

BRUNCH

TRUFFLE FRIES | 13.50
TRUFFLE OIL, SHAVED PARMESAN,
CHICHARRON, AND FRESH HERB MIX

BAO WOW WOW | 15
THREE BAO BUNS FILLED WITH KALUA
PORK, SLAW, PAPAYA SEED DRESSING,
AND GUAVA BBQ SAUCE

ISLAND BREAKFAST | 16
THREE PIECES OF SPAM, PORTUGUESE
SAUSAGE, AND LINK SAUSAGE, AND THREE
EGGS ANY WAY, SERVED WHITE RICE


LOCO MOCO | 22
GRILLED BIG ISLAND BEEF & BACON-
INFUSED PATTY, OVER SRIRACHA FRIED RICE
WITH HOMEMADE GRAVY, TWO EGGS, AND
CRISPY ONIONS

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 | 24.50
THIN-SLICED GARLIC PRIME RIB, SAUTÉED
MUSHROOMS & ONIONS, SMOKED
GOUDA, SERVED ON A LOCAL FRENCH
ROLL WITH TRUFFLE FRIES

OBB | 31
AWARD-WINNING BACON-INFUSED DOUBLE
BURGER BLEND TOPPED WITH BACON,
FRIED EGG, FRIED ONIONS, BOURBON
BRAISED ONIONS, SMOKED GOUDA
CHEESE, LETTUCE, TOMATO, AND CITRUS
AIOLI

ULTIMATE BRISKET BURGER | 35 
AWARD-WINNING BACON-INFUSED
BURGER BLEND, TOPPED WITH BACON, A
FRIED EGG, GRILLED JALAPENOS,
SMOKED GOUDA CHEESE, LETTUCE, AND
TOMATO, AND TOPPED WITH SLOW-
SMOKED BRISKET

UNCLE'S KALUA PORK SAMMIE | 21
AWARD-WINNING KALUA PORK PILED TO
STAGGERING HEIGHTS SERVED WITH SLAW,
PAPAYA SEED DRESSING ON A BRIOCHE BUN,
AND A SIDE OF PICKLES

KONO'S SIGNATURE PORK PLATE | 18
KONO'S AWARD-WINNING PORK SERVED WITH
RICE, A SIDE SALAD WITH PAPAYA DRESSING.

SIDES

BBQ BAKED BEANS | 10

2 EGGS | 6

PLAIN WAFFLE | 6

BACON (5PC) | 7.50

COLESLAW | 7.50

DRINKS

FULL BAR AVAILABLE

SMOKING PIG | 19.50
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
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 | 17.50

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 | 19.50

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

SQUEALING PIG - ROSÉ | 16 / 48

Tastes like fresh picked strawberries. A refreshing style from Central California perfect for seafood.

WILLIAM HILL - NAPA CHARDONNAY | 18 / 59

Baked apple, toasty oak, and brown spice

FLEURS DE PRAIRIE- FRENCH ROSÉ | 17 / 58

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

BELLE GLOS 'LAS ALTURAS' PINOT NOIR | 17 / 48

bright cherry fruit, warm spices, blueberry pie, and a hint of chocolate

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

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

PEJU - CABERNET SAUVIGNON | 18 / 75

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

QUILT NAPA VALLEY RED BLEND | 20 / 82

Petite Sirah, Merlot, Zinfandel, and Petite Verdot

MELKA 'CJ' CABERNET SAUVIGNON | 36 /177

Striking aromatics with beautiful purity of fruit, power, and balance.

RATTLESNAKE - SONOMA ZINFANDEL | 28 / 98

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

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

Stylish and elegant with length and buttery brioche complexity

MOCKTAILS

KOKOHEAD LOOKOUT | 12

Pineapple base With coconut cream makes this THE island drink of choice.

EVERYTHING BUT THE VINE | 12

Sweet blend of fresh fruit, shaken and topped with our house made tea to give it a crisp taste

ISLAND THYME | 12

Our bartenders favorite blend of sweet, tart, and citrus to refresh your palette on a hot day.