



VEGAN



GLUTEN-FREE OPTION AVAILABLE



Chef signature dishes



KETO

BRUNCH

TRUFFLE FRIES | 13.50

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

LOCO MOCO | 22

GRILLED BIG ISLAND BEEF & PORTUGUESE SAUSAGE PATTY, OVER SRIRACHA FRIED RICE WITH HOMEMADE GRAVY, TWO EGGS, AND CRISPY ONIONS

SPANISH OMELET | 20

A SPANISH-STYLE OMELET WITH CHORIZO, CARAMELIZED BOURBON ONIONS, POTATOES, COTIJA CHEESE, ARUGULA, SLICED FRESNO CHILLIS

KONO'S BISCUITS & COUNTRY

SAUSAGE GRAVY | 18

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

STREET TACOS | 20

CRISPY BEER BATTERED FRESH FISH, SLAW, PICKLED RED ONIONS. KONO'S AWARD-WINNING KALUA PORK, RAW ONION. CRISPY BEER BATTERED SHRIMP, SLAW, PICO DE GALLO, AND CITRUS AIOLI. ALL TOPPED WITH SOUR CREAM AND FRESH CILANTRO

GRILLED CHICKEN SALAD | 18.50

SPRING MIX, AVOCADO, CARROTS, TOMATO, CUCUMBER, GRILLED CHICKEN, AND HOUSE-MADE PAPAYA SEED DRESSING

OLD SCHOOL SANDWICH | 19

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

PRIME RIB SANDWICH | 22

THIN-SLICED GARLIC PRIME RIB, SAUTÉED MUSHROOMS & ONIONS, SMOKED GOUDA, SERVED ON A LOCAL FRENCH ROLL WITH TRUFFLE FRIES

SP CUBAN STYLE SANDWICH | 20

KONO'S AWARD-WINNING KALUA PORK, SLICED PORTUGUESE SAUSAGE, PICKLED ONIONS, PAPAYA MUSTARD, SMOKED GOUDA, SERVED WITH TRUFFLE FRIES

PORK KIMCHI HASH | 19

SAUTÉED POTATOES, ONIONS, HOUSE KIMCHI, AND KALUA PORK TOPPED WITH 2 EGGS AND COTIJA CHEESE

SMOKED SALMON BENEDICT | 22

FRIED TOMATOES, AVOCADO SPREAD, CUCUMBER, SPROUTS, TWO POACHED EGGS WITH A SMOKED HOLLANDAISE SAUCE, AND A HOUSE SALAD

ISLAND FRENCH TOAST | 19

HOUSE-MADE COCONUT FRENCH TOAST SERVED WITH GRILLED PINEAPPLE, BERRIES, AND MAPLE SYRUP

SP EGGS BENEDICT | 20

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

OBB | 25

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

SMOKED CHICKEN &

WAFFLES | 20

SMOKED FRIED CHICKEN, APPLE-WOOD BACON, ARUGULA, AND PICKLED ONIONS ON A CRISPY WAFFLE

SIDES

PLAIN WAFFLE | 8.50

BACON (5PC) | 7.50

2 EGGS | 6

DRINKS

FULL BAR AVAILABLE

SMOKING PIG | 19

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

TITO'S VODKA MEETS OUR HOUSE BLOODY MARY MIX, SMOKED WITH MESQUITE AND SERVED WITH A HALF SALTED RIM AND THE GARDEN

TROPICANA EXPRESS | 16

A TROPICAL GETAWAY MADE WITH BANANA RUM AND HINTS OF ORANGE, PINEAPPLE, AND MANGO. SERVED WITH A RASPBERRY LIQUOR FLOAT

PIG IN THE MUD | 16

A SPLIT BASE IRISH COFFEE WITH PIGGYBACK RYE, KOLOA COFFEE RUM, AND BAILEYS. TOPPED WITH HOUSE WHIPPED CREAM AND A DASH OF CINNAMON.

DOCTOR'S ORDERS | 16

FILL YOUR PRESCRIPTION WITH THIS SCOTCH CLASSIC. MADE WITH FRESH LEMON JUICE, GINGER SYRUP, RASPBERRIES, AND EGG WHITE

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



SPECIALTY COCKTAILS

LIVIN' ON A PEAR | 17.50

Pear vodka, elderflower liqueur, fresh lemon juice, agave, cucumber, and mint

SURFER SWELL | 17.50

Koloa coconut rum, elderflower liqueur, orange juice, and sauvignon blanc topped with a press

PIG IN A PASTURE | 17.50

Bourbon, Aperol, lemongrass syrup, blueberry preserves, fresh lemon juice, and egg white

MAN O' WAR | 19

Piggyback Rye, Cointreau, and Carpano Antica. Topped with bitters and a luxardo cherry

DESERT BLOOM | 17.50

Reposado tequila, crème de violette, elderflower liqueur, fresh lemon juice, and lavender chamomile syrup

HOT DREAMS | 17.50

Kapena Hawaiian chili-infused tequila, Cointreau, fresh lime juice, lemongrass syrup, and housemade mango shrub, topped with Konos mango pineapple hot sauce. Served with a Tajin rim

APEROL SPRITZ | 17

Aperol, elderflower liqueur, and fresh strawberries. Topped with champagne

THE L.A. | 17.50

Vanilla vodka, raspberry liqueur, pineapple juice, and fresh raspberries

THE HOGFATHER | 17.50

Burning Chair Bourbon, amaretto, and Amaro Nonino. Topped with orange bitters

LILLET OF THE VALLEY | 17.50

Starring Lillet Blanc and Green Chartreuse, strawberry fennel syrup, orange juice, and egg white. Topped with rhubarb bitters

SIGNATURE SMOKED COCKTAILS

SMOKING PIG | 19

Our house special features the Surfing Pig's bacon-infused bourbon, demerara syrup, and mix of aromatic bitters. Garnished with crispy bacon and a cherry

STRAW, STICKS, AND BRICKS | 19

Cognac, grand marnier, fresh lemon juice, demerara syrup, and a lillet rinse

OAXACAN ON SUNSHINE | 19

A smoky spiced apple cider with Mezcal, Cointreau, fresh lime juice, rosemary syrup, orange bitters, and charred rosemary

WHEN FIG'S FLY | 19

Fig vodka, Amaro Nonino, Grand Marnier, and Frangelico. Topped with black walnut bitters and served with a half-salted glass

WINE LIST

SQUEALING PIG - NZ SAUVIGNON BLANC | 16 / 48

Citrus perfumed with tropical notes, plenty of acidity and a crisp finish

WILLIAM HILL - NAPA CHARDONNAY | 18 / 59

Baked apple, toasty oak, and brown spice

FLOWERS - SONOMA COAST CHARDONNAY | 29 / 148

Perfumed citrus swirls with pear, crushed almond, and an earthy, wet-stone minerality expression

CHAMPS DE PROVENCE - FRENCH ROSÉ | 17 / 58

Aromas and flavors of under ripe strawberry, sage, thyme, and blood orange

ETUDE - CARNEROS PINOT NOIR | 17 / 48

Cherries, raspberries, and a silky cedar finish

STAGS LEAP INVESTOR - NAPA RED BLEND | 20 / 82

Fresh berries with vibrant floral aromas and an earth toned finish

RATTLESNAKE - SONOMA ZINFANDEL | 28 / 98

By famed Monte Rosso vineyard. As ripe and balanced as Zinfandel gets

8 YEARS IN THE DESERT- NAPA RED BLEND | 24 / 89

Zinfandel, Syrah and Petite Sirah all framed with great structure and a lengthy finish

MINER 'ORACLE' - NAPA RED BLEND | 34 / 247

Exceptionally balanced from famed Stagecoach Vineyard

PEJU - CABERNET SAUVIGNON | 18 / 75

Vibrantly intense flavors of plump dark fruit, dark cherry, and cocoa powder

DANA 'VASO' - NAPA CABERNET SAUVIGNON | 32 / 151

Full bodied with juicy blue fruits and subtle spice oak

PENFOLD'S BIN 407 - AUSTRALIAN CABERNET SAUVIGNON | 29 / 135

Intensely perfumed, loads of red fruit, French & American oak

MICA BY BUCCELLA - NAPA CABERNET SAUVIGNON | 36 / 177

Soft fruits, hints of milk chocolate, long and noble finish

HEWITT ESTATE - NAPA CABERNET SAUVIGNON 59 / 227

Single vineyard Rutherford legend full of power and finesse

CHAMPAGNE PALMER BRUT RESERVE - REMIS, FRANCE | 24 / 135

Stylish and elegant with length and buttery brioche complexity

COLLET BRUT ROSE' - AY, FRANCE | 24 / 135

Made from 20 premier crus and aged over 4 years, rich and fruit driven