

# BRUNCH

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

**EGGS BENEDICT | 20**  
GRILLED TARO ENGLISH MUFFINS, 12-HOUR AWARD-WINNING KALUA PORK, POACHED EGGS, GUAVA, AND TRUFFLE HOLLANDAISE.

**ISLAND BREAKFAST | 17**  
THREE PIECES OF SPAM, PORTUGUESE SAUSAGE, AND LINK SAUSAGE, AND THREE EGGS ANY WAY, SERVED WITH WHITE RICE

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

**PULLED PORK HASH | 16**  
OUR 12-HOUR SLOW-ROASTED KALUA PIG IN A HOUSE-MADE HASH SERVED ON A BED OF SRIRACHA FRIED RICE AND TOPPED WITH A SUNNY SIDE EGG

**DELUXE WAFFLE PLATE | 16**  
A GOLDEN BROWN BELGIUM WAFFLE SERVED WITH TWO EGGS ANY WAY AND SAUSAGE LINKS.

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

**BAO WOW WOW | 16**  
THREE BAO BUNS FILLED WITH KALUA PORK, SLAW, PAPAYA SEED DRESSING, AND GUAVA BBQ SAUCE

**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

**RIBEYE STEAK & EGGS | 35**  
RIBEYE STEAK GRILLED TO PERFECTION AND SERVED WITH TWO EGGS ANY WAY

**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

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

**ULTIMATE BRISKET BURGER | 36**  
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

**UNCLE'S CHICKEN SAMMIE | 21**  
PULLED SMOKED CHICKEN PILED TO STAGGERING HEIGHTS SERVED WITH SLAW, PAPAYA SEED DRESSING ON A BRIOCHE BUN, AND A SIDE OF PICKLES

**GRILLED CHICKEN SALAD | 19**  
SPRING MIX, AVOCADO, CARROTS, TOMATO, CUCUMBER, GRILLED CHICKEN, AND HOUSE-MADE PAPAYA SEED DRESSING

## SIDES

BACON (5PC) | 7.50 COLESLAW | 7.50 PLAIN WAFFLE | 6

BBQ BAKED BEANS | 10 2 EGGS | 6

## DRINKS

FULL BAR AVAILABLE

**SMOKING PIG | 19.50**  
OUR SIGNATURE DRINK IS A TAKE ON THE CLASSIC OLD-FASHIONED USING OUR OWN BACON-INFUSED PRIVATE LABEL 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 | 16.50**  
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 | 16.50**  
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**  
**MAKE IT A CARAFE | 45**

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