

ALOHA

GENIE'S

Experience the vibrant flavors of the Hawaiian Islands — where the spirit of *aloha* meets the bounty of the land and sea. Our menu celebrates island traditions with fresh, locally inspired ingredients, tropical fruits, and a balance of sweet, savory, and smoky flavors. Every bite is a journey to paradise — warm, welcoming, and full of island soul.



CENTRAL
TEXAS
COLLEGE.

Starters

Spam Musubi

A beloved island classic — grilled Spam glazed in teriyaki sauce, layered over sushi rice, and wrapped in crisp nori. The perfect handheld bite of sweet, salty, and savory flavors.

\$6.50

Taro Chips with Pineapple Salsa

Crisp taro chips served with a vibrant pineapple salsa bursting with tropical sweetness and a touch of spice. A colorful taste of Hawai'i in every bite.

\$6.00

Salad

Pineapple, Spinach & Shrimp Salad

Fresh baby spinach tossed with grilled shrimp, juicy pineapple, and a light citrus dressing. Bright, refreshing, and full of island flair.

\$8.00

Entrees

Loco Moco

A hearty Hawaiian favorite featuring a juicy hamburger patty over steamed rice, topped with a rich brown gravy and a sunny-side-up egg. Comfort food, island style.

\$7.50

Huli Huli Chicken

Tender grilled chicken marinated in a sweet and smoky pineapple-ginger glaze. Juicy, flavorful, and kissed with the taste of aloha.

\$7.00

Sides

\$3.50

Hawaiian Macaroni Salad

A creamy island classic made with tender macaroni, shredded carrots, and a smooth, tangy dressing. Simple, comforting, and perfectly paired with any plate lunch.

Pineapple-Ginger Glazed Carrots

Sweet baby carrots tossed in a tropical glaze of pineapple and fresh ginger, creating a bright balance of sweetness and warmth.

Roasted 'Uala (Hawaiian Sweet Potatoes)

Sweet potatoes roasted until caramelized and drizzled with honey-lime butter. Naturally sweet with a soft, earthy finish

Maui Onion Rings

Thick-cut sweet Maui onions, lightly battered and fried until golden, then finished with a drizzle of soy-honey glaze. Sweet, smoky, and irresistible.

Desserts

Pineapple Upside-Down Cake

A golden, buttery cake layered with caramelized pineapple and cherries. Moist, nostalgic, and irresistibly tropical.

\$6.50

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if you or anyone in your party has a food allergy or dietary restriction, as all ingredients may not be listed on the menu."