

PUPUS

Ahi Poke: cubed sashimi-grade Ahi tossed in Chris' Ono Grinds ono kine sauce made with sesame, soy, ginger, garlic, onions and other ono stuff.

Sliders made with your choice of Kalua Pork, Huli Huli Chicken, Spam or Portuguese Sausage with lettuce and ginger garlic aioli.

Street Tacos: corn tortillas topped with fresh and chunky homemade Guacamole. Your choice Kalua Pork, Huli Huli Chicken, or Teriyaki Steak.

Wings: charbroiled wings covered with your choice of Chris' Ono Grinds Guava BBQ, Huli Huli, Buffalo sauce, or Lava sauce.

Musubi: your choice of, Kalua Pork, Huli Huli Chicken, Spam or Portuguese Sausage rolled with rice in Nori (seaweed).

SOUP AND SALAD

House salad Mixed greens with shredded carrots, red bell pepper, cucumber, red onion and diced tomato with choice of dressing (ranch or our house sesame-ginger vinaigrette). Add Huli Huli Chicken, Kalua Pork, or Teriyaki Steak at an additional cost

Chili and/or Soup of the Day

All soups and chili are made fresh from scratch.

ENTREES

All entrees come with rice and your choice of side: macaroni salad, coleslaw, baked beans, sweet potato medallions, or chips

Huli Huli Chicken marinated in our Hawaiian-Style

Teriyaki sauce, then char broiled.

Hamburger Steak with gravy Grilled Burger Patty with rice smothered in Ono Grinds Gravy.

Kalua Pork Slow braised for nine hours in Pineapple juice and Hawaiian Sea Salt.

Teri Steak Thinly sliced Top Sirloin marinated in our Huli Huli sauce then char broiled.

Tofu Stir-fry Mushrooms, red bell pepper, red onion, shredded carrots, and cabbage stir-fried in our Sesame-Ginger Vinaigrette.

Seared Ahi Plate Juicy, Tender Filet served with Ono Grinds Wasabi Aioli.

Loco Moco two Eggs, Rice, Hamburger, and Brown Gravy (a Hawaiian Favorite and Hangover Cure!).

Local Boy Two Eggs, Rice, Portuguese Sausage, Spam or Bacon.

Half Plate a half portion of Huli Huli Chicken or Kalua Pork with rice and choice of side.

BURGERS

Come with lettuce, tomato, red onion, pickles, ginger-garlic aioli, and your choice of side

Chris' Huli Huli Burger smothered in Huli Huli sauce and topped with melted provolone.

Cheese Burger

***Sub garden burger, no extra charge**

Add bacon or avocado for an additional cost.

SANDWICHES

Served on a toasted hoagie roll with lettuce, tomato, and red onion, ginger-garlic aioli and your choice of side: mac salad, coleslaw, baked beans, sweet potato medallions or chips.

Seared Ahi Sashimi grade Ahi seared to perfection. Served with wasabi aioli.

Teri Steak thinly sliced top sirloin marinated in our Huli Huli sauce then char broiled.

Kalua Pork slow braised for nine hours in pineapple juice and Hawaiian sea salt.

Huli Huli Chicken marinated in our Hawaiian-style teriyaki sauce, then char broiled.

Captain Jim's Tuna Sandwich tuna salad made with fresh dill, lemon zest, sweet pickles, onion, and celery.

Tuna Melt Tuna salad with cheddar grilled on sourdough.

BLT Thick-sliced bacon with lettuce and fresh tomato slices.

Portuguese Sausage Spicy sausage with pickles and Dijon mustard.

Grilled Cheese Provolone and Cheddar grilled on your choice of bread.

The Grass Skirt Tofu, Mushrooms, Red Onions, and Red Bell Peppers grilled in Sesame-Ginger sauce then topped with Provolone Cheese and Avocado.

Breakfast Sandwich topped with Cheddar Cheese, and your choice of Bacon, Spam, or Portuguese Sausage.

SIDES & EXTRAS

Macaroni Salad *Hawaiian style...we do it right.*

Coleslaw *tossed in our zesty dressing.*

Baked beans *made with Kalua Pig and Fresh Pineapple.*

Sweet-Potato Medallions

Chips

Rice *two scoops steamed white rice*

Bacon, Avocado, or an extra Egg

Pineapple salsa *fresh pineapples, veggies, and herbs.*

DRINKS

Hot or Iced Coffee

Hawaiian Plantation Iced Tea

Bottled water

Sodas

Hawaiian Sun *assorted flavors*

Gatorade, Perrier, Orange Juice

Red Bull and Monster

Mimosa

Sangria

Wine

And a Great selection of Beer

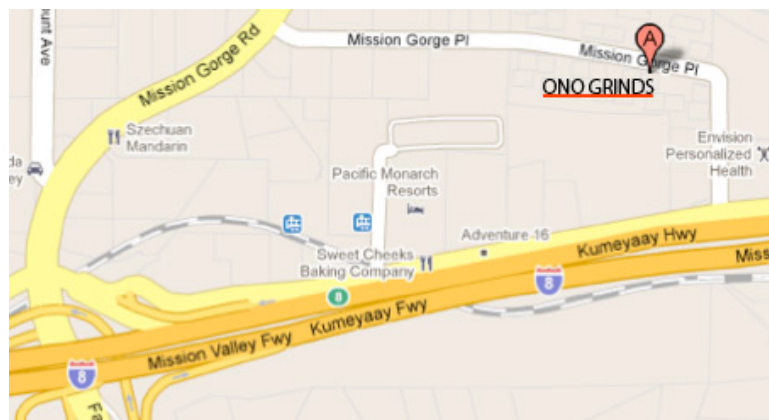
DESSERTS

Mama Grinds' Homemade cookies

White Chocolate Macadamia Nut or Triple Chocolate Chip

Haupia Bar

a Thick Coconut Pudding on a cookie crust, topped macadamia cookie crumbles and drizzled with our guava-mango syrup



We cater events of all sizes!

Corporate Events

Office Meetings

Weddings

Baby Showers

Birthdays

Fundraisers

For Catering info: (619) 729-6916

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

The equipment in our kitchen may be used to produce peanut or wheat products. IF YOU HAVE ALLERGIES, PLEASE ASK US ABOUT INGREDIENTS IN OUR FOOD PRODUCTS.

Prices and menu items may change without notice



DINE-IN, TAKE-OUT, PRIVATE PARTIES & CATERING

(619) 794-2060

www.onogrindscafe.com

**4651 Mission Gorge Place
San Diego, CA 92120**

Open M-F 11 am - 9 pm

Sat 11 am - 9 pm

Our meals are made from scratch using fresh ingredients

Email onogrindscafe@gmail.com to receive notifications about our daily specials and menu changes or for catering information

