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: PÜLEHU MOA (BBQ CHICKEN) OR MOCHIKO CHICKEN*
HAWAIIAN BEEF STEW
KIAWE-SMOKED KĀLUA PIG
HIGHWAY INN FRIED RICE
VAKISORA

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

PIPIKAULA \$16.99

KIAWE SMOKED MEAT AND ONIONS \$16.99

KĀLUA PIG & 'UALA QUESADILLA \$13.99

KĀLUA PIG NACHOS \$16.99

with sweet potato chips

POKE Market Price (subject to availability) fresh or previously frozen, choice of limu, seseame-shoyu or spicy



WAIPAHU

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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



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



KĀLUA PIG & 'UALA QUESADILLA

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

\$13.99



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.

\$13.99 à la carte (pork)* \$11.99 à la carte (chicken)*

*price discounted when added to Hoʻolauleʻa option



POKE

Choose from Hawaiian-Style Limu (lower left), Spicy 'Ahi (top) or Shoyu-Sesame 'Ahi (right).

fresh or previously frozen, market price, subject to availability



KIAWE SMOKED MEAT & ONIONS

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

\$9.99 regular / \$16.99 double



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



MOCHIKO CHICKEN

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

\$14.99 (side order)

