



VEGAN



GLUTEN-FREE OPTION AVAILABLE

BRUNCH

LOCAL HOUSE GREENS | 11

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

PORCHETTA SALAD | 18

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

OLD SCHOOL SANDWICH | 19

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

SMOKY CHEESEY MAC | 16

ZITI PASTA, GOUDA MONTEREY CHEESE SAUCE, AND CRISPY PORCHETTA
ADD KALUA PORK \$7

KAIMUKI GRILLED CHICKEN SALAD | 18.50

HAWAIIAN-GROWN GREENS, HEIRLOOM TOMATOES, CUCUMBER, RED ONIONS, AVOCADO, & PAPAYA SEED DRESSING

STEAK AND EGGS | 42

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

TRUFFLE FRIES | 13.50

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

SP EGGS BENEDICT | 20

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

STREET TACOS | 21

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

CHORIZO OMELETTE | 25

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

SP TOAST | 19

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

SP SMOKED SALMON BENEDICT | 22

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

OBB | 23

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 | 30

KONO'S BISCUITS & COUNTRY SAUSAGE GRAVY | 17.50

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

VEGAN BURGER | 22

GRILLED BEYOND BURGER TOPPED WITH BRAISED MUSHROOMS, BOURBON ONIONS, VEGAN CHEESE, VEGAN AIOLI, LETTUCE, AND TOMATO
***ADD AVOCADO + 3**

LOCO MOCO | 20

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

CHICKEN & WAFFLE | 20

MAC NUT FRIED CHICKEN, APPLE-WOOD BACON, CHOCOLATE CHIPS INSIDE A CRISPY WAFFLE WITH COCONUT SYRUP

DRINKS

FULL BAR AVAILABLE

SMOKING PIG | 18.50

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

BLOODY MARY | 15.50

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

TRADE WINDS | 16

TROPICAL FEELS W/ FRESH LIME, PINEAPPLE JUICE, & RUM

PIG IN THE MUD | 16

KONO'S SIGNATURE COFFEE, BAILEYS & KAHLUA, TOPPED W/ HOUSE MADE WHIPPED CREAM & COCONUT SHAVINGS

ONE HAMMAH | 16

LOCAL STYLE SCREWDRIVER FEATURES OJ, GUAVA JUICE & VODKA

MIMOSAS | 12

CRAFTED WITH A CHOICE OF ORANGE, GUAVA OR PINEAPPLE JUICE

MAKE IT A FLIGHT | 32

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

STARTERS

AHI POKE TARTAR | 17

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

THE GARDEN

PORCHETTA SALAD | 18

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

LIVIN ON A PEAR

LOCAL HOUSE GREENS 11

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

APEROL SPRITZ

TRUFFLE FRIES | 13.50

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

FEATURED IPA

CRABCAKES | 18.50

BEURRE BLANC, HAWAIIAN-GROWN GREENS AND PICKLED ONIONS

PIGGY BANK

SMOKY CHEESY MAC | 16

ZITI PASTA, GOUDA MONTEREY CHEESE SAUCE, AND CRISPY PORCHETTA

HOG WILD

CALAMARI MEDLEY | 18

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

APEROL SPRITZ

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 | 18

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

8 YEARS IN THE DESERT

KAUAI SHRIMP | 18.50

PAN SEARED KAUAI SHRIMP, SERVED ON A BED OF HEIRLOOM TOMATOES, GOAT CHEESE, AND TOMATO WATER DRESSING

APEROL SPRITZ

MAIN

PRIME FILET MIGNON | 49

8OZ TENDERLOIN PAN SEARED IN GARLIC AND HERB BUTTER, SERVED WITH SEASONAL VEGETABLES AND A RED WINE REDUCTION

ADD MUSHROOMS AND SAUTEED ONIONS FOR \$8.50

SLANDER

GARLIC HERB PRIME RIBEYE | 59

12OZ RIBEYE MARINATED IN GARLIC AND HERBS SERVED WITH SEASONAL VEGETABLES

ADD MUSHROOMS AND SAUTEED ONIONS FOR \$8.50

RATTLESNAKE

TRUFFLE PRIME NEW YORK | 48

NEW YORK STRIPLOIN SERVED WITH GARLIC TRUFFLE BUTTER, A HEAPING MOUNTAIN OF FRIED ONIONS AND SEASONAL VEGETABLES

ADD MUSHROOMS AND SAUTEED ONIONS FOR \$8.50

RATTLESNAKE

FISH OF THE DAY | MP

ASK YOUR SERVER FOR TODAY'S FRESH FISH

APEROL SPRITZ

PAPPARDELLE PORK BOLOGNESE BIANCO | 36

HOUSE MADE PAPPARDELLE PASTA WITH HOUSE MADE PORK BOLOGNESE BIANCO (WHITE) WITH GARLIC BREAD

STAGS LEAP

PAN SEARED AHI | 39

HOUSE SEASONED, SEARED RARE, YELLOWFIN TUNA, SERVED ON OKINAWAN SWEET POTATO HASH

APEROL SPRITZ

ISLAND PORK CHOP | 39

CHEF LUIS' TAKE ON A HULI HULI MARINATED SOUS VIDE PORK CHOP

STAGS LEAP

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

ADD AVOCADO +3

BIG WAVE GOLDEN ALE

OBB | 23

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 | 30

THE SMOKING PIG

SMALL PLATES

FLATBREAD PIZZA | 20

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

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

BRISKET TACOS | 19

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

PIGGY BANK

BACK RIBS / FULL RACK | 18 / 43

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

LONGBOARD LAGER

SLIDER TRIO | 20

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

SRIRACHA FRIED RICE | 17

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

PENFOLDS BIN 407