

FRIENDS NIGHT OUT

AN EXPERIENCE DESIGNED FOR 4

\$195

A TOAST OF PRESECCO

FLATBREAD PIZZA

House-Made Flatbread, Garlic Oil, Bourbon Onions, Braised Mushrooms, Fresno Chilis with Mozzarella, Monterey, Parmesan Cheese, Basil Topped with Kono's 12 Hour Slow Roasted Pork

SMOKEY CHEESY MAC

Ziti Pasta, Gouda Cheese Sauce, Topped With Crisp, Tender Porchetta

BACK RIBS

St. Louis Style Ribs, Asian Slaw, Chicharron Topping + Herb Mix

CRAB CAKES

House-Made Crab Cakes With Beurre Blanc Sauce

TRUFFLE FRIES

Shoe-String Fries Season With Truffle Oil, Shaved Parmesan, Chicharron & Fresh Herb Mix

SLIDER TRIO

A Set of 3 Different Sliders Featuring Kono's Award Winning 12-Hour Slow Roasted Pork with Asian Slaw, Beef with Bourbon Onions, Cheddar Cheese, Brisket with Cabbage Slaw, Pickled Onions, & Carolina BBQ Sauce, Served On A Taro Bun With Citrus Aioli

THE BOSS POG

Fresh House-Made Guava Mousse With A Pineapple Compote Center, Orange Cream, Grilled Pineapple + Li-Hing Mui

CHOCOLATE MACADAMIA BREAD PUDDING

Served Warm With Whipped Cream And Bourbon Caramel Sauce

DATE NIGHT

AN EXPERIENCE DESIGNED FOR 2

\$125

WINE FOR 2

CALAMARI MEDLEY

Lightly Battered Calamari, Fish, and Shrimp Topped With House-Made Pickled Onions, Citrus Aioli and Siracha Sauce

FILET MIGNON

Seasoned 8oz. Beef Tenderloin, Red Wine Reduction, and Seasonal Vegetables

PAN ROASTED CHICKEN

Roasted Chicken Breast Served With Tumeric Rice, Vegetable Medley and Mushroom Gravy

THE BOSS POG

Fresh House-Made Guava Mousse With A Pineapple Compote Center, Orange Cream, Grilled Pineapple + Li-Hing Mui