

Lunch Menu: Aug 14–18

Hale 'Ākoakoa Cafeteria
Mon–Fri • 10:30am–1 pm
(808) 235-7358

OPEN TO THE PUBLIC.
CASH ONLY. - Mahalo





Uala Leaf Cafe

AT WINDWARD COMMUNITY COLLEGE

























MENU: windwardcce.org/uala-leaf-cafe

The menu is subject to change based on availability and at the chef's discretion.

HOT ITEMS & SANDWICHES

- Koolau Island Burger** A grilled beef patty, layered w/ house secret sauce, crisp lettuce, island tomato, grilled onions and dill pickle **5.75**
- Koolau Island Cheese Burger** A Koolau Island Burger topped w/ Cheddar or Swiss cheese **6.25**
- Grilled Cheese** American cheese on wheat bread, grilled w/ butter **3.25**
- Spam Musubi**  **2.25**
- Margherita Pizza** A slice of tomatoes, basil and cheese  **3**
- Specialty Pizza** A slice of chef's creation of the day **3.50**
- French Fries** w/ sea salt & black pepper    **2.75**
- Tofu Fries** w/ sea salt & black pepper    **2.75**

SALADS, SNACKS & DESSERTS

- Local Mixed Greens**     **3**
Hot house cucumbers and island tomatoes, choice of house-made soy vinaigrette or garden herb dressing
- Island Vegetable Wrap**    **4.50**
Sweet potato hummus, pickled carrots, grilled eggplant, mushrooms, onion and squash in a flour tortilla
- Egg Salad Wrap w/ pickled vegetables**    **4.50**
- Egg Salad Wrap w/ bacon**   **4.50**
- Chilled Somen Salad**    **4.50**
Somen noodles, kamaboko, pickled cucumbers-carrots (namasu), negi (green onions) and tamago (egg), w/ wasabi soy-mirin sauce
- Chefmade Brownie** **2.25**
- Chefmade Blonde Bar** **2.25**
- Chefmade Coconut Bar** **2.25**
- Pineapple Scone** **2.25**
- Jumbo Chocolate Chip Walnut Cookie** **2.25**
- Coconut Snaps Cookies** (8 oz.) **5**
- Coffee Jello w/ Condensed Milk** **2.25**
- Jello**  **2.25**
- Almond Milk Cinnamon Rice Pudding**     **2.25**
- Apple or Orange**     **1.25**

BEVERAGES

- Infused Water**     **1.25**
- Canned Drink** **1.25**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WEEKLY SPECIALS

Entree \$6 | Mixed Plate \$9 | Soup \$3.50



MONDAY 8/14

Served w/ garlic toast and fresh greens w/ housemade dressings.





Rigatoni tossed in housemade bolognese sauce

(garlic, tomato, onion, beef, herbs, chili flakes, wheat)

Vegetarian Lasagna w/ roasted vegetables, bechamel and a hint of pomodoro sauce

(squash, eggplant, dairy, wheat, tomato, garlic)  

Zesty Tomato Basil Soup

(tomato, onion, garlic, basil)    

TUESDAY 8/15



**WE WILL BE CLOSED
FOR CAMPUS
CONVOCATION.**

WEDNESDAY 8/16 MIDWEEK MIDDLE EASTERN

Served w/ Arabic rice, flat bread, house pickles and fresh greens w/ housemade dressings.


Kaftah - Middle Eastern meatball w/ mint and tahini sauce

(mint, beef, pork, cumin, sesame, cucumber, tomato, wheat)

Fatteh Batinjan - sauteed eggplant w/ yogurt

(dairy, sesame, onions, nuts, tomato)  

Lentil Soup

(lentil, cumin)    

THURSDAY 8/17

Served w/ Hapa rice and choice of uala mac salad or fresh greens w/housemade dressings.


Fork Tender Roast Pork w/ brown gravy

(wheat, carrot, onion, celery, garlic)

Caramelized Brussel Sprouts and roasted kabocha

(sesame)    


Coconut Corn Chowder

FRIDAY 8/18

Served w/ Hapa rice and choice of uala mac salad or fresh greens w/ housemade dressings



Beef Broccoli

(oyster sauce, soy, onion, carrot, garlic, vinegar, ginger) 

Mapo Tofu

(onion, ginger, garlic, carrot)    

Egg Drop Soup

(konbu, ginger, garlic, corn starch, mushroom)   

 Vegetarian  Gluten Free  Vegan

 Heart Healthy  Blue Zones Project® Inspired

We are a Blue Zones Project Approved™ Restaurant

