

Starters



KID'S SLIDER ~5

Hook's 1 yr. cheddar, organic 3oz beef patty

TEMPURA BLUE LAKE GREEN BEANS ~9 Vegetarian

Spicy yuzu sauce

CRISPY PANKO CHICKEN BITES ~10

Panko fried free-range, antibiotic-free, 100% white meat chicken nuggets, carrot sticks, housemade Kona Coffee Bourbon BBQ Sauce

PONZU AVOCADO DIP ~10 Vegan

Organic avocado purée, housemade purple potato chips

PANILO CHILI ~8

Housemade organic beef chili, bell peppers, housemade tortilla chips

Organic Burgers

Chef Makani's Signature Burgers

PIKU ~15

Organic beef patty, housemade drunken caramelized fig jam, Brie Couronne cheese, Niman Ranch bacon, toasted hazelnuts, organic baby kale, housemade balsamic vinaigrette

~ Pair with Prangster Golden Ale ~8 or Michel Girault Sancerre, Loire, France 2016 ~14

SPICY KUAWA CRUNCH ~14

Organic beef patty, Hook's 1 yr. cheddar, housemade non-gmo russet potato chips, organic green leaf lettuce, housemade coleslaw, housemade spicy guava rum sauce

~ Pair with Eel River Cali Blonde ~7 or Tangent Albarino, Edna Valley 2013 ~ 12

PANILO ~15

Organic beef patty, English Oak smoked cheddar, Niman Ranch bacon, housemade Kona coffee bourbon BBQ sauce, housemade buttermilk beer battered onion rings

~ Pair with Anderson Valley Boont Amber Ale ~8 or Cline Zinfandel, Contra Costa, CA 2014 ~12

PALAHU ~13

Free-range, antibiotic-free turkey patty, housemade Asian coleslaw, organic avocado, organic pea shoots, housemade sesame ponzu dressing, housemade almond ginger sauce, housemade wonton chips

~ Pair with Scrimshaw Pilsner ~7 or Hecht & Bannier Rosé, Côtes de Provence, 2016 ~14

POSH ~14

Organic beef patty, Castello Danablu cheese, housemade truffle aioli, sautéed organic mushrooms, organic baby kale, white truffle oil drizzle

~ Pair with Prangster Golden Ale ~8 or Hecht & Bannier Rosé, Côtes de Provence, 2016 ~14

SASSY WAHINE ~13

Organic beef patty, pickled ginger, organic avocado, organic pea shoots, housemade wasabi mayo, housemade purple potato chips, housemade sesame/wasabi ponzu dressing

~ Pair with Scrimshaw Pilsner ~7 or Michel Girault Sancerre, Loire, France 2016 ~14

all burgers served on our daily baked/toasted Brioche buns

THE CLASSIC (Build your own burger) ~12

Includes organic green leaf lettuce, crisp kosher pickle slices, organic thinly sliced white onion, organic vine-ripened tomato, housemade Pono sauce, daily baked & toasted brioche bun

~ Choose an organic beef patty or free-range, antibiotic-free turkey patty

ADD ARTISANAL CHEESES

HOOK'S 1 YR. CHEDDAR ~2

Rich, medium sharp, clean flavored cheddar

RACCARD SWISS RACLETTE ~1

Semi-soft nutty flavor with hints of fruit and salt

CASTELLO DANABLU ~1

Creamy, sweet & tangy with a rich sharp contrast

ADD TOPPINGS

SLICE OF NIMAN RANCH BACON ~2

ORGANIC SEASONAL AVOCADO ~3

SAUTÉED ORGANIC CREMINI MUSHROOMS ~1

WOOD SMOKED/CARAMELIZED

ORGANIC ONIONS ~1

Gluten Free Bun ~2 | Extra patty - organic beef or free-range, antibiotic-free turkey ~6

Additional Offerings

HAND CUT DAILY POMME FRITES (NON-GMO, Cooked in heart healthy Non-GMO California Rice Bran Oil)

French inspired, tossed with finely chopped organic fresh thyme & organic parsley, kosher salt, served to order piping hot

RUSSET POTATO FRITES ~5

with housemade citrus aioli

SWEET POTATO FRITES ~6

with housemade Niman Ranch bacon/chipotle aioli

FARMER'S MARKET SALAD ~13 Vegan

Organic local mixed greens, beet & carrot strings, cucumber, toasted almonds, housemade wonton crisps, housemade sesame wasabi/ponzu dressing

PORTOBELLO MUSHROOM SANDWICH ~11 Vegetarian

Organic balsamic-infused mushroom cap, green leaf lettuce, organic vine-ripened tomato, organic avocado, organic thinly sliced white onion, crisp kosher pickle slices, citrus aioli

BREAKFAST SANDWICH ~11

Organic scrambled eggs, Niman Ranch bacon, Hook's 1yr cheddar, vine-ripened tomato, organic baby kale, white truffle oil drizzle, housemade citrus aioli

~ Add an organic beef patty or free-range, antibiotic-free turkey patty ~6

CRAFT BEER ON TAP

SCRIMSHAW PILSNER ~7

A light, slightly buttery beer with an incredibly smooth finish (4.4% abv.)

STRAND 24TH ST. PALE ALE ~8

Slightly hoppy with a great floral aroma (6.1% abv.)

PRANQSTER ~8

A great Belgian style golden ale, floral aroma, fruity notes and incredibly smooth finish (7.6% abv.)

ANDERSON VALLEY BOONT

AMBER ALE ~8

Hints of sun toasted grain, toffee, and fruity esters complimented by a mellow, noble hop aroma (5.8% abv.)

STONE DELICIOUS IPA ~8

A citrusy India pale ale with Lemondrop & El Dorado hops (7.7% abv.)

EVERY BREWING WHITE RASCAL ~7

Filtered and cleverly spiced with coriander and Curaçao orange peel producing a refreshingly zesty classic ale (5.6% abv.)

EEL RIVER ORGANIC CALI BLONDE ~7

Light, crisp blonde created with delicate malt characteristics. balanced by a very subtle touch of citrus from Pacific Northwest organic hops (5.8% abv.)

WEIHENSTEPHANER HEFE WEISSBIER ~7

Since 1040 A.D., oldest brewery in the world (5.4% abv.)

CRAFT BOTTLED BEER

UINTA HOP NOSH IPA ~7

Abundance of hops with a smooth malt profile (7% abv.)

NORTH COAST OLD RASPUTIN IMPERIAL STOUT (CA) ~8

Rich, intense, big complex flavors, dark chocolate creaminess, finishes with a bitter coffee note (9% abv.)

SIR PERRY PEAR CIDER ~8

A smooth, sweet pear flavor with just the right amount of tartness (6% abv.)

ALLAGASH SAISON ~10

Full-bodied Belgian style farmhouse ale with notes of spice and tropical fruit (6.1% abv.)

HOUSEMADE MILKSHAKES

Made with Straus Family Creamery vanilla soft serve organic ice cream topped with housemade maple syrup-infused whipped cream

SALTED CARAMEL SAUCE WITH NIMAN RANCH

HOUSEMADE BACON BITS ~8

HOT FUDGE WITH CACAO NIBS ~8

VANILLA ~7

See our seasonal menu for additional shakes

WINE

RED

POPPY, SANTA LUCIA HIGHLANDS, PINOT NOIR 2009 ~11/38

Vibrant aromas of raspberries, strawberries and fermented cherries

LLAMA MALBEC, MENDOZA, ARGENTINA 2012 ~10/35

Fruity aromas of cherries, blackberries, plums, aging in top-quality oak

CARNIVOR CABERNET SAUVIGNON, MODESTO, CA 2013 ~10/35

Velvety layers of blackberry, cedar and spices

FLOR DE VETUS TEMPRANILLO, SPAIN 2013 ~14/49

Deep, black cherry colour and a vibrant aroma of fresh fruit

CLINE ZINFANDEL, CONTRA COSTA, CA 2014 ~12/42

Strawberry, with coffee and chocolate characters. Ripe fruit and soft tannins

WHITE

TANGENT ALBARINO, EDNA VALLEY 2013 ~ 12/42

Pure, vibrant, tangerine flavors, SIP certified

JOSEPH DROUHIN, ORGANIC CHARDONNAY, MACON-VILLAGES,

BURGUNDY, FRANCE 2014 ~13/38

Light, floral and fruity nose, organic

MICHEL GIRAULT SANCERRE, LOIRE, FRANCE 2016 ~ 14/49

Fragrant white flowers, white peach and lemon, lime, notes of peach, grapefruit

SPARKLING

LA MARCA PROSECCO, ITALY ~ 11/38

Full textured and persistent bubbles with hints of honey, white flowers, green apple and lemon with a light and refreshing finish

ROSE

HECHT & BANNIER ROSÉ, CÔTES DE PROVENCE 2016 ~ 14/49

Aromas of blood orange and dried apricot

corkage fee \$12 per bottle

PREMIUM DRINKS

FRESH SQUEEZED LEMONADE ~5

Squeezed daily

NUMI ICED ORGANIC GREEN TEA ~4

NUMI ICED ORGANIC CHOCOLATE

PU*ERH BLACK TEA ~4

BOTTLED SODAS ~4

Natural & organic ingredients

The Right Way



I believe in the "Pono" way of life. This means using only organic, grass-fed beef cooked over an oak-fire grill. It means using freshly cut non GMO potatoes for our french fries, freshly squeezed lemon juice for our housemade lemonade, and supporting small family farms & ranches that care about the food they grow. Most importantly, it means treating customers, partners and employees the way we would treat our own families. The right way, the Pono way.

Chef Makani Founder and Executive Chef

The Beef Story

Our 1/3 lb burgers are made with organic, grass-fed, hormone and antibiotic-free beef from family-owned ranches, where cattle graze on lush, green pastures, resulting in burgers with superior flavor and health attributes. Never frozen, we grill our burgers to order over a white oak fire and season them with a housemade dry rub and kosher salt. To maximize flavor, Chef Makani recommends that your burger be prepared medium rare.

Your Farmers & Ranchers

PERI & SONS FARM
Firebaugh, CA - Family Farmed since 1980

DEARDORFF FAMILY FARMS
Oxnard, CA - Certified Organic

MONTEREY MUSHROOMS INC
Watsonville, CA - Family Farmed since 1971

FROG HOLLOW FARM
Brentwood, CA - Certified Organic

ANDERSEN ORGANICS
Othello, WA - 100% Organic Family Owned Sustainable Farm

ALBA ORGANICS
Salinas, CA

KENTER CANYON FARMS INC
Sun Valley, CA - Certified Organic

A.V. THOMAS PRODUCE
Livingston, CA - Family Farmed since 1977

SUN VALLEY IDAHO POTATOES
Rupert, ID - Certified "Grown in Idaho" Potatoes

ROCKY® FREE RANGE CHICKEN & TURKEY
Sonoma, CA

CHINO VALLEY RANCHERS
Colton, CA - Certified Organic

Fast & Easy Online ordering at
PONOBURGER.COM



829 BROADWAY
SANTA MONICA
PHONE (310) 584 7005

FREE UNDERGROUND PARKING
SUN-THU 11am-9pm
FRI-SAT 11am-10pm



Chef Makani's Summer Creations

SWEET MONA ~14

Hook's Cheddar, housemade organic strawberry compote, Niman ranch bacon, wood smoked caramelized organic onions, lettuce

~ Pair with Eel River Organic Cali Blonde ~7 or Tangent Albarino, Edna Valley, 2013 ~13

PALANI ~15

Organic beef patty, Herbes de Provence, grilled organic sliced tomato, Laura Chanel's Chèvre, Niman Ranch bacon, organic sunny-side up egg, organic baby kale, extra virgin olive oil drizzle

~ Pair with Stone Delicious IPA ~8

** all burgers are served on our daily baked/toasted Brioche bun*

AVOCADO TOAST ~13 **Vegetarian**

Grilled country bread, avocado ponzu, sunny side up egg, watermelon radish, chèvre, chile oil

STRAWBERRY SHAKE ~8

Straus Family soft serve organic vanilla ice cream, fresh strawberry

STRAWBERRY LEMONADE ~6

Squeezd Daily



MADE THE PONO WAY ~ ORGANIC. LOCAL. FROM SCRATCH

by Chef Makani

PAU HANA

MONDAY THRU FRIDAY 3-6pm

\$5 All Draft Beers

\$6 Wines

*Llama Malbec
Joseph Drouhin Chardonnay*

\$12 Burger/ Beer Combo

Classic Burger and Craft Beer

\$6 Bites

Housemade Organic Beef Paniolo Chili \$6

*Fried Cauliflower, Pomegranite Tahini Dipping Sauce **Vegetarian***

*Panko Crusted Mozzarella Sticks, Homade Marinara Sauce **Vegetarian***

*Tempura Blue Lake Green Beans 🌶️ **Vegetarian***

SANTA MONICA