

# HAWAIIAN INSPIRED NEIGHBORHOOD FOOD

by Chef Makani



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

## STARTERS

### Slider 5

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

### Russet & Okinawan Purple Potato Chips 5 VEG

Organic potato chips, spicy guava rum sauce

### Prairie Farms Corn Dog 6

Organic beef hot dog, buttermilk batter, cornmeal crust

### Pitman Family Farms Chicken Nuggets 9

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

### Tempura Blue Lake Green Beans 8 VEG

Spicy yuzu sauce

### Ponzu Avocado Dip 9 VEG

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 Poke 14 🌶️

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

### Slider Trio 19

Kuawa Crunch, Piku Fig, Sassy Wahine

## SANDWICHES

### Pitman Family Farms Fried Chicken 16

Shoyu buttermilk Mary's organic beer battered chicken breast, shiitake mushroom gravy, baby kale, citrus aioli

### 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 VEG

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

### Breakfast Sandwich 11

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

### Ancient Grain & Collard Green Wrap 13 VEG

Red quinoa, cannellini bean, and sweet potato mash, coleslaw, sweet potato nest, cucumber, collard greens, tzatziki

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 Salmon +9 | Wild Ahi Tuna +9

### Farmer's Market Mix 13 VEG

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

### Baby Kale & Farro 14 VEG

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

## MAIN DISHES

### Pitman Family Farms Panko Fried Chicken 23

Shoyu buttermilk Mary's organic beer battered chicken breast, pomme purée, shiitake mushroom gravy, toasted almonds, Blue Lake green beans

### Wild Caught California King Salmon 26

Wood-fired salmon, pomme purée, miso butter collard greens, chive oil

## 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

### 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 VEG

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 and chickens

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

VEG Vegan VEG Vegetarian GF Gluten Free 🌶️ Spicy

@ponoburger #8830sunset

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

## COCKTAILS 12 *by Chef Makani*

### Ki (Tea)

Four Roses Bourbon, Earl Grey infused honey, organic lemon, angostura

### Hala Kahiki (Pineapple)

Del Maguey Vida mezcal, pineapple, organic lime, agave  
Curaçao, serrano chile

### Ali'i (King)

Camus Vs Cognac, Foro Amaro, Alessio Chinato vermouth,  
organic orange peel

### Pepa (Chile Pepper)

Hacienda Vieja Blanco tequila, organic cucumber, organic lime,  
cilantro, Thai chile

### Loke (Rose)

Singani 63, rose nectar, organic fresh lime

### Honohono (Mint)

Kirk and Sweeney 12yr rum, Prosecco, organic lime, fresh mint,  
organic cane sugar

### Aloalo (Hibiscus)

Prosecco, wild hibiscus flower, organic cane sugar

## 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 24<sup>TH</sup> St. Pale Ale 8/23 S

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

#### Pranqster 9/27

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

#### Stone Delicious IPA 8/24 S

A citrusy India Pale Ale with Lemondrop and El Dorado  
hops (7.7% abv.)

#### Gavroche French Red Ale 9/27

Bold malty aroma of caramel and toffee with notes of dark fruit,  
barley, pine wood and spicy yeast (8.5% abv.)

#### Avery Brewing Passion Fruit White Ale 10/30

Adding a tropical island flair to a spicy traditional witbier (5.6 abv.)

#### Stone Xocoveza 10/30 S

Harmoniously layered with cocoa, Mostra coffee, pasilla peppers,  
vanilla, cinnamon, nutmeg and milk sugar, this beer is an insanely  
delicious take on Mexican hot chocolate (8.1% 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

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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.

## WHISKEY

### BOURBON

High West American Prairie 9

High West Campfire 15

Four Roses Kentucky 8

Koval Single Barrel 14 Organic

Koval Single Barrel Four Grain 14 Organic

Maker's Mark 8

Basil Hayden's 11

Bulleit 8

### RYE

Old Overholt 7

Bulleit Small Batch 8

James E. Pepper 1776 (100 proof) 11

Koval White 14 Organic

Koval Single Barrel 14 Organic

High West Rendezvous 15

Goldrun California 19

### SCOTCH

Label 5 Classic Black 9

Laphroaig 10yr Single Malt 13

Great King Street Glasgow Blend 15

The Dalmore 12 year-old Single Malt 18

Glencadem 21 year-old Single Malt 45

### IRISH

Jameson 9

## GIN

Prairie Organic 9

Barr Hill Gin of Vermont 9

Nolet's Silver Dry 12

## VODKA

Square One Organic American 11

Crop Harvest Earth Organic 9

Belle Chasse 9

Purity 12

## RUM

Kirk and Sweeney 12 year-old Dominican 11

Angostura White Oak 9

Myers's Original Dark 8

Leblon Cachaça 9

## TEQUILA

Hacienda Vieja Blanco 100% de Agave 9

Arette Reposado 100% de Agave 9

Casamigos Blanco 10

Casamigos Reposado 12

Casamigos Anejo 14

Arette Anejo 100% de Agave 11

Arette Gran Clase Extra Anejo 26

Don Julio 1942 30

## MEZCAL

Del Maguey Vida 9

Del Maguey Iberico 47

## COGNAC & BRANDY

Camus VS Elegance 10

Singani 63 9

## 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

100% Kona Coffee - Sourced from small Big Island farms.  
12oz French press, regular or decaf 6

Straus Family Creamery Organic Milkshakes

Hot fudge w/cacao nibs 8 GF

Salted caramel w/Niman Ranch bacon bits 8

Vanilla 7 GF

Add rum, bourbon, or coffee liqueur +7

Milkshakes are topped with housemade maple syrup-infused whipped cream

## WINE

### RED

**Belasco de Baquedano Llama Malbec, Mendoza, Argentina 2014** 11/35

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

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

*Vibrant aromas of raspberries, strawberries and fermented cherries*

**Flor De Vetus Tempranillo, Toro, Spain 2013** 11/35

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

**Allegrini Valpolicella, Fumane, Italy 2015** 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*

**Cline Zinfandel "Ancient Vines", Contra Costa, CA 2014** 11/34

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

### ROSE

**Hecht & Bannier, Cotes de Provence, Provence, France 15/46**

*Aromas of blood orange and dried apricot*

### WHITE

**Joseph Drouhin Chardonnay, France 2014** 13/42

*Light, floral and fruity nose, organic*

**Michel Girault Sancerre, Loire, France 2015** 13/42

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

**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*

**Domäne Wachau Riesling, Federspiel, Wachau, Austria 2015** 14/42

*Ripe stone fruit, delicate citrus, hints of exotic fruit, long finish*

### SPARKLING

**La Marca Prosecco di Conegliano Valdobbiadene, Italy 11/34** S

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

**Varichon & Clerc Privilege Blanc De Blancs, France 36** S

*Beautiful blend of local grapes along with Chardonnay and Chenin Blanc, this elegant sparkling wine shines with notes of pear, apple, vanilla, and light toast*

**Jacquart Brut Mosaicque, France 88** S

*Elegant fine bubbles give way to aromas of fresh pear, fig, and almond in this gorgeous champagne that is both fresh and supple, with a long fruity finish*





## SWEETS

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### **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*

**Add rum, bourbon, or coffee liqueur +7**

**Milkshakes are topped with housemade  
maple syrup-infused whipped cream**

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### **100% Kona Coffee 6**

*Sourced from small Big Island farms.*

*12oz French press, regular or decaf*



## PAU HANA

Mon - Fri 4 - 7pm

**Draft Beer \$5**

**House Wine & Select Cocktails \$6**

### **Tempura Blue Lake Green Beans 6 VEG**

*Spicy yuzu sauce*

### **Ponzu Avocado Dip 7 V**

*Organic avocado purée, Okinawan purple potato chips*

### **Pitman Family Farms Chicken Nuggets 6**

*Breaded Mary's organic chicken breast,  
carrot sticks, ranch dressing*

### **Prairie Farms Corn Dog 5**

*Organic beef hot dog, buttermilk batter, cornmeal crust*

### **Slider Duo 8**

*Classic & Kuawa Crunch*

### **Wild Santa Barbara Prawns 10 GF**

*Fried whole prawns, sweet & spicy sauce*