

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'AU |

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

3 LAU LAU | *rhymes with "wow-wow"* | Pieces of pork and butterfish wrapped in lū'au 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'au 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'au.

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'au 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.

TRIPE / 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'au 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 5.99

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



HAUPIA SAMPLER 12.29

Haupia, Chocolate Haupia Shortbread, 'Uala Haupia Shortbread

HOUSE-BAKED KULOLO WALNUT OR POI FUDGE BROWNIE À LA MODE 6.29

HAUPIA 2.29

FRESH KULOLO FROM KAUA'I

Fridays after 11:00am, based on availability

GELATO (1, 2 OR 3 SCOOPS) 2.59 / 4.59 / 5.99

Choose from rotating flavors each month

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!

Check your points or register:
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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 and spirits.

COCKTAILS

ORANGE, GUAVA, LILIKO'I or POG

MIMOSA 8.00 | Flight: 25.00

MAI TAI 12.00

White rum, pineapple juice, lime juice, orgeat and triple sec, topped with 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

LILI-COCO 🌺 12.00

Fruity and creamy, with Kōloa coconut rum, liliko'i and our housemade haupia sauce



Lili-Coco



Margaritas

LILIKO'I HIGHBALL 🌺 12.00

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

MARGARITA 12.00

Choose from classic, li hing mui, pineapple or coconut

P.O.G.G. 🌺 12.00

A sweeter take on the gimlet with POG juice and Maui FID Street gin

SPIRITS

TITO'S VODKA 7.00

JOSE CUERVO ESPECIAL GOLD 7.00

FID STREET GIN 🌺 8.00

PANILO WHISKEY 🌺 8.00

KŌLOA COCONUT RUM 🌺 8.00

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 — we suggest an all-Hawai'i beer tour of the Islands!

WINE

Corkage: 15.00/bottle

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



NON-ALCOHOLIC

SOFT DRINKS 3.99

Coke®, Diet Coke®, Sprite®, Lemonade, Barq's® Rootbeer, Fanta® Orange, Fanta® Fruit Punch, Raspberry Iced Tea

UNSWEETENED ICED TEA 3.99

PLANTATION ICED TEA (16oz) 3.99

BLUWAVE WATER 3.99

COCONUT JUICE 3.99

ORANGE, GUAVA, PINEAPPLE OR

LILIKO'I JUICE (16oz) 3.99

POG (16oz) 3.99

KONA BLEND COFFEE 4.29

HOT TEA 1.99

Black or Green

HOT CHOCOLATE 1.99

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

PŪPŪ

PIPIKAULA AND SMOKE MEAT 19.99

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 21.29

Flame-broiled short ribs in a house-made Asian soy marinade, served in a sizzling cast-iron skillet

PŪPŪ MOCHIKO CHICKEN 14.99

Deep-fried boneless chicken thigh pieces in soy-sesame marinade

KĀLUA PIG NACHOS 16.99 GF

House-made sweet potato chips with our signature kālua pig, cheese sauce, guacamole, lomi salmon and sour cream

STEAK FRIES Regular 9.99 | Small 6.99

Topped with garlic furikake sauce or brown gravy with garlic aioli
Add cheese sauce: +3.59 (regular) | +1.79 (small)



'Ulu Lū'au Dip

ROASTED GARLIC 'ULU LŪ'AU DIP 16.99

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 5.99

HAWAIIAN-STYLE LIMU, SPICY 'AHI OR SHOYU-SESAME 'AHI POKE Mkt Price

Add onion: +0.29 | Add limu: +0.59

Taxes, Fees & Gratuities: All 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 8 or more, which goes to your server(s).

Please alert your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, including poke, may increase your risk of foodborne illness. We reserve the right to refuse service to anyone. Prices & policies are subject to change without notice. **11/2023**