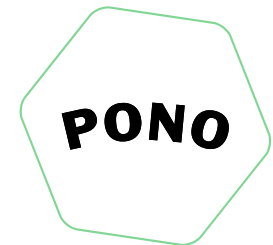


HAWAIIAN INSPIRED NEIGHBORHOOD FOOD

by Chef Makani



MADE THE PONO WAY ~ ORGANIC. LOCAL. FROM SCRATCH = WINTER 2017

STARTERS

Russet & Okinawan Purple Potato Chips 5

Organic potato chips, spicy guava rum sauce

Slider 5

3 oz. organic beef or turkey patty, Hook's cheddar, Kosher salt

Pitman Family Farms Chicken Nuggets 9

Breaded Mary's organic chicken breast, carrot sticks, Kona Coffee Bourbon BBQ Sauce

Ponzu Avocado Dip 9

Organic avocado purée, Okinawan purple potato chips

Pitman Family Farms Chicken Skewers 11

Wood-fired pineapple-shoyu Mary's organic chicken breast, spicy pickled cucumber, spicy sriracha

Wild Caught Prawns 14

Wood-fired whole prawns, citrus marinade, sweet chili sauce

Wild Caught Spicy Ahi Tuna Poke 14

Ahi tuna, shichimi, scallions, citrus aioli, toasted sesame oil, wonton crisps

SANDWICHES

Wild Caught Ahi Tuna 18

Ahi tuna seared rare, ponzu, pea sprouts, beet & carrot strings, onion, watermelon radish, pickled ginger, wasabi aioli

Portobello Mushroom 12

Organic balsamic-infused mushroom cap, lettuce, tomato, avocado, onion, pickle, citrus aioli

Breakfast Sandwich 11

Organic scrambled eggs, Niman Ranch bacon, Hook's 1yr cheddar, vine-ripened tomato, baby kale drizzled with white truffle oil, housemade bacon/chipotle aioli

Add a patty: Organic Beef OR Mary's Organic Turkey +6

All sandwiches are served on a daily baked & toasted brioche bun
Gluten free bun +2

SALADS

Organic Chicken +6 | Organic Turkey Patty +6 | Organic Beef Patty +6 |
Wild Prawns +9 | Wild Ahi Tuna +9 | Portobello +5

Farmer's Market Mix 13

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

Baby Kale & Farro 14

Organic local kale, farro, dried cherries, Cypress Grove chevre, walnuts, apple cider vinaigrette

BURGERS

1/3 lb. Eel River Ranch organic beef or Mary's organic turkey

Kuawa Crunch 14

Hook's cheddar, russet potato chips, lettuce, coleslaw, spicy guava rum sauce

Palahu "Turkey" 13

Asian coleslaw, avocado, pea shoots, sesame wasabi/ponzu dressing, wonton crisps, almond ginger sauce

Piku "Fig" 15

Drunken fig jam, brie cheese, Niman Ranch bacon, toasted hazelnuts, baby kale, balsamic vinaigrette

Paniolo 15

Smoked cheddar, Niman Ranch bacon, pale ale battered buttermilk onion rings, Kona coffee bourbon BBQ sauce

Palani 15

Herbs de Provence, grilled organic sliced tomato, Cypress Grove Purple Haze chèvre, Niman Ranch bacon, sunny-side up egg, organic baby kale, drizzled with extra virgin olive oil

Sweet Mona 15

Hook's Cheddar, housemade organic strawberry compote, Niman ranch bacon, wood smoked caramelized organic onions, lettuce

Sassy Wahine 13

Pickled ginger, avocado, pea shoots, wasabi mayo, Okinawan sweet potato chips, sesame ponzu dressing

Classic 11 *Ask your server about extra toppings*

Lettuce, pickle, onion, tomato, Pono sauce

ADD ARTISANAL CHEESES

Hook's 1 yr. Cheddar 1.5

Raccard swiss raclette 1

Castello danish blue 1

ADD TOPPINGS

Slice of Niman ranch bacon 2

Organic avocado 2

Sautéed organic cremini mushrooms 1

Wood smoked/caramelized organic onions 1

Wood roasted organic anaheim chilies 1.5

All burgers are served on a daily baked & toasted brioche bun

Gluten free bun +2

All patties are seasoned with our housemade dry rub and Kosher salt

FRIES

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

Hand Cut Russet Potato Fries 5

Organic russet potato, citrus aioli

Hand Cut Sweet Potato Fries 5

Organic sweet potato, Niman Ranch bacon chipotle aioli

Fries are hand cut daily and cooked in non-GMO California rice bran oil

Featuring these family purveyors:

Local Eel River Ranch, fresh, grass fed/grass finished, humanely raised organic free-range beef

Pitman Family Farms, free-range humanely raised organic turkeys

Superior Seafood, wild caught seafood (never farm raised)

A special mahalo to all our sustainable farmers and ranchers for all their hard work in growing this beautiful food

Vegan VEG Vegetarian GF Gluten Free Spicy

@ponoburger #829Broadway

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.

SANTA MONICA · VENICE · WEST HOLLYWOOD

CRAFT BEER

SEASONAL ROTATING TAP

pint/pitcher

Scrimshaw Pilsner 8/23

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

Allagash White 9/27

Light and slightly cloudy in appearance, with a subtle spice aroma and fruity palate (5.1% abv.)

Strand 24TH St. Pale Ale 8/23 S

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

Anderson Valley Oatmeal Stout 8/24 S

Aromas of freshly baked bread, espresso, dried cherries meld seamlessly with rich toffee flavors, a creamy mouth feel (5.8% abv.)

BOTTLED BEER

Allagash Saison 10

Full-bodied Belgian style farmhouse ale with notes of spice and tropical fruit (6.1% abv.)

Chimay Cinq Cents Tripel White 10 S

Brewed by Belgium Trappist monks, fruity notes of muscat and raisins (6.1% abv.)

Delirium Tremens Strong Blonde Ale 11

Medium-bodied Belgian strong ale with notes of caramel and spices (8.5% abv.)

North Coast Old Rasputin Imperial Stout 8

Rich, intense, big complex flavors, dark chocolate creaminess, finishes with a bitter coffee note (9% abv.)

Uinta Hop Nosh IPA 7

Abundance of hops with a smooth malt profile (7% abv.)

Xingu Black Beer 7

Smooth dark lager from Brazil with a caramel and toast finish (4.7% abv.)

Sir Perry Pear Cider 8 Gluten-free

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

Weihenstephaner Hefe Weissbier 7 S

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

S Sustainable practices

WINE

RED

Poppy Pinot Noir, King City, CA 2014 12/38 S

Vibrant aromas of raspberries, strawberries and fermented cherries

Llama Malbec, Mendoza, Argentina 2012 11/35 S

Deep, black cherry colour and a vibrant aroma of fresh fruit

Allegrini Valpolicella, Fumane, Italy 2015 13/40 S

Playful with notes of cherries and hints of pepper and aromatic herbs

Carnivor Cabernet Sauvignon, Modesto, CA 2014 11/34

Velvety layers of blackberry, cedar and spices

Marietta Christo Lot 3, Geyserville, CA 16/52 S

Soft yet full-bodied with notes of blueberries, pepper, lavender and flowers

WHITE

Joseph Drouhin Chardonnay, France 2014 13/42

Light, floral and fruity nose, organic

Tangent Albarino, Edna Valley, CA 2014 13/42 S

Pure, vibrant, tangerine flavors, SIP certified

Pieropan Soave Classico, Soave, Italy 2015 15/48 S

Fruity and zingy, reminiscent of almond blossoms and marzipan

S Sustainable practices

BEVERAGES

Organic Lemonade - Squeezed daily 5

Organic Strawberry Lemonade - Squeezed daily 7

Numi Iced Organic Green Tea 4

Numi Iced Organic Chocolate Pu*Erh Black Tea 4

Bottled Sodas - Natural & organic ingredients 4

SWEETS

Chia Pudding 7

Superfood Chia seeds soaked in creamy oat milk and maple syrup with a hint of cinnamon

Straus Family Creamery Organic Milkshakes

Organic strawberry 8

Hot fudge w/cacao nibs 8 GF

Salted caramel w/Niman Ranch bacon bits 8

Vanilla 7 GF

Milkshakes are topped with housemade maple syrup-infused whipped cream



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 organic potatoes for our French fries, squeezing organic lemons throughout the day for our lemonade and supporting small family farms and ranches that care about the food they produce.

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

Fast & Easy Online ordering at
PONOBURGER.COM
WE DELIVER

829 BROADWAY
SANTA MONICA
PHONE (310) 584 7005

FREE UNDERGROUND PARKING
SUN-THU 11am-9pm
FRI-SAT 11am-10pm
HAPPY HOUR MON - FRI 3-6pm

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We promote a designated driver program. Please let your server know which guest is the designated driver, and they will be entitled to a free non-alcoholic beverage.



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