

## Lunch Menu: Sep 11–15

Hale 'Ākoakoa Cafeteria  
Mon–Fri • 11am–1:30 pm  
(808) 235-7358



OPEN TO THE PUBLIC.  
CASH ONLY. - Mahalo



# 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.

### 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 9/11

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

**Shoyu Chicken** (soy, sugar, ginger)

**Vegetarian Curry w/ eggplant** (squash, dairy, wheat, tomato, garlic)

**Rainbow Tofu Soup** (assorted cut vegetables)

#### TUESDAY 9/12

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

**Beef Luau** - (taro leaves)

**Taro baked w/ coconut milk and taro leaves** (onion)

**Watercress Soup** (tomato, onion, herbs, cayenne pepper)

#### WEDNESDAY 9/13

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

**Pork Adobo** (soy, vinegar, sugar, garlic)

**Adobo Tofu w/ banana blossom and long squash**

(soy, vinegar, sugar, garlic)

**Gazpacho Soup** - served cold (tomato, cucumber)

#### THURSDAY 9/14

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

**Pulehu Chicken w/ guava bbq sauce** (liquid smoke, paprika, sugar, molasses, vinegar)

**Vegetarian Pastele Stew w/ green banana ulu dumplings**

**Long Squash Soup**

#### FRIDAY 9/15

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

**Pot Roast Beef w/ brown gravy** (onion, carrot, herbs)

**Gumbo w/ kabocha and summer vegetables** (wheat, garlic, kale)

**Coconut Curry Carrot Soup**

Vegetarian Gluten Free Vegan

Heart Healthy Blue Zones Project® Inspired

We are a Blue Zones Project Approved™ Restaurant

