

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, 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

NEW YORK STRIP

New York Striploin, Herb butter finish, Topped with fried onions

SMOKED CHICKEN

Half chicken brined for 24 hours and smoked with local kiawe

SIDE GARLIC MASHED POTATOES

Side of mashed yukon gold potatoes with garlic

BASQUE CHEESECAKE

Spanish style Cheesecake, Guava Sauce, and fresh berries