

## 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's often compared to beef jerky, but ours is a bit different—seasoned, dried, 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.

*Highway Inn*

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**WAIPAHA**

**BEVERAGE &  
DESSERT MENU**

*Mālama i ka Wai*


**We serve water upon request only.**

Mahalo.

**PAU HANA 3-6PM MON-FRI**

**\$2.00 OFF COCKTAILS AND BEERS**

## COCKTAILS, SPIRITS & BEER

 We are pleased to offer locally sourced beers and spirits.  
BYOB wine permitted. No beer or spirits. Corkage fee per bottle: 15.00

### COCKTAILS

#### ORANGE, GUAVA, LILIKO'I or POG MIMOSA

10.00 | Flight: 30.00

#### MAI TAI 14.00

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

#### LILI-COCO 13.00

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



Lili-Coco



Margaritas

#### MARGARITA 13.00

Choose from classic, li hing mui, pineapple or coconut

#### SMOKY HAWAIIAN CHILI PEPPER BLOODY MARY 13.00

Smoky housemade bloody mary mix, Hawaiian chili pepper-infused Tito's® vodka, splash of house chili pepper water, and a shot of lomi salmon

### SPIRITS

#### TITO'S VODKA 7.00

#### JOSE CUERVO ESPECIAL GOLD 7.00



Beer Flight

### DRAFT BEER

#### KONA BREWING CO. DRAFT 9.00

LONGBOARD LAGER or  
BIG WAVE GOLDEN ALE

#### SAPPORO DRAFT 8.00

#### HEINEKEN DRAFT 8.00

#### MICHELOB ULTRA DRAFT 7.00

#### BEER FLIGHT 15.00

Three 9-ounce pours of your choice of draft beers

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**\$2.00 OFF COCKTAILS & BEERS**

## NON-ALCOHOLIC

#### SOFT DRINKS 3.99

Coke®, Diet Coke®, Sprite® Barq's® Rootbeer, Fanta® Fruit Punch, Powerade®, Fuze® Raspberry, Gold Peak® Green Tea

#### UNSWEETENED ICED TEA 3.99

#### PLANTATION ICED TEA (16oz) 3.99

#### BLUWAVE WATER 4.99

#### COCONUT JUICE 3.99

#### GREEN RIVER 3.99

#### ORANGE, GUAVA, LILIKO'I, POG

OR PINEAPPLE JUICE (16oz) 3.99

#### KONA BLEND COFFEE 4.99

#### HOT TEA 1.99

Black or Green

#### HOT CHOCOLATE 1.99

## DESSERTS

#### HOUSE-BAKED DESSERTS 5.99

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



Bread Pudding



Haupia

Chocolate

'Uala

#### HAUPIA SAMPLER 12.99

Haupia, Chocolate Haupia Shortbread, 'Uala Haupia Shortbread

#### HAUPIA 2.99

#### HOUSE-BAKED KULOLO WALNUT OR POI FUDGE BROWNIE À LA MODE 6.99

#### FRESH KULOLO FROM KAUAI

Thursdays after 11:00am, based on availability

#### GELATO (1, 2 OR 3 SCOOPS) 3.99 / 4.99 / 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:**  
<https://highwayinn.comosense.com/>



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.

**Taxes, Fees & Gratuities:** All prices are subject to 4.712% HI State Excise Tax and a 5% Mahalo Kitchen 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).  
**01/2024**