



VEGAN



GLUTEN-FREE OPTION AVAILABLE

BRUNCH

LOCAL HOUSE SALAD

HAWAIIAN-GROWN GREENS, CITRUS VINAIGRETTE, GRAPE TOMATOES, CARROTS & RED ONIONS

10

PORCHETTA SALAD

OUR SIGNATURE SALAD WITH A SHALLOT VINAIGRETTE, SAUTEED MUSHROOM MEDLEY, CHARRED ASPARAGUS, CRISPY PORCHETTA, AND A POACHED EGG

17

KAIMUKI GRILLED CHICKEN SALAD

HAWAIIAN GROWN GREENS, CHERRY TOMATOES, CUCUMBER, RED ONIONS, AVOCADO PAPAYA SEED DRESSING

18

OLD SCHOOL SANDWICH

KONO'S AWARD-WINNING KALUA PORK, HOUSE-MADE GUAVA BBQ SAUCE, CABBAGE SLAW & PAPAYA SEED DRESSING WITH TRUFFLE FRIES

18

TRUFFLE FRIES

TRUFFLE OIL, SHAVED PARMESAN, CHICHARRON, AND FRESH HERB MIX

12.50

SMOKEY CHEESEY MAC

ZITI PASTA, GOUDA MONTEREY CHEESE SAUCE, AND CRISPY PORCHETTA

16 ADD KALUA PORK \$7

STEAK AND EGGS

OUR HOUSE PRIME NY STEAKS GRILLED TO PERFECTION SERVED WITH TWO EGGS ANY STYLE, AND SIDE SALAD

\$40

SP EGGS BENEDICT

GRILLED TARO ENGLISH MUFFINS KONO'S AWARD-WINNING KALUA PORK 2 POACHED EGGS WITH GUAVA AND TRUFFLE HOLLANDAISE SAUCE SERVED WITH A SMALL SALAD

20

SP SMOKED SALMON BENEDICT

GRILLED TARO ENGLISH MUFFINS, AVOCADO SPREAD, CUCUMBER, SPROUTS, 2 POACHED EGGS WITH HERB HOLLANDAISE SAUCE SERVED WITH A SMALL SALAD

22

STREET TACOS

CRISPY BATTERED FRESH FISH, SOUR CREAM, PICKLED RED ONIONS, KONO'S AWARD-WINNING KALUA PORK Caramelized BOURBON ONIONS, CRISPY BATTERED SHRIMP, PICO DE GALLO CITRUS AIOLI

20

CHORIZO OMELETTE

CHORIZO, CARAMELIZED BOURBON ONIONS, SMOKED GOUDA CHEESE, FRESH HERB MIX & SP TOAST

25

SP TOAST

WHEAT SOURDOUGH TOAST. BEET HUMMUS SPREAD, AVOCADO, CUCUMBER, SPROUTS, AND TWO POACHED EGGS, SERVED WITH SMALL SALAD

18

OBB

AWARD-WINNING BACON INFUSED BURGER BLEND TOPPED WITH BACON, A FRIED EGG, FRIED ONIONS, BOURBON BRAISED ONIONS, SMOKED GOUDA CHEESE, LETTUCE, TOMATO, AND CITRUS AIOLI

22 MAKE IT A DOUBLE 29

KONOS BISCUITS & COUNTRY SAUSAGE GRAVY

2 GOLDEN BISCUITS SERVED IN A BOWL SMOTHERED IN COUNTRY GRAVY TOPPED WITH 2 SUNNY-SIDE-UP EGGS AND CRISPY BACON CHIPS

17

LOCO MOCO

GRILLED BIG ISLAND BEEF & PORTUGUESE SAUSAGE PATTY, HOMEMADE GRAVY, 2 EGGS, CRISPY ONIONS, STICKY RICE

19

VEGAN BURGER

GRILLED BEYOND BURGER TOPPED WITH BRAISED MUSHROOMS, BOURBON ONIONS, VEGAN CHEESE, VEGAN AIOLI, LETTUCE, AND TOMATO

22

CHICKEN & WAFFLE

MAC NUT FRIED CHICKEN, APPLE-WOOD BACON, IN A CRISPY WAFFLE AND COCONUT SYRUP

19

DRINKS

FULL BAR AVAILABLE

SMOKING PIG

OUR SIGNATURE DRINK IS A TAKE ON THE CLASSIC OLD FASHIONED USING BACON INFUSED BOURBON, SMOKED & SERVED TABLE-SIDE TOPPED WITH CRISPY BACON

16

BLOODY MARY

HOUSE MADE CLASSIC BLOODY MARY WITH A SURFING PIG TWIST TOPPED WITH A CRISP SLICE OF BACON

14

TRADE WINDS

TROPICAL FEELS W/ FRESH LIME, PINEAPPLE JUICE, RUM

14

PIG IN THE MUD

KONOS SIGNATURE COFFEE, BAILEYS & KAHLUA, TOPPED W/ HOUSE MADE WHIPPED CREAM & COCONUT SHAVINGS

14

ONE HAMMAH

LOCAL STYLE SCREWDRIVER FEATURES OJ, GUAVA JUICE & VODKA

14

MIMOSAS

CRAFTED WITH A CHOICE OF ORANGE, GUAVA OR PINEAPPLE JUICE

11

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