

## THE MALIHINI GUIDE to Hawaiian Food

**HAWAIIAN FOOD IS DISTINCTIVE**, delicious and rich in history. This Malihini (newcomer) Guide will help you understand and appreciate the traditional flavor of our food.



**1** POI | *poy* | is mashed taro root. Whether served room temperature or cold, locals often eat it with a bite of lomi salmon or kālua pig.

**2** SQUID LŪ'A'U |

*skwid loo-ow* | A wonderful, tasty melange of steamed lū'a'u leaves (taro leaves), coconut milk and squid.

**3** LAU LAU | *rhymes with "wow-wow"* | Pieces of pork and butterfish wrapped in lū'a'u leaves and steamed for several hours.

**4** CHICKEN LONG RICE | Made of mung bean noodles, chicken, broth, ginger, garlic and green onions, this soupy lū'a'u staple has its roots in Hawai'i's Asian immigrant heritage.

**5** KĀLUA PIG | *kah-loo-ah peeg* | Traditionally cooked in an imu (underground oven) where a whole pig slowly roasts, this smoky shredded pork dish is the centerpiece to any lū'a'u.

**6** LOMI SALMON | *low-me sam-min* | A side dish made of diced tomatoes, raw onions and salt-cured salmon—its flavor punch makes it a perfect pairing for poi.

**7** 'UALA | *ooh-ah-lah* | is purple sweet potato. Mild and starchy, it's a favorite side dish with rich and salty lū'a'u foods.

**8** HAUPIA | *how-pee-ah* | is a sweet Hawaiian dessert. A cross between coconut pudding and gelatin.

PIPIKAULA | *pee-pee-cow-lah* | was a favorite snack among paniolo (Hawaiian cowboys). It is often compared to beef jerky, but ours is a bit different—seasoned, dried and then grilled.

TRIPLE / HUMBUG STEW | Made from the inner lining of the cow's stomach, ours has a thin, tomato soup base. If you like a thicker consistency, try our Humbug, which adds some of our beef stew gravy.

NA'AU PUA'A | *nah-ow poo-ah-ah* | Chitterlings and lū'a'u leaves in a soupy base. The literal translation is gut (na'au) of the pig (pua'a). It's on the saltier side, and easier to eat than to pronounce.

## DESSERTS

### HOUSE-BAKED DESSERTS 5.25

*Bread Pudding with haupia sauce, Chocolate Haupia Shortbread, 'Uala Haupia Shortbread*



### HAUPIA SAMPLER 11.25

*Haupia, Chocolate Haupia Shortbread, 'Uala Haupia Shortbread*

### HOUSE-BAKED KULOLO WALNUT OR POI FUDGE BROWNIE À LA MODE 5.95

### HAUPIA 1.95

### FRESH KULOLO FROM KAUA'I

*Fridays after 11:00am, based on availability*

### GELATO (1, 2 OR 3 SCOOPS) 2.50 / 4.00 / 5.95

*Choose from rotating flavors each month*

### ROOT BEER FLOAT 5.25

*With local vanilla bean gelato*

### FREQUENT DINERS EARN CASH BACK!

Don't forget to give your server your Frequent Diner ID to earn 5% cash back rewards. Not a member? Ask your server to sign you up!

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KAKA'AKO

BEVERAGE, PŪPŪ  
& DESSERT MENU

PAU HANA 3-6PM MON-FRI

\$2.00 OFF PŪPŪ MENU (EXCLUDING POKE)

\$2.00 OFF COCKTAILS, BEERS & WINES BY THE GLASS

\$5.00 OFF WINES BY THE BOTTLE

## COCKTAILS & SPIRITS

🌸 We are pleased to offer locally sourced beers, wines, and spirits.

**ORANGE, GUAVA, LILIKO'I or POG MIMOSA** 8.00 | Flight: 25.00

**MAI TAI** 12.00  
Kōloa white rum, pineapple juice, lime juice, orgeat and triple sec, topped with Kōloa dark rum

**SMOKY HAWAIIAN CHILI PEPPER BLOODY MARY** 12.00  
Smoky housemade bloody mary mix, Hawaiian chili pepper-infused Tito's® vodka, splash of house chili pepper water, and a shot of lomi salmon

**NOE 'ULA** 12.00  
As refreshing as the "pink mist" of its name, with Kōloa gold and coconut rums, pineapple and cranberry juice

**SPICY TEQUILA SUNRISE** 12.00  
An eye-opening concoction of chili pepper-infused tequila, agave, lime, and orange juice, with a li hing mui rim

**LILI-COCO** 12.00  
Fruity and creamy, with Kōloa coconut rum, liliko'i and our housemade haupia sauce

**LILIKO'I HIGBALL** 12.00  
Paniolo Whiskey from Maui's Hali'imaile Distilling, topped with soda and a touch of liliko'i syrup



Mimosa

**PASSION OF THE GUAVA** 12.00  
A sweeter take on the gimlet with POG juice and Maui FID Street gin

**FLOAT ON** 14.00  
A grown-up's root beer float with a scoop of local vanilla bean gelato and Kōloa spiced rum with notes of cola, cinnamon and cacao

### SPIRITS

**PAU VODKA** 🌸 8.00

**TITO'S VODKA** 7.00

**JOSE CUERVO ESPECIAL GOLD** 7.00

**FID STREET GIN** 🌸 8.00

**PANILOLO WHISKEY** 🌸 8.00

**KŌLOA RUM** 🌸 8.00  
(WHITE, DARK, COCONUT, SPICED, CACAO)

**PAU HANA 3-6PM MON-FRI**  
**\$2.00 OFF COCKTAILS, BEERS & WINE**

## BEER & WINE

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### BEER

**MAUI BREWING CO. DRAFT BIG SWELL IPA** 8.00 🌸

**HONOLULU BEERWORKS DRAFT PGB (PRETTY GOOD BEER)** 8.00 🌸

**KONA BREWING CO. DRAFT LONGBOARD LAGER** 8.00 🌸

**SAPPORO DRAFT** 8.00

**HEINEKEN DRAFT** 7.00

**BEER FLIGHT** 13.00  
Three 9-ounce pours of your choice of draft beers



Beer Flight

### WINE

**MELE BY ULUPALAKUA VINEYARDS, MAUI (RED)** 🌸  
Glass 9.00 Bottle 33.00

**KULA BY ULUPALAKUA VINEYARDS, MAUI (WHITE)** 🌸  
Glass 9.00 Bottle 33.00

**SPARKLING WINE**  
Glass 7.00 Bottle 25.00

**PEBBLE LANE CHARDONNAY**  
Glass 7.00 Bottle 25.00

**ANGELINE PINOT NOIR**  
Glass 7.00 Bottle 25.00

**SPELLBOUND CABERNET SAUVIGNON**  
Glass 7.00 Bottle 25.00

Corkage fee per wine bottle: 15.00

## NON-ALCOHOLIC

**SOFT DRINKS** 4.85  
Coke®, Diet Coke®, Sprite®, Lemonade, Barq's® Rootbeer, Fanta® Orange, Fanta® Fruit Punch, Raspber Iced Tea

**UNSWEETENED ICED TEA** 3.25

**PLANTATION ICED TEA (16oz)** 3.25

**BLUWAVE WATER** 3.95

**COCONUT JUICE** 3.95

**PINEAPPLE OR LILIKO'I JUICE (16oz)** 3.25

**ORANGE OR GUAVA JUICE** 3.25

**POG** 2.95

**KONA BLEND COFFEE** 3.95

**HOT TEA** 1.75  
Black or Green

**HOT CHOCOLATE** 1.95

**PAU HANA 3-6PM MON-FRI**  
**\$2.00 OFF COCKTAILS, BEERS & WINE**

## PŪPŪ

**PIPIKAULA AND SMOKE MEAT** 19.95  
Two local favorites in one dish! Served in a sizzling cast iron skillet with bell peppers, onions, and smoked aioli



Pipikaula & Smoke Meat

**PŪPŪ PŪLEHU SHORT RIBS** 21.00  
Flame-broiled short ribs in a house-made Asian soy marinade, served in a sizzling cast-iron skillet

**PŪPŪ MOCHIKO CHICKEN** 13.95  
Deep-fried boneless chicken thigh pieces in soy-sesame marinade

**KĀLUA PIG NACHOS** 16.95 **GF**  
House-made sweet potato chips with our signature kālúa pig, cheese sauce, guacamole, lomi salmon and sour cream

**STEAK FRIES** Regular 9.95 | Small 6.95  
Topped with garlic furikake sauce or brown gravy with garlic aioli  
Add cheese sauce: +3.50 (regular) | +1.75 (small)



'Ulu Lū'au Dip

**ROASTED GARLIC 'ULU LŪ'AU DIP** 16.95 **GF**  
**AVAILABLE SEASONALLY**  
Our Hawaiian-style vegetarian version of crab-spinach-artichoke dip; a creamy blend of 'ulu (breadfruit), roasted garlic, lū'au leaf, cheese, chili flakes, and onions, served hot with crostini

**'UALA CHIPS** 5.95

**HAWAIIAN-STYLE LIMU, SPICY 'AHI OR SHOYU-SESAME 'AHI POKE** Mkt Price  
Add onion: +0.25 | Add limu: +0.50

**Taxes, Fees & Gratuities:** Above prices are subject to 4.712% HI State Excise Tax and a 5% Kitchen Service Charge (allocated to kitchen staff tips, healthcare and admin costs). An automatic gratuity of 18% is added for parties of 6 or more, which goes to your server(s).

Additional charge for condiments. Prices & policies are subject to change without notice. **07/2023**