

## FOOD

### LOCO MOCO \$12

Burger & Fried Egg

-or-

Fried Mahi Mahi, Tartar Sauce & Scrambled Egg

(Loco Mocos come w/ two scoops of rice, mac salad and choice of beef or pork sausage gravy)

### MIX PLATE \$13

Kalua Pork, Kalbi, Cabbage, Rice & Mac Salad

-or-

Lomi Lomi Salmon, Vegetable Tempura, Cabbage & Mac Salad

### MISO SAIMIN \$9

Noodles, Egg, Green Onion, Bok Choy, Carrots & Pork Belly

### SPAM MUSUBI \$7

### HAWAIIAN DINER – CHEF JAVIER DURAN



Tue - Thu: 5:00 pm - 1:30 am

Fri - Sat: 5:00 pm - 2:30 am

*Hogo is a word used in the Caribbean to designate "high taste"--shortened from the French word *haut-gout*--but it really describes the funky, inexplicable taste that you find in traditional aged-rums.*

*Hogo is part of a project called **Temporary Works** that hopes to bring new late-night dining options to Washington, D.C. by giving talented chefs a platform to cook bar food with their own twists. Located inside Hogo, Temporary Works has a dine-in kitchen that will be helmed by a cast of rotating chefs from Washington, D.C., and other nearby cities.*

## COCKTAILS

### JASPER'S JAMAICAN

*(Jasper LeFranc, Bay Roc Hotel, Jamaica, 1970s)* \$11

Smith & Cross Jamaican Rum, St. Elizabeth Allspice Dram, lime, Angostura Bitters

### SINGAPORE SLING *(Raffles Hotel, Singapore, 1950s)* \$12

Bombay Dry Gin, Fundador Brandy, Cherry Heering, Benedictine, lime, soda

### TI' PUNCH *(Traditional)* \$9

Neisson Rhum Agricole Blanc OR Neisson Rhum Agricole Eleve Sous Bois, lime, cane syrup

### PINKY GONZALEZ *(Trader Vic, 1964)* \$11

Espolon Silver Tequila, Espolon Reposado Tequila, Cointreau, orgeat, lime, agave syrup

### BLACKHEART'S PUNCH

*(Trader Tiki recipe adapted by Julia Hurst)* \$9

Cruzan Blackstrap Rum, lime, cinnamon syrup, Fever Tree Tonic Water

### JUNGLE BIRD *(Aviary Bar, Malaysia, 1978)* \$11

Blackwell Jamaican Rum, Campari, pineapple, lime

### BAHÍA AHUMADA *(Julia Hurst)* \$11

Fidencio Mezcal, cream of coconut, pineapple

### FUEGO VERDE *(Julia Hurst)* \$9

Habanero-infused Cimarron Blanco Tequila, Velvet Falernum, lime, agave syrup

### PISCO PUNCH *(Duncan Nicol, San Francisco, c.19th century)* \$9

Macchu Pisco, brown sugar syrup, pineapple, lemon, Bitter Truth Aromatic Bitters

### QUEEN'S ROYALE *(Julia Hurst)* \$11

El Dorado 8 Year Rum, Domaine de Canton, honey syrup, lime, sparkling wine

### TOM'S RUM PUNCH *(Tom Brown)* \$9

El Dorado White Rum, Cruzan Blackstrap Rum, Domaine de Canton, Velvet Falernum, lime, nutmeg

### VOLCANO BOWL *(Don The Beachcomber, 1970s)* \$25

Lemon Hart Rum, Appleton Estate Rum, El Dorado Gold Rum, maple syrup, grapefruit, lime -- Serves 4

### THEY'RE ALL BASTARDS *(Julia Hurst)* \$25

Cruzan Blackstrap Rum, Virginia Gentleman Bourbon, Velvet Falernum, brown sugar syrup, lime, orange, Angostura Bitters, Blenheim's Ginger Beer -- Serves 4