

## Lunch Menu: Nov 13–17




























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

OPEN TO THE PUBLIC.  
CASH ONLY. - Mahalo

### 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/ cheese **6.25**
- Grilled Cheese** American cheese on wheat bread, grilled w/ butter **3.25**
- Spam Musubi**  **2.25**
- Tofu 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 Coconut Bar** **2.25**
- Pineapple Scone** **2.25**
- Jumbo Chocolate Chip Walnut Cookie** **2.25**
- Coffee Jello w/ Condensed Milk** **2.25**
- Chocolate Rice Pudding**    **2.25**
- Coconut Tapioca Rice Pudding w/ Uala**    **2.25**
- Jello**    **2.25**
- Apple or Orange**      **1.25**

### BEVERAGES

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



**Uala Leaf Cafe**  
AT WINDWARD COMMUNITY COLLEGE

**MENU: [windwardcce.org/uala-leaf-cafe](http://windwardcce.org/uala-leaf-cafe)**

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

### WEEKLY SPECIALS

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

#### MONDAY 11/13

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

**Beef Stew** (tomato, onion, celery, garlic, thyme) 

**Sauteed Mushrooms in lemon butter garlic and parsley**   

**Coconut Corn Chowder**     






#### TUESDAY 11/14 TACO TUESDAY

Served w/ Spanish rice, black beans and fresh watercress.

**Slow Cooked Pulled Chicken Tostada** - w/ mild salsa on a crisp

corn tortilla (liquid smoke, cumin, coriander, onion, garlic, orange, dairy)  




**Babaganousch Tostada** - oven roasted eggplant peeled and seeded, served w/ mild salsa on a crisp corn tortilla     

**Spanish Chickpea Soup** (tomato, onion, herbs, cayenne pepper)     

#### WEDNESDAY 11/15

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

**Hibachi steak w/ soy glaze** (soy, sugar) 

**Vegetable Donburi** (mushroom, onion, tofu, egg, soy, mirin)   

**Miso Soup w/ tofu and daikon** (konbu)     

#### THURSDAY 11/16 & FRIDAY 11/17



Due to various unforeseen circumstances  
we will be closed on Thursday & Friday.  
Mahalo for your patronage.

 Vegetarian  Gluten Free  Vegan

 Heart Healthy  Blue Zones Project® Inspired



We are a Blue Zones Project Approved™ Restaurant

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