

# HAWAIIAN INSPIRED NEIGHBORHOOD FOOD

by Chef Makani



MADE WITH ALOHA ~ ORGANIC. LOCAL. FROM SCRATCH

= SUMMER 2017 ~ SANTA MONICA

## STARTERS

### Fresh-Cut Russet or Sweet Potato Fries 5 GF

Non GMO potatoes, organic fresh thyme & parsley, kosher salt, citrus aioli / bacon aioli

### Tempura Blue Lake Green Beans 9 Vegetarian

Spicy yuzu sauce

### Slider 5

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

### Crispy Panko Chicken Bites 10

Fried chicken nuggets, carrot sticks, Kona Coffee Bourbon BBQ Sauce

### Ponzu Avocado Dip 10 Vegan GF

Organic avocado purée, Okinawan purple potato chips

### Wild Kauai Prawns 14 GF

Four wood-fired whole prawns, citrus marinade, sweet chili sauce

## SANDWICHES

### Wild Albacore Sandwich 15

Albacore tuna seared rare, beet & carrot strings, onion, watermelon radish, wasabi aioli

### Portobello Mushroom 11 Vegetarian

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

### Breakfast Sandwich 9

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

Add a patty: Organic Beef OR Pitman Farms turkey patty +6

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

## SALADS

Mary's Chicken +6 | Organic Turkey Patty +6 | Organic Beef Patty +6 |  
Wild Prawns +9 | Wild Albacore Tuna +9 | Portobello +5

### Farmer's Market Salad 13 Vegan

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

### Seasonal Salad

See Seasonal Menu

## BURGERS

1/3 lb. local organic grass fed beef or Pitman Farms turkey patty

### Kuawa Crunch 14 🍷

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

### Palahu Burger 13

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

### Posh 14

Organic beef patty, Castello Danablu cheese, housemade truffle aioli, sautéed organic mushrooms, organic arugula

### Piku "Fig" 14

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

### Sassy Wahine 13

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

Daily Lunch Special 11am-2pm. Choice of fries for \$1 with Classic Burger. (Dine-in only)

### Classic 11

Lettuce, pickle, onion, tomato, Pono sauce

#### ADD ARTISANAL CHEESES

Hook's 1 yr. cheddar 1.5  
Raccard Swiss raclette 1  
Castello Danablu 1

#### ADD TOPPINGS

Slice of Niman ranch bacon 2  
Organic avocado 2  
Sautéed organic cremini mushrooms 1  
Wood smoked/caramelized organic onions 1

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

## SHAKES

### Straus Family Creamery Organic Milkshakes

Organic strawberry 8 GF | Hot fudge w/cacao nibs 8 GF |  
Salted caramel w/Niman Ranch bacon bits 8 | Vanilla 7 GF

Housemade maple syrup-infused whipped cream

### Featured Farms:

Local Eel River Ranch, fresh, grass fed/grass finished, humanely raised organic free-range beef  
Pitman Family Farms, free-range humanely raised antibiotic free/non GMO turkeys  
Superior Seafood, wild caught seafood

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

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

### DRAFT

- Scrimshaw Pilsner** 7 (4.4% abv.)
- Strand 24<sup>TH</sup> St. Pale Ale** 8 (6.1% abv.)
- Pranqster Golden Ale** 8 (7.6% abv.)
- Stone Delicious IPA** 8 (7.7% abv.)
- Anderson Valley Boont Amber Ale** 8 (5.8% abv.)
- Weihenstephaner Hefe Weissbier** 8 (5.4% abv.)
- Avery Brewing White Rascal** 7 (5.6% abv.)
- Eel River Organic Cali Blonde** 7 (5.8% abv.)

### BOTTLE

- Allagash Saison** 10 (6.1% abv.)
- North Coast Old Rasputin Imperial Stout** 8 (9% abv.)
- Uinta Hop Nosh IPA** 7 (7% abv.)
- Sir Perry Pear Cider** 8 (6% abv.) **GF**

## WINES

### RED

- Poppy Pinot Noir** - King City, CA 2014 - 11/38
- Llama Malbec** - Argentina 2012 - 10/35
- Carnivor Cabernet Sauvignon** - Modesto, CA 2014 - 10/35
- Flor De Vetus Tempranillo** - Spain 2013 - 14/49
- Cline Zinfandel** - Contra Costa, CA 2014 - 12/42

### WHITE

- Au Bon Climat, Pinot Gris/Blanc** - Sant Barbara 2015 - 12/42
- Joseph Drouhin Chardonnay** - France 2014 - 11/38
- Tangent Albarino** - Edna Valley, CA 2014 - 12/42
- Michel Girault Sancerre** - France 2015 - 14/49

### SPARKLING

- La Marca Prosecco** - Italy - 11/38

### ROSE

- Hecht & Bannier** - France - 14/49

## BEVERAGES

- Lemonade** - Freshly Squeezed 5
- Gaviata Strawberry Lemonade** - Freshly Squeezed 7
- Numi Iced Organic Green Tea** 4
- Numi Iced Organic Chocolate Pu\*Erh Black Tea** 4
- Bottled Sodas** - Natural & organic ingredients 4



### *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

## HAPPY HOUR

MON - FRI 3-6

FREE UNDERGROUND PARKING



## SEASONAL SUMMER MENU

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**Slow Poached Summer Vegetables** 9 **Vegetarian**  
*Wood red Chef's seasonal selection, miso butter*

**Sweet Mona Burger** 14  
*Organic beef patty, Hook's cheddar, strawberry compote,  
Niman Ranch bacon, caramelized organic onions, lettuce*

**Strawberry & Kale Salad** 13 **Vegetarian GF**  
*Farmers market strawberries, baby kale, goat cheese,  
toasted almonds, balsamic vinaigrette*

**Strawberry Milkshake** 8 **GF**  
*Straus Family Creamery Organic Milkshake with  
Farmer's Market Strawberries*