

## 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.



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

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

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

❹ 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.

❺ 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.

❻ 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.

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

❽ 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.

TRIBE / 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 5.99

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



### HAUPIA SAMPLER 12.99

Haupia, Chocolate Haupia Shortbread, 'Ūala Haupia Shortbread

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

### HAUPIA 2.99

### FRESH KULOLO FROM KAUA'I

Fridays 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/>



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KAKA'AKO

## BEVERAGE, PŪPŪ & DESSERT MENU

Mālama i ka Wai

We serve water upon request only.

Mahalo.

### 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

**MAITAI** 14.00  
White rum, pineapple juice, lime juice, orgeat and triple sec, topped with dark rum

**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

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

**LILI-COCO** 🌺 13.00  
Fruity and creamy, with Hawai'i-made coconut rum, liliko'i and our housemade haupia sauce



Margaritas

**MARGARITA** 13.00  
Choose from classic, li hing mui, pineapple or coconut

**P.O.G.G.** 🌺 13.00  
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



Lili-Coco

**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).

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. **01/2024**

## BEER & WINE

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### BEER

**MAUI BREWING CO. DRAFT BIG SWELL IPA** 9.00

**HONOLULU BEERWORKS DRAFT PGB (PRETTY GOOD BEER)** 9.00  
**KEWALO'S CREAM ALE** 10.00

**KONA BREWING CO. DRAFT LONGBOARD LAGER** 9.00

**BEER FLIGHT** 17.00  
Three 9-ounce pours of your choice of draft beers — take a beer tour of the Islands!



### WINE

Corkage: 15.00/bottle

**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

**SPARKLING WINE**  
Glass 9.00 Bottle 29.00

**ORANGE, GUAVA, LILIKO'I or POG MIMOSA** 10.00 | Flight: 30.00

## 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** 4.99

**COCONUT JUICE** 3.99

**ORANGE, GUAVA, PINEAPPLE, POG OR LILIKO'I JUICE (16oz)** 3.99

**POG (16oz)** 3.99

**KONA BLEND COFFEE** 4.99

**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** 21.99  
Flame-broiled short ribs in a housemade 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



'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

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

Add onion: +0.99 | Add limu: +1.99

**KĀLUA PIG NACHOS** 18.99 **GF**  
House-made sweet potato chips with our kiawe-smoked kālua pig, cheese sauce, guacamole, lomi salmon and sour cream

**LAU LAU SPRING ROLLS** 10.99  
Crispy spring rolls made with our signature pork lau lau, served with a sweet garlic-chili dipping sauce

**'UALA CHIPS** 5.99

**STEAK FRIES** 9.99  
Topped with garlic furikake sauce or brown gravy with garlic aioli

Add cheese sauce: +3.99



Lau Lau Spring Rolls