



BY KONO'S RESTAURANT

# LUNCH

## SP BURGER 15

Seasoned burger blend with bourbon onion smoked gouda cheese and citrus herb aioli. Served with a side of lettuce, sliced tomato, and fries

## KOREAN CHICKEN SANDWICH 10.50

Korean fried chicken, tossed in a kochijan sauce, served with pickled veggies and roasted garlic aioli. Served with a side of fries

## STREET TACOS 15

3 tacos- one lightly battered fish taco with sour cream drizzle & pickled onion, Kono's signature Kalua Pig taco with bourbon onion sour cream served with pico de gallo and deep fried shrimp with citrus aioli and thin sliced cabbage

## BEET SALAD 12.50

Layered red beet, golden beets, goat cheese served with a frisee salad mix and beet vinaigrette. Topped with toasted candied mac nuts

## OLD SCHOOL SANDWICH 12

Kono's signature Kalua Pig with housemade guava bbq sauce, grilled onions, cabbage slaw with papaya seed dressing served with simple fries

## SP MEATLOAF SANDWICH W/MASH POTATOES AND BROWN GRAVY 12.75

8oz local grass-beef, bacon, ground Portuguese sausage meatloaf. Served on an open-faced Texas Toast sandwich, with mashed potatoes, Kono's signature kalua pork demi brown gravy, topped with a poached egg

## JAMBALAYA 14

Our twist on Jambalaya. Cajun spices, Portuguese sausage, and Kono's signature Kalua Pork

## FLATBREAD INSALATA 11.50

Flatbread with tomatoes, mozzarella, parmesan, and garlic oil. Served with a pinnacle of generous greens drizzled in bacon vinaigrette

## MACNUT PESTO FLATBREAD MELT 11

Rich Macadamia nut pesto, grape tomatoes, mozzarella and jack cheese

## PORCHETTA SALAD 14

Waipoli greens, shallot vinaigrette, sautéed mushroom medley, asparagus, and crispy porchetta, topped with a poached egg

## SMOKEY GRILLED CHEESE WITH THE SOUP OF THE DAY 16

Bacon and smoked Gouda grilled cheese served with our Chef's soup of the day

## SHRIMP & GRITS 12.50

Creamy grits served with sautéed shrimp and bell peppers in a savory bourbon-cajun gravy

# BRUNCH

SATURDAY & SUNDAY 10AM-2PM

**ASK ABOUT OUR PRIXE**

**FIX DINNERS-**

*Date Night*

*&*

*Girls Night Out*

## SIGNATURE COCKTAILS

### SMOKING PIG 12

The surfing Pigs version of an old fashion with a twist combining our house made Bacon infused Bourbon and smoking the drink before we serve it topped with a crispy slice of bacon that enhances the flavor

### PIG PEN 10

A delightful dinner drink that combines vodka, kahlua, and Frangelico that is topped off with our house made RumChata whip cream

### PINKY PIG 9

A refreshing combination of Vodka, watermelon liquor with a hint of lime and mint

### FRENCH COCKTAIL 10

A sophisticated blend of our house made sweet sour, cognac topped off with French Bubbly

### L.A. 10

Sophisticated cocktail of Vodka, Razzmatazz, and pineapple juice

\*Modifications and substitutions politely declined

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.