

Breakfast

TO GO AT THE KAHALA



WAKE UP

ISLAND PAPAYA OR PINK GRAPEFRUIT	7
gf nf df ef	
FRESH FRUIT SALAD	10
gf nf df ef	
ORANGE JUICE OR GRAPEFRUIT JUICE	
GLASS 6 SMALL CARAFE 14 LARGE CARAFE 22	
gf nf df ef	

A LA CARTE

SELECTION OF SLICED FRESH FRUITS	12
gf nf df ef	

RISE AND SHINE

BUTTER POACHED LOBSTER BENEDICT	38
maine lobster tail, hollandaise sauce, poached eggs, spinach, grilled asparagus, taro english muffin	
nf	
PLUMERIA OMELET	20
whole eggs or egg whites, hamakua mushrooms, ham, bell pepper, onion, spinach, tomato, monterey jack cheese	
gf nf	
CLASSIC BENEDICT	20
canadian bacon, poached eggs, hollandaise sauce, toasted english muffin	
nf	

HOMESTYLE ELEVATED

BUTTERMILK PANCAKES	16
maple, coconut syrup	
nf	
MOCHI WAFFLES WITH MAPLE SYRUP	16
gf nf	
DELICATE THIN PANCAKES WITH MAPLE BUTTER	16
nf	
HAWAIIAN SWEET BREAD FRENCH TOAST	16
hawaiian honey	
nf	
GLUTEN FREE FRENCH TOAST	19
hawaiian honey	
nf	
UPCOUNTRY BREAKFAST	39
two eggs any style, bacon, ham, link or portuguese sausage, hash browns, chef's potato or rice, toast, juice, small fruit cup	
nf	
CORNED BEEF HASH	20
grilled onions, poached eggs and toast	
nf df	
SIDES	
BREAKFAST MEATS	8
portuguese sausage, breakfast links, bacon	
TWO EGGS	8
cooked to your liking	
STARCH	
hash browns, potatoes 8 rice and brown rice 5	

GF=Gluten Free NF=Nut Free DF=Dairy Free EF=Egg Free

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

TO GO AT THE KAHALA

daily

11:00 am - 8:00 pm

STARTERS

AHI SASHIMI mp
daikon, wasabi, pickled ginger
nf | df | ef

KAHALA CAESAR SALAD 15
Kula romaine lettuce, shaved parmesan, garlic croutons, anchovy dressing
** add fish 12 | *add chicken 8*
nf

KAHALA GREEN SALAD 12
Kula greens, tomatoes, shallot red wine vinaigrette
vegan | gf | nf | df | ef

COMFORT SOUP

BRAISED SHORT RIB ONION SOUP 15
GRATIN
onion soup, braised beef short rib, truffles, swiss cheese and crispy onion
nf

SANDWICHES

ROAST TURKEY CLUB SANDWICH 18
sliced turkey, romaine, tomato, bacon, organic sprouted multi-grain bread
nf | df

THE KAHALA BURGER 22
wagyu beef, white cheddar, Kahala sauce, lettuce, tomato, toasted brioche, french fries
nf

BRUDDAH DAVE'S TARO BURGER 24
packed with "superfood" ingredients, grilled portobello mushroom, melted daiya, Kula field greens, Kula tomatoes, fries
vegan | nf | df | ef

KAHALA FISH SANDWICH 20
beer battered fresh catch, shredded lettuce, pickle sauce, toasted brioche bun, french fries
nf

PIZZA

DESIGN YOUR OWN PIZZA 21
bell peppers, mushrooms, onions, olives, pineapple, ham, pepperoni, tomatoes (add \$1 per topping)

MARGHERITA PIZZA 23
mozzarella cheese, fresh tomatoes and basil
nf

ENTREES

"STEAK FRITES" 44
10 oz. rib eye steak, farmer's seasonal vegetables, french fries, red wine jus
nf | ef

KALUA SALT, ROSEMARY AND GARLIC 29
ROASTED HALF CHICKEN
farmer's seasonal vegetables, baked potato, chicken jus
gf | nf | ef

GRILLED CATCH OF THE DAY 32
farmer's seasonal vegetables, whipped potato, caper beurre blanc
nf | ef

JUMBO PRAWN FETTUCCINI 30
garlic roasted Hamakua mushrooms, spinach, white wine butter sauce, shredded parmesan
nf | ef

ADDITIONS

STEAMED WHITE OR BROWN RICE 5
gf | nf | df | ef

FRENCH FRIES OR SWEET POTATO 5
FRIES
nf | df | ef

POTATO PURÉE 5
gf | nf | ef

BAKED POTATO 7
gf | nf | df | ef

SEASONAL MARKET VEGETABLES 8
gf | nf | df | ef

SAUTÉED OR STEAMED BROCCOLI 6
gf | nf | df | ef

DESSERTS

VANILLA COTTON CHEESECAKE 12
fresh strawberries
nf

THE CLASSIC KAHALA COCONUT CAKE 12
layers of haupia, vanilla chiffon, shredded coconut
nf

CHOCOLATE MACADAMIA NUT TART 12
caramelized macadamia nuts, chocolate

HOKU'S FAVORITES

FRIED AHI POKE MUSUBI 22
crab namasu, Asian remoulade
nf

CRISPY WOK FRIED PRAWNS 38
wok fried vegetables | ginger scallion jasmine rice
nf | df | ef

WOK FRIED WHOLE FISH MP mp
SERVES 2-4
wok fried vegetables | ginger scallion jasmine rice
nf | df

HOKU'S CHOCOLATE COULANT 14
vanilla ice cream, banana anglaise
gf | nf

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Specials

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BEACH BENTOS 11:00 am - 3:00 pm

ISLAND BENTO	15
<i>yakitori chicken, grilled catch of the day, portuguese sausage, furikake rice, steamed broccoli, japanese pickles, chocolate chip cookie</i>	
<i>nf</i>	
KAHALA BENTO	22
<i>teriyaki steak, misoyaki butterfish, fried chicken, furikake rice, steamed broccoli, japanese pickles, kahala brownie</i>	
<i>nf</i>	

SPECIAL OCCASION PLATTERS

SERVES 10

48 HOUR NOTICE REQUIRED

SASHIMI PLATTER	MP
<i>ahi 20 pc salmon 20 pc hamachi 10 pc</i>	
<i>gf nf df ef</i>	
SUSHI PLATTER	100
<i>ahi 12 pc salmon 12 pc ebi 10 pc california roll 16 pc</i>	
<i>nf df</i>	
SHRIMP COCKTAIL	125
<i>wasabi cocktail, asian remoulade, lemon, 40 pc</i>	
<i>nf df</i>	
SUMMER ROLL PLATTER	72
<i>tofu summer rolls 15 pc shrimp summer rolls 15 pc peanut sauce</i>	
<i>gf df ef</i>	
CHARCUTERIE & CHEESE	85
<i>prosciutto, salami, boursin, brie, gouda, crackers, fruit, seasonal jam</i>	
THE KAHALA CHOCOLATE MOUSSE CAKE	
<i>layers of chocolate chiffon cake, chocolate mousse, with chocolate ganache</i>	
<i>12 x 8 (serves up to 15)</i>	85
<i>12 x 16 (serves up to 30)</i>	160
<i>nf</i>	

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