



SMALL

TRUFFLE FRIES

with truffle oil, shaved parmesan, chicharron, fresh herb mix

10

FINGERLINGS

potatoes cheddar, bacon, sour cream, herb mix

12

MUSHROOM MEDLEY

ali'i, crimini + shimeji mushrooms sautéed in olive oil, butter, fresh herbs

13

EDAMAME

soybeans seasoned in garlic, chili, sesame oil, hawaiian sea salt

12

BEEF TATAKI

lightly seared big island beef, grated daikon, onion, sesame-ponzu sauce, hawaiian salt

16

FLATBREAD PIZZA

our house made flat bread features kono's award winning 12-hr slow roasted pork, topped w/garlic oil, bourbon onion, braised mushroom, fresno chili, mozzarella/jack/parmesan cheese

16

LOCAL HOUSE GREENS

hawai'i grown greens, house made sesame ginger dressing, grape tomato, red onion

9

AHI POKE

ahi marinated in our house made poke sauce, black tobiko, pickled onion, chili + chicharron on the side

12

BACK RIBS

st. louis style ribs, asian slaw, chicharron topping, herb mix

16

CALAMARI FRITI

lightly battered calamari, fish + shrimp, with house made pickled onion, citrus aioli, sriracha sauce

14

SMOKEY CHEESY MAC WITH PORCHETTA

ziti pasta, gouda cheese sauce with crisp tender porchetta

14

SRIRACHA FRIED RICE WITH PORCHETTA

sriracha fried rice, topped with crisp tender porchetta

14

SLIDER TRIO

kono's award winning 12-hr slow roasted pork, asian slaw | beef slider, bourbon onion | crisp, tender porchetta, lettuce, tomato, citrus aioli

17

KAMPACHI CARPACCIO

locally caught hawaiian yellowtail, truffle oil, hawaiian sea salt, fresno chili kawre

15

CRABCAKES

house made crab cakes, beurre blanc sauce

17

PORCHETTA SALAD

our signature salad with waipoli greens, shallot vinaigrette, sautéed mushroom medley, asparagus, crispy porchetta, poached egg

16

STREET TACOS

battered fish, sour cream drizzle, pickled onion | kono's award winning 12-hr slow roasted pork, bourbon onion sour cream, pico de gallo | battered shrimp, citrus aioli, cabbage in a corn tortilla

17

MAIN

SURFING PIG BURGER

our signature bacon-burger blend, topped with bourbon onion, smoked gouda cheese, citrus herb aioli

17

TENDERLOIN MEDALLIONS

seasoned 6 oz beef tenderloin, red wine reduction, garlic potato, seasonal vegetable

38

PAN SEARED AHI

togarashi dusted, seared ahi on a bed of sriracha fried rice. topped with edamame avocado guacamole

31

BRICK CHICKEN

seasoned airline chicken, pan fried + served with sriracha fried rice, mushroom medley, lemon beurre blanc

29

SWEET

STUFFED FRENCH TOAST

french toast, stuffed w/ nutella + brulee apple banana, scoop of vanilla ice cream, finished w/ a nutella drizzle, whip, fresh mint

14

CHOCOLATE CHIP BREAD PUDDING

house made chocolate chip bread pudding atop a pool of bourbon caramel, hazelnut, crème anglaise, whip

11

SPREAD

DATE NIGHT

96

FRIENDS NIGHT OUT

168

* Modifications and substitutions politely declined. Mahalo. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

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YELP US!