Pioneer Inn Menu

Served All Day starting at 11am

APPETIZERS - PUPUS

Soup of the Day Ask your server Poke of the Day

Kampachi Sashimi yuzu kosho, sweet soy, crispy leeks
Crispy Tofu chili oil, black garlic vinegar, watercress
Luau Dip caramelized onions, cheddar cheese, taro chips
Fried Pork Dumplings lilikoi, hoisin, cucumbers
Buttermilk Fried Oysters dynamite slaw
Garlic Kauai Shrimp kamuela tomato, kula onion, yuzu herb butter

Clams and Lapcheong Sausage white wine, chili, lime, kula onion
Sticky Adobo Chicken Wings garlic, coriander

House Kimchi and Pickles

SALADS

Westside Caesar organic kale and romaine, lemon sesame caesar dressing, crispy wontons

Upcountry Wedge baby romaine, kamuela tomatoes, bacon, goat cheese basil dressing, crispy kula onions

Arugula Salad strawberries, parmigiano, fried quinoa, macadamia nuts, citrus honey vinaigrette

SANDWICHES

Add crinkle cut fries to any sandwich

Pioneer Inn Smash Burger kiawe reserve label beef, american cheese, kula onion, pickles, secret sauce, choose single, double, also add bacon, and add kalua pork

Cubano Vacation kalua pork, mojo, ham, swiss, pineapple-chile jam, pickles, secret sauce **Smoked Fish Salad Sandwich** fried kula onions, house pickles, sweet bun

BLAT bacon, local greens, avocado, kamuela tomatoes, sourdough bread, secret sauce

Seared or Fried Local Catch Sandwich sweet miso, dynamite slaw, house pickles, hawaiian sweet bun

Buttermilk Fried Chicken Sandwich kimchi pimiento cheese, sesame slaw, hawaiian sweet bun

Maui Skirt Steak Sandwich 8 oz skirt steak, wasabi horseradish aioli, tomato pepper relish, fried Kula onions, baby arugula

Snake River Farms Wagyu Hot Dog hawaiian sweet bun with kimchi slaw or with BLT slaw

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ISLAND SPECIALTIES

Loco Moco* 100% grassfed big island burger, one organic egg, savory mushroom and onion gravy, jasmine rice, maui fried onions, choose one 4oz patty or two 4 oz patties

Buttermilk Fried Chicken hawaiian curry, seasonal vegetables, pickles, rice

Fish and Chips dynamite sauce, sesame slaw

Local Catch fried capers, seasonal vegetables, shoyu lime butter

Pork Tonkatsu miso tahini, local greens, yuzu kosho vinaigrette

Maui Skirt Steak hamakua mushrooms, roasted kamuela tomato, kula onion soubise, moringa chimichurri

Char Siu Pork Ramen* shoyu dashi broth, poached egg, soy mirin shiitakes, green onion, cabbage, kula onion tempura

Kimchi Pineapple Fried Rice* organic egg, house kimchi, green onions, pineapple, add fish or add kalua pork or add char siu pork

SIDES

white rice
dynamite slaw
sesame slaw
crinkle cut fries, furikake fries, parmesan herb fries
local greens, citrus vinaigrette, small or large
local eggplant, sweet miso
fried cauliflower, hawaiian curry
coconut creamed kale

DESSERTS

Ice Cream vanilla or haupia coconut
Sweetbread Pudding creme anglaise, vanilla whipped cream
Caramelized Pineapple rum caramel, vanilla ice cream

Daily Dessert Specials: Ask your server

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodbourne illness.