

# BREAKFAST

Available Daily 7 AM - 11 AM

## STARTERS

### **OATMEAL 12**

Steel Cut Oats, Brown Sugar, Raisins, Slivered Almonds

### **VANILLA YOGURT BOWL 12**

Anahola Granola, Berries

### **SEASONAL FRUIT PLATE 18** <sup>GF</sup>

Fresh Seasonal Fruits, Berries

### **HALF PAPAYA 7** <sup>GF</sup>

With Lime Wedge

### **ACAI BOWL 16**

Berries, Granola, Bananas, Toasted Coconut

## ENTRÉES

### **AVOCADO TOAST 26**

Garlic Bread, Caramelized Onions & Mushrooms, Kamuela Micro Greens, Tomatoes, Avocado, Poached Egg, Aged Balsamic Drizzle

### **BREAKFAST TACOS 26**

Bacon Potato Hash, Cheddar Cheese, Eggs, Mango Salsa, Spinach, Corn Tortilla

### **TWO EGGS ANY STYLE 28**

Two Eggs Your Way, Served with Choice of Applewood Smoked Bacon, Ham Steak, Portuguese Sausage, Awesome Burger (Plant Based), Served with Red Salt Potatoes

### **THREE EGG OMELET 30**

Choice of Three: Mushrooms, Spinach, Red Onion, Bell Peppers, Tomato, Green Onions, Bacon, Ham, Portuguese Sausage, Swiss or Cheddar Cheese, Served with Red Salt Potatoes

### **KO'A KEA FRENCH TOAST 28**

Hawaiian Sweet Bread, Blueberry Compote, Lemon Zest, Cinnamon Butter

### **BELGIAN WAFFLE 24**

Bananas, Whipped Cream, Crushed Macadamia Nuts

### **BUTTERMILK PANCAKES 24**

Choice of: Plain, Chocolate Chip, Blueberry, Strawberry, Banana or Macadamia

### **LOCO MOCO 30**

8 oz. Kobe Beef Patty, White Rice, Fried Egg, Mushroom, Onions, House Gravy

### **LOBSTER BENEDICT 35**

Kona Lobster, Kamuela Tomato, Avocado, Mango & Chive Hollandaise, Toasted English Muffin

<sup>GF</sup> Gluten-Free, <sup>VG</sup> Vegetarian, <sup>V</sup> Vegan

20% gratuity and a \$8 delivery fee will be assessed. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



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## SIDES

### **BREAKFAST BREADS 8**

Choice of: White Toast, Wheat Toast, Gluten Free Toast or English Muffin

### **RED SALT POTATOES 10**

### **TWO EGGS 8**

### **HARD BOILED EGG 4**

### **AVOCADO 6**

### **BREAKFAST MEATS 12**

Choice of: Applewood Smoked Bacon, Ham, Portuguese Sausage, Awesome Burger Patty (Plant Based)

## DRINKS

### **HOT TEA 8**

Choice of: Earl Grey, Chamomile, English Breakfast or Mint

### **ICED TEA 8**

Choice of: Iced Lilikoi Blend Tea or Iced Lilikoi Palmer

### **CHAI LATTE/ MATCHA 8**

Add +\$2 for syrups: hazelnut, macadamia nut, caramel, coconut, vanilla

### **COFFEE 6**

Kauai Roasteries Exclusive Ko'a Kea Blend Coffee

Add +\$2 for syrups: hazelnut, macadamia nut, caramel, coconut, vanilla

### **ESPRESSO DRINKS 10**

Kauai Coffee Lattes, Espresso, Double Espresso, Mocha, Cappacino

Add +\$2 for syrups: hazelnut, macadamia nut, caramel, coconut, vanilla

### **FRENCH PRESS COFFEE 15**

### **MILK 6**

Hot Chocolate, Skim Milk, Whole Milk, or Almond Milk

### **ISLAND JUICES 8**

Choice of: Passion Orange Guava (POG), Orange, Pineapple, Cranberry or Apple

### **FRESHLY SQUEEZED ORANGE JUICE 14**

### **BREAKFAST SMOOTHIE 14**

Chef's Choice of Fruit & Berries

### **MIMOSA 20**

Choice of: Passion-Orange-Guava (POG), Pineapple, Mango or Orange Juice

### **KO'A KEA BLOODY MARY 20**

Vodka, Tomato Juice, Lime, Ko'a Kea Spice Blend

 Gluten-Free,  Vegetarian,  Vegan

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# LUNCH

Available Daily 11:30 AM - 5:00 PM | Serviced from the Kala Kai Bar

PUPUS

**EDAMAME 11** <sup>VG</sup> <sup>W</sup> <sup>GF</sup>  
steamed & chilled with red salt

**LI HING MUI PINEAPPLE 12** <sup>V</sup> <sup>W</sup> <sup>GF</sup>  
local style pickled pineapple with dried plum powder, rainbow mochi

**SOUTH SHORE TEMPURA SHRIMP 20**  
served with sweet chili kewpie & ponzu, namasu

**HURRICANE FRIES 14**  
topped with sweet soy, wasabi aioli, furikake

**VEGETABLE LUMPIA (6) 18** <sup>VG</sup>  
crispy vegetable spring rolls, kua'i chili pepper water, namasu

**KALA KAI CHICKEN TENDERS 19**  
kala kai signature sauce or lilikoi bbq, french fries

**POKE NACHOS 25**  
house fried wonton, ahi poke, unagi sauce, sriracha aioli, green onion

*add chicken +8, shrimp +12, mahi mahi +10*

**CAESAR SALAD 18** <sup>VG</sup> <sup>W</sup>  
chopped romaine, white anchovy, herb crouton, parmesan, house caesar dressing

**YUZU LIME GARDEN SALAD 19** <sup>V</sup> <sup>W</sup>  
Cherry Tomatoes, Cucumber, Carrots, Radish, Toasted Sesame Dressing

**KALA KAI LOBSTAH ROLL 36**  
ahi poke, white rice, cucumber, avocado, wasabi aioli, 25 sweet soy, wonton crisps

**POKE BOWL 25** <sup>W</sup>  
Blackened Mahi Mahi, Citrus Aioli, Hawaiian Slaw, Mango Salsa, Housemade spiced potato chips

**BONELESS KALBI SHORT RIBS 25**  
island style marinated & grilled short rib, 25 local boy mac salad, white rice

**KO'A KEA WAGYU BURGER 28**  
8oz wagyu patty, grilled pineapple, butter lettuce, tomato, 28 lilikoi bbq, brioche bun, fries

**HOUSE FRESH CATCH FISH & CHIPS MP**  
kauai fresh catch, house remoulade, fries

**CHICKEN KATSU SANDO 25**  
kimchi slaw, pickles, chips/fries 25 add bacon 4 | add avocado 4 | sub fresh local catch 9

**GARDEN ISLAND FISH TACO 27**  
blackened mahi mahi, citrus aioli, kimchi slaw, house salsa, house seasoned chips

SALADS & ENTRÉES

SIDES/SWEETS

**FRIES 8** <sup>VG</sup>

**HOUSE MADE HAWAIIAN BBQ CHIPS 8** <sup>VG</sup>

**HOUSE MADE ISLAND MAC SALAD 8**

**SIMPLE GREENS 8** <sup>W</sup> <sup>V</sup>

**SIDE FRESH FRUIT 8** <sup>W</sup> <sup>V</sup>

**MAC NUT BOURBON SHAKE 24**

elijah craig bourbon, trader vic mac nut liqueur, coconut cream, mac nuts, whip cream, red salt

**UBE SHAKE 24**

rum haven, ube, condensed milk, rainbow mochi, toasted coconut, whip cream

<sup>GF</sup>  
Gluten-Free

<sup>VG</sup>  
Vegetarian

<sup>V</sup>  
Vegan

<sup>W</sup>  
Wellness

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# DINNER

Available Daily 5:00PM - 8:30 PM

## APPETIZERS & SALADS

### HERBED FOCACCIA 14

Locally Sourced, Herbs and EVOO Crusted, Red Salt

### CRISPY BRUSSELS SPROUTS 20

Applewood Smoked Bacon, Parmesan Cheese, Balsamic Reduction

### RED SALT STICKY RIBS 29 <sup>GF</sup>

24 Hour Sous Vide Pork Ribs, Guava Lilikoi BBQ Sauce, Carolina Reaper, Pickled Cucumbers, Fresno Pepper, Cilantro, Scallions

### LITTLE GEM CAESAR 19 <sup>GF</sup>

Little Gem Romaine, Creamy Caesar Dressing, White Anchovies, Seasoned Parmesan Crisp, Fried Capers

### GRILLED PEAR SALAD 21 <sup>GF</sup> <sup>VG</sup>

Local Mixed Greens, Rosemary Infused Pear, Herbed Goat Cheese, Candied Curried Pecans, Organic Blueberries

## ENTRÉES

### CAULIFLOWER STEAK 32 <sup>V</sup> <sup>GF</sup>

Curry & Turmeric Infused Cauliflower, Rainbow Carrots, Shimeji Mushrooms, Edamame, Hydrated Cherry Tomatoes, Pea & Corn Shoots, Macadamia Nut Chimichurri

### SEARED FURIKAKE AHI STEAK 58 <sup>GF</sup>

Wasabi & Furikake Aioli, Creamy Mushroom And Asparagus Risotto, Basil Oil, Pea Shoots, Edible Flowers

### BLUE CRAB CRUSTED MONCHONG 65

Baby Bok Choy, Rainbow Carrots, Lemon Beurre Blanc, Basil Oil

### HOISIN BRAISED SHORT RIB 62

Osso Buco Style Bone In & Braised, Boursin Mashed Potatoes, Rainbow Carrots, Hamakua Mushrooms, Jus

### RED SALT BURGER 60

Wagyu Beef, Kona Lobster, Grilled Pineapple, Applewood Smoked Bacon, Caramelized Onions, Aged Cheddar, Truffle Black Garlic Aioli, Truffle Fries

### KONA LOBSTER GNOCCHI 65

Potato Dumplings, Roasted Cremini Mushrooms, Leeks, Asparagus, Roasted Garlic Truffle Beurre Monte, Parmesan, Parsley, Pea Shoots, Edible Flowers

## SWEETS

### SOUFFLE CHEESECAKE 18

Strawberry Compote, Macadamia Nut Crumble, Strawberry Coulis

### FLOURLESS CHOCOLATE CAKE 18 <sup>GF</sup>

Tahitian Vanilla Ice Cream, Cocoa Powder, Raspberry Coulis

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## WINES

### CHAMPAGNE/SPARKLING

	glass
Ruggeri & C. Prosecco "Gold Label   Veneto Italy	18
Lokelani Sparkling Rose   Maui, Hawaii	21

### WHITE WINE

Reverdy, Sancerre Blanc   Loire Valley, France	21
Chalk Hill Estate, Sauvignon Blanc   Healdsburg, California	25
Acrobat, Pinot Gris,   Willamette Valley, Oregon	19
Frank Family Caneros, Chardonnay   Napa valley, California	25

### RED WINE

The Prisoner, Pinot Noir	23
Ferrari Carano Merlot	21
Trinitas, Old Vine Cuvee, Red Blend	23
Silverado Vineyards, Cabernet Sauvignon	26

## BEERS

### LOCAL BEERS

MBC OMG IPA	12
MBC PAU HANA PILSNER	12
MBC SUNSHINE GIRL	12
MBC PINEAPPLE CHI CHI	12
MBC DA HAWAII LIFE LAGER	12
MBC Pog Seltzer	14
MBC Dragon Fruit Seltzer	14

### ZERO PROOF

LIE TAI   Lilikoi Iced tea, Pineapple Juice, Lime, Mac Nut Orgeat	17
HAWAIIAN FIZZ   Pineapple, Cream of Coconut, Soda	14
PINK LADY   Non Alcoholic Aperol Spritz	21
GEISEN SAUVIGNON BLANC   Non Alcoholic Wine	21

## COCKTAILS

### KAIMANA MAI TAI 22

Kuleana Hui Hui Rum, Pineapple, Lime, Lychee, Oregeat, Ron Zacapa Rum Float

### MAHULEPU MOJITO 22

Bacardi Lime, Rum Haven, Pineapple, Coconut, Lime, Mint, Club Soda

### RED SALT MARGARITA 22

Kuleana Hui Hui Rum, Fresh Lime, Agave, Red Salt Rim

### NEW FASHIONED 20

Jefferson's Bourbon, Amaro Montenegro, Orange Peel, Angostura Bitters

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