



PAPA KONA
RESTAURANT & BAR

TAKEOUT MENU

HEAT & SERVE THANKSGIVING MEAL

**THANKSGIVING
AT HOME FOR FOUR
- \$125 -**

**ORDER MUST BE PLACED BY
9 AM, MONDAY, NOV. 23RD
by calling 808-300-0044 x 2 or
email: julia@papakona.com**

**PICK UP FROM
12:00PM Wednesday Nov. 25th to
12:00PM Thursday, Nov. 26
(NO SUBSTITUTIONS PLEASE!)**

**HEAT & SERVE
directions will be included**

**Must be 21 years or older
with valid ID for beer and wine
pick up or delivery**



**ADD ON DESSERT
PECAN OR PUMPKIN PIE
- \$25 -**

PECAN PIE ALA MODE
*down home southern style
classic with a perfect buttery crust*

PUMPKIN PIE
*with house whipped cream:
taste of the holidays, all in one slice of pie*



CHOICE OF:

SLOW ROASTED TURKEY
(dark meat, white meat or both)

OR

OVEN-ROASTED SPIRAL HAM

COMES WITH:

GREEN BEAN CASSEROLE
sautéed maui onions & crisp fried onion topping

CORNBREAD STUFFING
sautéed alii mushrooms, mirepoix & herb brown butter

ALOHA CRANBERRY SAUCE
whole cranberries & local pineapple

HOMESTYLE TURKEY GRAVY
turkey drippings & fresh herbs

CANDIED SWEET POTATOES
hawaiian purple sweet potatoes & topped with marshmallows

RUSTIC COUNTRY MASHED POTATO
baby butter potatoes with garlic, butter & cream

PEARL ONIONS
Sautéed pearl onions in a sage and thyme cream sauce

LIBATIONS

- WINE BY THE BOTTLE | \$32 -

NV WYCLIF BRUT SPARKLING, CALIFORNIA

2017 SAINT CLAIR SAUVIGNON BLANC,
MARLBOROUGH, NEW ZEALAND

2017 JOSH CELLARS CABERNET SAUVIGNON, CALIFORNIA

- CANS OF OLA HARD SELTZER \$3 -
* * * or mix & match a 6-pack for \$15 * * *
GINGER / LEMON-LIME / LEMONGRASS