

## Starters



### KID'S SLIDER ~5

Hook's 1 yr. cheddar, organic 3oz beef patty

### TEMPURA BLUE LAKE GREEN BEANS ~9 Vegetarian

Spicy yuzu sauce

### CRISPY PANKO CHICKEN BITES ~10

Panko fried free-range, antibiotic-free, 100% white meat chicken nuggets, carrot sticks, housemade Kona Coffee Bourbon BBQ Sauce

### PANILO CHILI ~8

Housemade organic beef chili, bell peppers, housemade tortilla chips

### CAULIFLOWER ~8 Vegetarian

Fried curry cauliflower, pomegranate tahini dipping sauce

### BURNT MISO BRUSSEL SPROUTS ~12

Burnt miso butter Brussel Sprouts

### CHEESE BOARD ~17

Assortment of Artisan Cheese and Toasted Country Bread, Port Fig Jam and hazelnuts

### LEMON TAMARI GRILLED ASPARAGUS ~14

## Organic Burgers

### Chef Makani's Signature Burgers

#### PIKU ~15

Organic beef patty, housemade drunken caramelized fig jam, Brie Couronne cheese, Niman Ranch bacon, toasted hazelnuts, organic baby kale, housemade balsamic vinaigrette

~ Pair with Prangster Golden Ale ~8

#### SPICY KUAWA CRUNCH ~14

Organic beef patty, Hook's 1 yr. cheddar, housemade non-gmo russet potato chips, organic green leaf lettuce, housemade coleslaw, housemade spicy guava rum sauce

~ Pair with Eel River Cali Blonde ~7 or Tangent Albarino, Edna Valley 2013 ~ 12

#### PANILO ~15

Organic beef patty, English Oak smoked cheddar, Niman Ranch bacon, housemade Kona coffee bourbon BBQ sauce, housemade buttermilk beer battered onion rings

~ Pair with Anderson Valley Boont Amber Ale ~8

#### PALAHU ~13

Free-range, antibiotic-free turkey patty, housemade Asian coleslaw, organic avocado, organic pea shoots, housemade sesame ponzu dressing, housemade almond ginger sauce, housemade wonton chips

~ Pair with Scrimshaw Pilsner ~7

#### POSH ~14

Organic beef patty, Castello Danablu cheese, housemade truffle aioli, sautéed organic mushrooms, organic baby kale, white truffle oil drizzle

~ Pair with Prangster Golden Ale ~8 4

all burgers served on our daily baked/toasted Brioche buns

#### THE CLASSIC (Build your own burger) ~12

Includes organic green leaf lettuce, crisp kosher pickle slices, organic thinly sliced white onion, organic vine-ripened tomato, housemade Pono sauce, daily baked & toasted brioche bun

~ Choose an organic beef patty or free-range, antibiotic-free turkey patty

#### ADD ARTISANAL CHEESES

##### HOOK'S 1 YR. CHEDDAR ~2

Rich, medium sharp, clean flavored cheddar

##### RACCARD SWISS RACLETTE ~1

Semi-soft nutty flavor with hints of fruit and salt

##### CASTELLO DANABLU ~1

Creamy, sweet & tangy with a rich sharp contrast

#### ADD TOPPINGS

##### SLICE OF NIMAN RANCH BACON ~2

##### ORGANIC SEASONAL AVOCADO ~3

##### SAUTÉED ORGANIC CREMINI MUSHROOMS ~1

##### WOOD SMOKED/CARAMELIZED

##### ORGANIC ONIONS ~1

Gluten Free Bun ~2 | Extra patty - organic beef or free-range, antibiotic-free turkey ~6 | Wrap your protein in collard greens for a Paleo style dish ~2

## Additional Offerings

### HAND CUT DAILY POMME FRITES (NON-GMO, Cooked in heart healthy Non-GMO California Rice Bran Oil)

French inspired, tossed with finely chopped organic fresh thyme & organic parsley, kosher salt, served to order piping hot

#### RUSSET POTATO FRITES ~5

with housemade citrus aioli

#### SWEET POTATO FRITES ~6

with housemade Niman Ranch bacon/chipotle aioli

### FARMER'S MARKET SALAD ~13 Vegan

Organic local mixed greens, beet & carrot strings, cucumber, toasted almonds, housemade wonton crisps, housemade sesame wasabi/ponzu dressing

### PORTOBELLO MUSHROOM SANDWICH ~11 Vegetarian

Organic balsamic-infused mushroom cap, green leaf lettuce, organic vine-ripened tomato, organic avocado, organic thinly sliced white onion, crisp kosher pickle slices, citrus aioli

### BREAKFAST SANDWICH ~11

Organic scrambled eggs, Niman Ranch bacon, Hook's 1yr cheddar, vine-ripened tomato, organic baby kale, white truffle oil drizzle, housemade citrus aioli

~ Add an organic beef patty or free-range, antibiotic-free turkey patty ~6

### COLLARD GREEN WRAP ~ Paleo

Wrap your favorite Pono dish in collard greens for an additional ~2

Our kitchen uses nuts, dairy, gluten, and other allergens. Menu items without these ingredients may not be completely free of allergens as all items are prepared in a shared cooking and preparation space. Before placing your order, please inform a manager if anyone in your party has a food allergy or intolerance. Consuming raw or undercooked meat, poultry, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## CRAFT BEER ON TAP

### SCRIMSHAW PILSNER ~7

A light, slightly buttery beer with an incredibly smooth finish (4.4% abv.)

### STRAND 24TH ST. PALE ALE ~8

Slightly hoppy with a great floral aroma (6.1% abv.)

### PRANQSTER ~8

A great Belgian style golden ale, floral aroma, fruity notes and incredibly smooth finish (7.6% abv.)

### ANDERSON VALLEY BOONT

#### AMBER ALE ~8

Hints of sun toasted grain, toffee, and fruity esters complimented by a mellow, noble hop aroma (5.8% abv.)

### STONE DELICIOUS IPA ~8

A citrusy India pale ale with Lemondrop & El Dorado hops (7.7% abv.)

### EVERY BREWING WHITE RASCAL ~7

Filtered and cleverly spiced with coriander and Curaçao orange peel producing a refreshingly zesty classic ale (5.6% abv.)

### EEL RIVER ORGANIC CALI BLONDE ~7

Light, crisp blonde created with delicate malt characteristics. balanced by a very subtle touch of citrus from Pacific Northwest organic hops (5.8% abv.)

### WEIHENSTEPHANER HEFE WEISSBIER ~7

Since 1040 A.D., oldest brewery in the world (5.4% abv.)

## CRAFT BOTTLED BEER

### SIR PERRY PEAR CIDER ~8

A smooth, sweet pear flavor with just the right amount of tartness (6% abv.)

## HOUSEMADE MILKSHAKES

Made with Straus Family Creamery vanilla soft serve organic ice cream topped with housemade maple syrup-infused whipped cream

### SALTED CARAMEL SAUCE WITH NIMAN RANCH

#### HOUSEMADE BACON BITS ~8

### HOT FUDGE WITH CACAO NIBS ~8

### VANILLA ~7

See our seasonal menu for additional shakes

## PREMIUM DRINKS

### FRESH SQUEEZED LEMONADE ~5

Squeezed daily

### NUMI ICED ORGANIC GREEN TEA ~4

### NUMI ICED ORGANIC CHOCOLATE

### PU\*ERH BLACK TEA ~4

BOTTLED SODAS ~4 Natural & organic ingredients

## WINE

### RED

#### LLAMA MALBEC, MENDOZA, ARGENTINA 2012 ~10/35

Fruity aromas of cherries, blackberries, plums, aging in top-quality oak

#### FOLLY OF THE BEAST, PINOT NOIR,, CENTRAL COAST, CA 2016 ~ 11/39

Full-bodied, enhance notes of sweet spice.

#### CHOP SHOP, CABERNET, CA 2016 ~ 10/36

Full-bodied, juicy, a touch of Petit Verdot and Cabernet Franc, with underlining masculinity and structure.

### WHITE

#### TANGENT ALBARINO, EDNA VALLEY 2013 ~ 12/42

Pure, vibrant, tangerine flavors, SIP certified

#### PIÙ GIOIA PINOT GRIGIO, DELLE VENEZIE, ITALY 2017 ~ 9/32

Smells of grapefruit, melon, and peach; on the palate, juicy citrus meets a salinity reminiscent of limestone.

#### OUTER SOUNDS, SAUVIGNON BLANC, MARLBOROUGH,

#### NEW ZEALAND 2017 ~ 10/36

Crisp, juicy passionfruit and citrus flavors along with the classic green, grassy flavors

#### PACIFICANA CHARDONNAY, CA 2016 ~ 10/36

Aromas of yellow apple and pineapple are balanced by hints of toasted coconut, butterscotch and vanilla.

### SPARKLING

#### FINKE'S SPARKLING, CA 2017 ~ 10/36

Fresh and youthful wine with a crisp, dry expression on the palate from the Chardonnay and notes of apple, pineapple, and floral aromas

### ROSE

#### SUMMER WATER, CENTRAL COAST, CA 2017 ~ 12/43

Lean and refreshing rosé with notes of strawberry, pink grapefruit and white peach.

corkage fee \$12 per bottle

## COCKTAILS

### LANIKAI ~8

Low proof vodka & Grapefruit juice

### POIPU ~8

Low proof vodka, Ginger Beer & Lime juice

### HO'OKIPA ~8

Agave Wine, Low Proof Triple Sec, and Lime Juice

### MAKENA ~8

Low proof rum and Ginger Beer

### WAIKIKI ~8

Low proof Bourbon, Bitters, House made Simple Syrup

### LAHAINA ~8

Low proof Bourbon, Cranberry Juice, Triple Sec

### HAPUNA ~9

Finkes Sparkling Wine, Low proof gin, Lime juice and House made simple syrup

## The Right Way



I believe in the "Pono" way of life. This means using only organic, grass-fed beef cooked over an oak-fire grill. It means using freshly cut non GMO potatoes for our french fries, freshly squeezed lemon juice for our housemade lemonade, and supporting small family farms & ranches that care about the food they grow. Most importantly, it means treating customers, partners and employees the way we would treat our own families. The right way, the Pono way.

*Chef Makani* Founder and Executive Chef

## The Beef Story

Our 1/3 lb burgers are made with organic, grass-fed, hormone and antibiotic-free beef from family-owned ranches, where cattle graze on lush, green pastures, resulting in burgers with superior flavor and health attributes. Never frozen, we grill our burgers to order over a white oak fire and season them with a housemade dry rub and kosher salt. To maximize flavor, Chef Makani recommends that your burger be prepared medium rare.

## Your Farmers & Ranchers

PERI & SONS FARM  
Firebaugh, CA - Family Farmed since 1980

DEARDORFF FAMILY FARMS  
Oxnard, CA - Certified Organic

MONTEREY MUSHROOMS INC  
Watsonville, CA - Family Farmed since 1971

FROG HOLLOW FARM  
Brentwood, CA - Certified Organic

ANDERSEN ORGANICS  
Othello, WA - 100% Organic Family Owned Sustainable Farm

ALBA ORGANICS  
Salinas, CA

KENTER CANYON FARMS INC  
Sun Valley, CA - Certified Organic

A.V. THOMAS PRODUCE  
Livingston, CA - Family Farmed since 1977

SUN VALLEY IDAHO POTATOES  
Rupert, ID - Certified "Grown in Idaho" Potatoes

ROCKY® FREE RANGE CHICKEN & TURKEY  
Sonoma, CA

CHINO VALLEY RANCHERS  
Colton, CA - Certified Organic

Fast & Easy Online ordering at  
**PONOBURGER.COM**



829 BROADWAY  
**SANTA MONICA**

PHONE (310) 584 7005

FREE UNDERGROUND PARKING  
SUN-THU 11am-9pm  
FRI-SAT 11am-10pm



## *Chef Makani's Winter Creations*

### **OLI OLI - HAPPINESS** ~15

*Grass fed beef patty, Niman Ranch Pastrami, raclette, grainy French mustard, sauerkraut,*

### **LOCO MOCO (PALEO)** ~15

*Grass fed beef patty, cauliflower rice, shiitake mushroom gravy, baby kale, sunny side egg*

### **JACK FRUIT SANDWICH/BOWL** ~sandwich 15 / bowl 16

*Jackfruit kona coffee bourbon bbq sauce with coleslaw, sweet potato, cauliflower rice, toasted Brioche bun or paleo bowl with collard greens*

\* all burgers are served on our daily baked/toasted Brioche bun

### **FUJI APPLE SALAD** ~14

*Fuji apples, toasted almonds, chèvre, apple dijon vinaigrette*

### **CANDY CANE MILKSHAKE** ~8

*Straus Family soft serve organic vanilla ice cream, candy cane, mint, housemade hot fudge, topped with housemade maple syrup-infused whipped cream*



MADE THE PONO WAY ~ ORGANIC. LOCAL. FROM SCRATCH  
*by Chef Makani*

**PAU HANA**  
MONDAY THRU FRIDAY 3-6pm

---

**\$5 All Draft Beers**

**\$6 Wines**

*Llama Malbec  
Pacificana Chardonnay*

**\$12 Burger/  
Beer Combo**

*Classic Burger and Craft Beer*

**\$6 Cocktails**

---

**\$6 Bites**

*Housemade Organic Beef Paniolo Chili \$6*

*Fried Cauliflower, Pomegranite Tahini Dipping Sauce **Vegetarian***

*Panko Crusted Mozzarella Sticks, Homade Marinara Sauce **Vegetarian***

*Tempura Blue Lake Green Beans 🌱 **Vegetarian***