

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

PONZU AVOCADO DIP ~10 **Vegan**

Organic avocado purée, housemade purple potato chips

Chef Makani's Signature Burgers

PIKU ~14

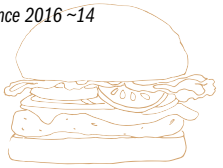
Organic beef patty, housemade drunken caramelized fig jam, Brie Couronne cheese, Niman Ranch bacon, toasted hazelnuts, organic baby kale, housemade balsamic vinaigrette

~ Pair with Prangster Golden Ale ~8 or Michel Girault Sancerre, Loire, France 2016 ~14

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 or Cline Zinfandel, Contra Costa, CA 2014 ~12

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 or Hecht & Bannier Rosé, Côtes de Provence, 2016 ~14

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 or Hecht & Bannier Rosé, Côtes de Provence, 2016 ~14

SASSY WAHINE ~13

Organic beef patty, pickled ginger, organic avocado, organic pea shoots, housemade wasabi mayo, housemade purple potato chips, housemade sesame/wasabi ponzu dressing

~ Pair with Scrimshaw Pilsner ~7 or Michel Girault Sancerre, Loire, France 2016 ~7

all burgers served on our daily baked/toasted Brioche buns

Lunch Special 11am-2pm (Mon- Thur) Choice of fries for 50% off with a Signature Burger. (Dine-in only)

THE CLASSIC (Build your own burger) ~11

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 ~1.5

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

HAND CUT POMME FRITES (NON-GMO)

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



Cooked in heart healthy Non-GMO California Rice Bran Oil

Additional Offerings

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

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

ANDERSEN ORGANICS

Othello, WA - 100% Organic Family Owned Sustainable Farm

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

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

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

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

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 great Belgian style golden ale, floral aroma, fruity notes and incredibly smooth finish (7.7% abv.)

AVERY 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.)

CRAFT BOTTLED BEER

UINTA HOP NOSH IPA ~7

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

NORTH COAST OLD RASPUTIN IMPERIAL STOUT (CA) ~8

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

SIR PERRY PEAR CIDER ~8

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

ALLAGASH SAISON ~10

Full-bodied Belgian style farmhouse ale with notes of spice and tropical fruit (6.1% 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 ~3

NUMI ICED ORGANIC CHOCOLATE

PU*ERH BLACK TEA ~3

BOTTLED SODAS ~4

Natural & organic ingredients

WINE

RED

POPPY, SANTA LUCIA HIGHLANDS, PINOT NOIR 2009 ~11/38

Vibrant aromas of raspberries, strawberries and fermented cherries

LLAMA MALBEC, MENDOZA, ARGENTINA 2012 ~10/35

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

CARNIVOR CABERNET SAUVIGNON, MODESTO, CA 2013 ~10/35

Velvety layers of blackberry, cedar and spices

FLOR DE VETUS TEMPRANILLO, SPAIN 2013 ~14/49

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

CLINE ZINFANDEL, CONTRA COSTA, CA 2014 ~12/42

Strawberry, with coffee and chocolate characters. Ripe fruit and soft tannins

WHITE

TANGENT ALBARINO, EDNA VALLEY 2013 ~ 12/42

Pure, vibrant, tangerine flavors, SIP certified

JOSEPH DROUHIN, ORGANIC CHARDONNAY, MACON-VILLAGES, BURGUNDY, FRANCE 2014 ~11/38

Light, floral and fruity nose, organic

AU BON CLIMAT, PINOT GRIS/BLANC, SANTA BARBARA 2015 ~ 12/42

Crisp refreshing blend

MICHEL GIRAULT SANCERRE, LOIRE, FRANCE 2016 ~ 14/49

Fragrant white flowers, white peach and lemon, lime, notes of peach, grapefruit

SPARKLING

LA MARCA PROSECCO, ITALY ~ 11/38

Full textured and persistent bubbles with hints of honey, white flowers, green apple and lemon with a light and refreshing finish

ROSE

HECHT & BANNIER ROSÉ, CÔTES DE PROVENCE 2016 ~ 14/49

Aromas of blood orange and dried apricot

corkage fee \$12 per bottle





Chef Makani's Winter Creations

THE LANUI ~14

Free range, antibiotic-free turkey patty topped with organic housemade cranberry relish, housemade mashed potatoes & gravy, housemade sweet potato nest



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

PALANI ~15

Organic beef patty, Herbes de Provence, grilled organic sliced tomato, Laura Chanel's Chèvre, Niman Ranch bacon, organic sunny-side up egg, organic baby kale, extra virgin olive oil drizzle

~ Pair with Stone Delicious IPA ~8 or Au Bon Climat, Pinot Gris/Blanc, Santa Barbara 2015 ~12

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

FROG HOLLOW PEAR SALAD ~13 **Vegetarian GF**

Organic baby kale, Frog Hollow organic pear, Laura Chanel's Chèvre, toasted almonds, beet & carrots strings, housemade balsamic vinaigrette

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

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