



SIGNATURE DISHES



GLUTEN-FREE OPTION AVAILABLE



RECOMMENDED DRINK PAIRING

# STARTERS

## AHI POKE TARTAR 16

FRESH CHOPPED TUNA SERVED WITH SLICED CUCUMBER, CHARRED SHALLOTS, TOBIKO, GROUND CHICHARRON, AVOCADO, AND OUR HOUSE MADE SAUCE

 THE GARDEN


## PORCHETTA SALAD 17

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

 LIVIN ON A PEAR


## TRUFFLE FRIES 12.50

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

 FEATURED IPA

## LOCAL HOUSE GREENS 10

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

 APEROL SPRITZ

## CRABCAKES 17.50

BEURRE BLANC, HAWAIIAN GROWN GREENS AND PICKLED ONIONS

 PIGGY BANK

## KAMPACHI CARPACCIO 17

FRESH CAUGHT AMBERJACK, WHITE TRUFFLE OIL, TOMATO WATER, HAWAIIAN SEA SALT, FRESNO CHILIS, AND LEMON ZEST

 SQUEALING PIG SAUVIGNON BLANC

## BEEF TATAKI 17

LIGHTLY SEARED PRIME NY STRIP, PICKLED DAIKON, FRIED ONIONS, SESAME-PONZU SAUCE, HAWAIIAN SALT

 8 YEARS IN THE DESERT

# MAIN

## PRIME FILET MIGNON 48

8OZ TENDERLOIN PAN SEARED IN GARLIC AND HERB BUTTER, SERVED WITH SEASONAL VEGETABLES AND A RED WINE REDUCTION  
ADD MUSHROOMS AND SAUTEED ONIONS FOR \$7

 SLANDER

## GARLIC HERB PRIME RIBEYE 57

12OZ RIBEYE MARINATED IN GARLIC AND HERBS SERVED WITH SEASONAL VEGETABLES  
ADD MUSHROOMS AND SAUTEED ONIONS FOR \$7

 RATTLESNAKE


## TRUFFLE PRIME NEW YORK 47

NEW YORK STRIPLON SERVED WITH GARLIC TRUFFLE BUTTER, A HEAPING MOUNTAIN OF FRIED ONIONS AND SEASONAL VEGETABLES  
ADD MUSHROOMS AND SAUTEED ONIONS FOR \$7

 RATTLESNAKE


## FISH OF THE DAY MP

ASK YOUR SERVER FOR TODAY'S FRESH FISH

 APEROL SPRITZ

## PAPPARDELLE PORK BOLOGNESE BIANCO 35

PAPPARDELE PASTA WITH HOUSE MADE PORK BOLOGNESE BIANCO (WHITE)

 STAGS LEAP

## BRISKET ENTREE 34

HOUSE BRAISED BRISKET SERVED WITH SEASONAL VEGETABLES, AND CORN SLAW

 MICA


## LAMB CHOPS 50

PAN-ROASTED HERB-CRUSTED LAMB CHOPS, SEASONAL VEGETABLES, AND DEMI-GLAZE

 PENFOLD 407

## PAN-SEARED AHI 37

FRESHLY SEARED AHI, TOPPED WITH HOUSE-MADE EDAMAME GUACAMOLE AND LIGHTLY DUSTED WITH TOGARASHI

 PROVENCE ROSE

## PAN ROASTED CHICKEN 33

PAN ROASTED CHICKEN BREAST SERVED WITH TUMERIC RICE, VEGETABLE MEDLEY, AND MUSHROOM GRAVY

 JARVIS

## VEGAN BURGER 22


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

 BIG WAVE GOLDEN ALE

## OB 22

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

## MAKE IT A DOUBLE 29

 THE SMOKING PIG

# SMALL PLATES


## SMOKEY CHEESY MAC 16

ZITI PASTA, GOUDA MONTEREY CHEESE SAUCE, AND CRISPY PORCHETTA

 HOG WILD


## FLATBREAD PIZZA 19

OUR HOUSE-MADE FLATBREAD FEATURES KONO'S AWARD-WINNING KALUA PORK TOPPED W/GARLIC OIL, BOURBON ONIONS, BRAISED MUSHROOMS, FRESNO CHILI, MOZZARELLA/JACK/PARMESAN CHEESE

 FEATURED IPA

## SRIRACHA FRIED RICE 16

SAUTEED WITH KALUA PORK, SOYBEANS AND VEGGIES TOPPED WITH CRISPY PORCHETTA

 PENFOLDS BIN 407

## CALAMARI MEDLEY 16

LIGHTLY BATTERED CALAMARI, FISH, AND SHRIMP SERVED WITH PICKLED ONIONS, CITRUS AIOLI, SRIRACHA AND LEMON ZEST

 THE LA


## BRISKET TACOS 19

HOUSE BRAISED BRISKET SERVED ON A WHITE CORN TORTILLA, CORN SLAW AND OUR HOUSE MADE CAROLINA BBQ SAUCE

 PIGGY BANK


## STREET TACOS 20

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

 ROSEMARY MEZCAL MARGARITA


## BACK RIBS/ FULL RACK 16.50 / \$42

OUR FAMOUS HOUSE SMOKED ST. LOUIS RIBS SERVED WITH ASIAN SLAW, CHICHARRON, AND HERB MIX

 LONGBOARD LAGER

## SLIDER TRIO 19

A SET OF THREE SLIDERS FEATURING KONO'S AWARD-WINNING KALUA PORK, WITH ASIAN SLAW, BEEF SLIDER WITH BOURBON ONIONS AND CHEDDAR CHEESE, SMOKED BRISKET WITH CABBAGE SLAW PICKLED ONIONS AND CAROLINA BBQ SAUCE SERVED ON TARO BUNS AND CITRUS AIOLI

 FEATURED IPA