# **HO'OLAULE'A MENUS**

Celebration menus for parties of 6 or more. All dishes served 'ohana-style.

## **'AHA'AINA MENU** \$20.99 per person

Traditional Hawaiian fare, includes:

KIAWE-SMOKED KĀLUA PIG GF Squid Lū'au gf Chicken Long Rice gf Lomi Salmon gf

**'UALA (SWEET POTATO) GF** 

HAUPIA

WHITE RICE GF

Add Poi GF (+\$6.29/serving) Add Lau Lau GF (+\$10 pork or +\$8 chicken, each)

# **KAMA'AINA MENU** \$28.99 per person

Local-style favorites, includes:

CHOICE OF: PŪLEHU MOA (BBQ CHICKEN) OR MOCHIKO CHICKEN\*
HAWAIIAN BEEF STEW
KIAWE-SMOKED KĀLUA PIG
HIGHWAY INN FRIED RICE
YAKISOBA

CHOOSE: POTATO MAC SALAD OR MIXED GREENS W/ LILIKO'I DRESSING

\*Substitute: Pūlehu Ribs (+\$11.99/person)

**OUTSIDE FOOD/BEVERAGE POLICY:** No outside food is permitted, with the exception of cake (e.g. birthday, wedding, anniversary, graduation cake); please advise at time of booking if you will be bringing an outside cake. BYOB: Wine only (no beer or hard liquor), corkage fee applies.

# **PUPU MENU** serves 2-3 people per order

KĀLUA PIG NACHOS \$18.99

with sweet potato chips

PIPIKAULA \$17.99

**KIAWE SMOKED MEAT AND ONIONS** \$16.99

**SIZZLING E'0** \$19.99

pipkaula and smoked meat sauteed with bell peppers and onions

#### 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

### PŪPŪ PŪLEHU SHORT RIBS \$21.99

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

KĀLUA PIG & 'UALA QUESADILLA \$13.99



#### **KAKA'AKO**

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No changes or substitutions on Hoʻolauleʻa Menus. However, additional items from our À la Carte Menu may be added. Please call for pricing. Menu and prices are subject to change and based on availability. Minimum orders as indicated and at least 4 days notice required. Prices are subject to 4.712% HI State Excise Tax and 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).

# **HIGHWAY INN FAVORITES**

(à la carte portions shown)



#### **PIPIKAULA**

Our most popular dish, pipikaula (dried beef; the name translates to "beef rope") was a favorite snack among paniolo (Hawaiian cowboys) during long cattle drives. Our pipikaula is seasoned, dried and then grilled to enhance the flavor.

\$10.99 regular / \$17.99 double



## KĀLUA PIG & 'UALA QUESADILLA

Filled with our signature kalua pork and purple Okinawan sweet potato. Served with Lomi Salmon.

\$13.99



### ROASTED GARLIC 'ULU LŪ'AU DIP

Our Hawaiian-style vegetarian version of crab-spinachartichoke dip; a creamy blend of 'ulu (breadfruit), roasted garlic, lū'au leaf, cheese, chili flakes, and onions, served hot with crostini.

\$16.99 AVAILABLE SEASONALLY



#### KĀLUA PIG NACHOS

Fresh house-made sweet potato chips with our signature kālua pig and topped with cheese sauce, guacamole, lomi salmon and sour cream.

\$18.99



#### HAWAIIAN MEA'AI

Clockwise from center top: 'Uala (sweet potato); lomi salmon; chicken long rice; kālua pig, squid lū'au; poi. Center: Lau lau.

A la carte pricing, see regular menu for sizes and prices



#### **LAU LAU**

An iconic, traditional Hawaiian dish. Pork butt/belly (or chicken) and butterfish wrapped in lū'au (taro) leaves and steamed for several hours.

\$14.99 à la carte (pork)\* \$12.99 à la carte (chicken)\*

\*price discounted when added to Hoʻolauleʻa option



#### **KIAWE SMOKED MEAT & ONIONS**

Kiawe-smoked pork sautéed with onions, topped with green onions.

\$9.99 regular / \$16.99 double



#### **MOCHIKO CHICKEN**

Deep-fried boneless chicken thigh pieces, marinated in soysesame and battered with rice flour.

\$14.99 (side order)

