



808-731-5045 | 54 E Puainako St. Hilo Hawaii | whiteguavacafe.com

## Salad

### Large Salad 14

Made with local hydroponic lettuce, locally grown tomatoes, cucumbers, & carrots. Served with your choice of dressing.

- Add Baked Tofu 4
- Add Chicken (Boneless Korean, Fried Adobo, BBQ, Buffalo, or Smoked Teri) 7
- Add 4oz Ribeye 12

## Salad Dressings

### Aunty Audrey's Lilikoi Dressing

Sweet & tangy lilikoi vinaigrette made with locally grown lilikoi.

### Wafu Dressing

Savory Japanese vinaigrette (contains soy)

### Chukafu Dressing

Savory dressing reminiscent of a Chinese chicken salad dressing (contains soy & sesame seeds)

## Hawaii Healthy Me

*Hawaii Healthy Me is a heart-healthy, low-fat, vegetable-based menu. Dishes are served with your choice of white or brown rice & a side salad, with your choice of dressing.*

### Shiitake Chili

Regular 14

A hearty, two bean chili densely flavored with Shiitake mushrooms. You'll be surprised this dish is completely vegan!

### Coconut Vegan Curry

Regular 14

A semi-sweet curry with pumpkin, cauliflower, squash, & seasonal vegetables.

## Entrees

*Entrees are served with your choice of white rice, brown rice, or fries & choice of extra rice, potato salad, or green salad made with locally grown produce.*

*Sizing options: XL is a larger serving, & Lite-Bite is our version of a keiki menu.*

### Boneless Korean Chicken

Regular 15 XL 20 Lite-Bite 13

A Hilo favorite. Fried chicken dipped in a shoyu sesame-based sauce with a slight kick to it.

### Fried Adobo Chicken

Regular 15 XL 20 Lite-Bite 13

A White Guava Cafe original recipe. Fried chicken soaked in a cracked black pepper, garlic, & vinegar sauce.

### Fried Hawaiian BBQ Chicken

Regular 15 XL 20 Lite-Bite 13

Fried chicken covered in a tangy Hawaiian barbecue sauce. This housemade sauce is reminiscent of a Katsu sauce that took a trip down to the South...Point.

### Buffalo Chicken Thighs 🍗

Regular 15 XL 20 Lite-Bite 13

Some like it hot. Fried Chicken dipped in a classic Frank's hot sauce & butter bath.

### Smoked Teri Chicken

Regular 15 XL 20 Lite-Bite 13

Apple wood smoked Teri chicken.

### Dry Aged Ribeye Steak

8oz 24 12oz 33 16oz 44 20oz 50

Dry aging is a process that helps the steak develop flavor & makes the steak tender. It's tender enough to cut with a butter knife.

Cooked medium-rare unless otherwise requested.

Please note: Menu pricing already includes tax, so the prices you see are exactly what you pay!

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

## Burgers

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*Burgers come with thick-cut fries or salad & are served on buns from Mamane bakery, with local hydroponic lettuce, locally grown tomatoes, & onions.*

*Patties are cooked medium-rare unless otherwise requested.*

*Sizing options: Regular is a 5.5oz patty, Double is 11oz of meat (two patties), Lite-Bite is a 4oz patty.*

### Classic Burger

Regular 15      Double 20      Lite-Bite 13  
Freshly ground beef patty.

### Cheeseburger

Regular 16      Double 21      Lite-Bite 14  
The classic burger with your choice of cheese. Options are: Cheddar, Swiss, American, or White American.

### Teri Burger

Regular 15      Double 20      Lite-Bite 13  
Teri beef burger patty

### Bork(pork) Burger

Regular 14      Double 19      Lite-Bite 12  
Bork in my belly guava jelly. Housemade pork patty served with guava jelly.

## Baby Back Burger

Regular 14      Double 19      Lite-Bite 12  
House-made pork patty covered with BBQ sauce served with onions & housemade pickles.

## Portagee Burger

Regular 14      Double 19      Lite-Bite 12  
Housemade pork patty seasoned with spices found in Portuguese sausages. Served with pickled onions.

## Drinks

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### Fountain Drinks (free refills)

Reg. 2.50      XL 3.50  
Coca-cola  
Coke Zero  
Barq's Root Beer  
Seagram's Ginger Ale  
Sprite

### Green Tea

Served hot.      2.50

### Iced Tea (free refills)

Reg. 2.50      XL 3.50  
Hamakua Assam Tea

### Coffee

Regular Brew      2.50  
Decaf      2.50  
Death Wish      5

### The White Guava Story

*Many years ago, Chef Dean's great grandparents, Magoichi & Kome Takaki, planted a white guava tree next to their chicken coop in Kurtistown. Several times a year the tree provided its sweet pear-shaped white guavas for family, friends, & neighbors to enjoy. In the early 1960's, Magoichi's son moved to Hilo & planted a cutting of the tree at the future home of Chef Dean. As a result, white guava trees have been a regular part of our family & are a reminder of family gatherings & good times.*

*We hope that White Guava Cafe becomes a constant in Hilo,--a place that brings people together & a place where fond memories can be made. Mahalo nui loa for your support!*