
Roast Beef,
Salami

Add \$2:

Pastrami,
Corned Beef,
Field Roast

\$9

Build Your Own

Fixins: (max 3)

Lettuce
Tomato
Red Onion
Sprouts
Roasted Bell
Peppers

Condiments: (max 2)

Dijon
Grainy Mustard
Honey Mustard
Mayo

Salads

Locally Grown Seasonal Mixed Farm Greens with Your Choice of Fresh Veggies

\$13.99 per pound

(average salad is about
a half pound)

Dressings:

Caesar, Buttermilk, Dijon
Poppy Seed, Balsamic
Vinegar & Oil

Caprese Salad or Sandwich

Locally grown beefsteak
tomato, fresh Buffalo
mozzarella, separated by
sweet basil. Drizzled with
olive oil and balsamic
vinegar & herbs, with
rolled Di Parma Prosciutto
\$13

Ask about our Private Dinners

At the Kohala Trade Center
55-3419 Akoni Pule Hwy
PO Box 444
Hawi, HI 96719
The Big Island
www.LighthouseDelHI.com

**We Support Local
Farmers by using
Local Produce**



**Please
No Substitutions
on Specialties**

Specialties

(Add a side to any sandwich: 50¢)

The Classic Reuben

Pastrami or Corned Beef with tangy sauerkraut and domestic Swiss, melted in the oven on toasted rye with spicy mustard and our special sauce.

\$13

The New Yorker

A Kaiser roll stacked with hot Corned Beef or Pastrami, served mounded with our house-made coleslaw and Swiss cheese with extra hot Dijon mustard

\$12

The Cuban

Shaved house-roasted jerk pork loin and a layer of sliced crunchy dill pickles, topped with Black Forest Ham. Served with honey mustard on a Hoagie roll

\$12

Meatball Parmesan Hero

Meatballs, Grandma's tomato sauce & melted provolone. You know the drill. Served on an 8" baguette.

\$11

Barbeque Pork or Beef

House-roasted jerked pork or herb-crusted beef smothered in Lighthouse BBQ sauce, made with local honey and single-malt scotch. Topped with red onions & melted cheddar. Served on a fresh roll

\$12

Chicken Cordon Bleu

Veggie-fed, free-range chicken breast rolled with ham and Swiss cheese. Lightly breaded and finished in the oven, sliced on Kaiser roll and drenched in mushroom white wine gravy.

\$13

Drinks

Check out our Grab n Go
Cooler for current drink
selections & other Fun
Treats

Beers on Draught

Sierra Nevada
Pale Ale
\$5

Sierra Nevada Seasonal
Market Price

Kona Brewing Co.
Big Wave
\$5

Kona Brewing Seasonal
Market Price

Wines By The Glass

Charles Smith
Boom Boom! Syrah
Eve Chardonnay
Kung Fu Girl Riesling
Prosecco
\$8 per Glass

Want something
else? Take a stroll
next door to
Lighthouse Liquors!

Desserts

Black & White Cookies

Lemony-vanilla cake
batter cookie dipped half
in dark & half in white
Belgian chocolates
\$5

Bread Pudding

We use our pretzels,
bourbon-soaked raisins
and Bailey's caramel sauce
\$7

See the board
for specials

Specialties

(Add a side to any sandwich: 50¢)

The Italian

Hoagie roll layered with Mortadella, three kinds of Salami, spicy Capicola and pepperoni with lettuce, tomato & thinly sliced onions drenched in our own savory & slightly sweet red wine vinaigrette and spicy Giardiniera - topped with Di Parma Prosciutto.

\$13

MB & J

This one's for the kid in all of us! Local Mac Nut butter and Lilikoi jelly on toasted hand-cut sourdough bread

\$9

Meatloaf

Not your mama's recipe! House-baked, with fresh garlic, bell peppers & onions. Sliced thick, served on sourdough with lettuce, tomato, & our house-made chili sauce.

\$10

Turkey & Cranberry

House-roasted, veggie-fed, free-range Turkey, with homemade stuffing and cranberry sauce served on Sourdough

\$13

Classic Dip

Hoagie roll piled high with house-roasted cracked pepper & herb crusted local grass-fed roast beef, Provolone cheese, and smeared with hot & tangy horseradish. Served with side of Au Jus.

\$12

Baked Grilled Cheese

Buttered Sourdough, toasted and filled with melted cheddar

\$7