

# FRIENDS NIGHT OUT

AN EXPERIENCE DESIGNED FOR 4

**\$210**

## A TOAST OF PROSECCO

### **LOCO MOCO**

Grilled Big Island beef and Portuguese sausage patty, over siracha fried rice with homemade gravy, two eggs, and crispy onions

### **SMOKEY CHEESY MAC**

Campanelle pasta, smoked gouda monterey cheese sauce, kalua pork, carolina bbq sauce, and fried onions

### **BACK RIBS**

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

### **CRAB CAKES**

Smoked hollandaise sauce, green papaya, Arugula, and mango salad

### **TRUFFLE FRIES**

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

### **STREET TACOS**

Crispy beer battered 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

### **BASQUE CHEESECAKE**

Spanish style Cheesecake, Guava Sauce, and fresh berries

### **CHOCOLATE MACADAMIA BREAD PUDDING**

Served Warm With Whipped Cream And Bourbon Caramel Sauce

# DATE NIGHT

AN EXPERIENCE DESIGNED FOR 2

**\$150**

## WINE FOR 2

Your choice of a glass of red or white wine

### **CALAMARI MEDLEY**

Lightly battered calamari, fish, shrimp, sliced lemons, and Fresno chilies served with pickled onions, citrus aioli, and sriracha

### **PRIME NY**

Prime New York Striploin served with, Yukon mashed potatoes, salsa verde, and topped with fried onions

### **ROASTED CHICKEN**

Pan roasted chicken breast served with sautéed vegetable medley and a house-made demi

### **BASQUE CHEESECAKE**

Spanish style Cheesecake, Guava Sauce, and fresh berries