

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 kālua pig.

❷ **SQUID LŪ'AU** |

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

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

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 **'UALA** | *ooh-ah-lah* | is purple sweet potato. Mild and starchy, it's a favorite side dish with rich and salty lū'au 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'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 12.99

Haupia, Chocolate Haupia Shortbread, 'Uala Haupia Shortbread

HAUPIA 2.99

FRESH KULOLO FROM KAUA'I

Fridays after 11:00am, limited quantities, based on availability

GELATO (1 SCOOP OR 3 SCOOPS) 3.99 / 6.99

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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Highway Inn

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 14.00

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 🌸 13.00

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



Li Hing Margarita

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 8.00

JOSE CUERVO ESPECIAL GOLD 8.00

FID STREET GIN 🌸 9.00

PANILO WHISKEY 🌸 9.00

MAHINA 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. **10/2024**

BEER & WINE

🌸 We are pleased to offer locally sourced beers and spirits.

DRAFT BEER

MAUI BREWING CO. 🌸

BIG SWELL IPA 9.00

PINEAPPLE MANA WHEAT 9.00

HONOLULU BEERWORKS 🌸

PGB (PRETTY GOOD BEER) 9.00

KEWALO'S CREAM ALE 10.00

KONA BREWING CO. 🌸

LONGBOARD LAGER 9.00

WINE

Corkage: 15.00/bottle

PEBBLE LANE CHARDONNAY

Glass 8.00 Bottle 27.00

ANGELINE PINOT NOIR

Glass 8.00 Bottle 27.00

SPELLBOUND CABERNET SAUVIGNON

Glass 8.00 Bottle 27.00

SPARKLING WINE

Glass 9.00 Bottle 29.00

ORANGE, GUAVA, LILIKO'I or POG

MIMOSA 10.00 | Flight: 30.00

BEER FLIGHT 17.00

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



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

BOTTLED WATER 4.99 reusable aluminum bottle

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

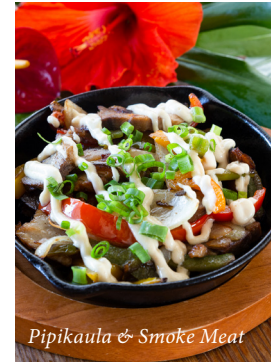
HOT CHOCOLATE 1.99

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 18.99

AVAILABLE SEASONALLY

Our Hawaiian-style vegetarian version of spinach-artichoke dip; a creamy blend of 'ulu (breadfruit), roasted garlic, lū'au leaf, cheese, chili flakes, and onions, topped with avocado mousse, served hot with housemade 'uala chips

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 12.99

Crispy spring rolls made with our signature pork lau lau, served with a sweet chili dipping sauce

'UALA CHIPS 5.99

STEAK-CUT FRIES 9.99

Topped with garlic furikake sauce or brown gravy with garlic aioli

Add cheese sauce: +3.99



Lau Lau Spring Rolls