

# SEASIDE GRILL

ON KAHALA BEACH

11:00am - 5:00pm

## APPETIZERS

- KALUA PORK CHEESE QUESADILLA 17  
*Hawaiian style smoked pulled pork, mozzarella cheese, flour tortilla, lomi lomi tomato & guacamole*  
nf/ef
- SHRIMP SUMMER ROLLS 16  
*Sweet chili sauce (vegan option of tofu available)*  
gf/df/ef
- HAWAIIAN STYLE NACHOS 17  
*Hawaiian style smoked pulled pork, Mexican cheese, yellow corn tortilla chips, sour cream, lomi lomi tomato, guacamole & fresh lime*  
gf/nf/ef

## SANDWICHES

- ISLAND STYLE FISH TACOS 18  
*Maui beer battered fresh catch, cabbage slaw, wasabi dressing, pineapple salsa, corn tortillas*  
nf/ef
- SEASIDE GRILL CLUB SANDWICH 18  
*Sliced turkey, romaine, tomato, bacon, organic sprouted multi-grain bread*  
nf
- THE KAHALA BURGER 22  
*Wagyu beef, white cheddar, Kahala sauce, lettuce, tomato, toasted brioche & french fries*  
nf
- SEASIDE GRILL CHICKEN SANDWICH 19  
*Grilled chicken breast, Swiss cheese, guacamole, Kamuela tomatoes, shredded lettuce, chipotle crema, pickles & french fries*  
nf
- KAHALA FISH SANDWICH 20  
*Grilled fresh catch, shredded lettuce, pickle sauce, toasted brioche bun & french fries*  
nf
- “BRADDAH DAVES” TARO BURGER 24  
*Packed with “superfood” ingredients, grilled portobello mushroom, melted Daiya, Kula field greens, tomatoes*  
vegan/nf/df/ef

## SALADS AND BOWLS

- KAHALA HOUSE SALAD 12  
*Mixed Kula lettuces, tomatoes, shallot red wine vinaigrette*  
vegan/gf/nf/df/ef
- HAWAIIAN STYLE ACAI BOWL 15  
*Bananas, berries, house made granola, local honey served in a pineapple*  
gf/df/ef
- TRADITIONAL CAESAR SALAD 14  
*Chopped romaine lettuce with sourdough croutons, parmesan cheese & creamy caesar dressing*  
grilled shrimp add 10 / grilled chicken add 8  
nf
- CHINESE CHICKEN SALAD 18  
*Grilled chicken sliced, cabbage, carrots, romaine, macadamia nuts, crisp won ton, cilantro sesame dressing (vegan option of tofu available)*  
nf

## KEIKI

- ALL BEEF HOT DOG with fries 10  
nf
- WAGYU BEEF BURGER with fries 12  
nf
- GRILLED CHEESE SANDWICH with fries 8  
add ham 5  
nf/ef
- CHICKEN FINGERS with fries 10  
nf
- MINI NACHOS 10  
*Yellow corn tortilla chips, Mexican cheese, sour cream*  
gf/nf/ef

## DESSERT

- KAHALA ICE CREAM SANDWICHES 8
- HAAGEN DAZS ICE CREAM BARS 6  
*Chocolate & dark chocolate or vanilla & milk chocolate*
- MILK SHAKES 10  
*Made with Haagen Dazs ice cream - chocolate, vanilla or strawberry*  
gf/nf

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

\*consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## COCKTAILS

	ROYAL PINE <i>Rum, peaches, pineapple, banana, Coruba dark rum, dash of coconut. served in a fresh pineapple</i>	29
	HULA MOON <i>Muddled mint with elderflower liqueur, gin, fresh squeezed lime juice and cucumber lace this cocktail with fresh herbal undertones</i>	19
	ISLAND POLOMA <i>Mexico's most popular drink, but served with an island twist. Espolòn Blanco, grapefruit juice and fresh lime juice makes for a real laid back thirst quencher</i>	18
	MAI TAI <i>Rum, orange curacao, toasted almond orgeat syrup, lemon juice topped with a float of Coruba dark rum</i>	21
	LAVENDER COCONUT COLLINS <i>Vodka, creme of coconut, fresh lemon juice, housemade lavender agave nectar, club soda</i>	19
	PINEAPPLE VANILLA MOJITO <i>Rum, lime juice, vanilla-infused agave nectar, fresh pineapple muddled with mint, coconut water</i>	19
	BLUE HAWAIIAN <i>Rum, coconut cream, blue curacao, pineapple juice, fresh squeezed lemon juice and our simple syrup</i>	19
	DIAMOND HEAD MULE <i>Your choice of Naked Turtle rum or Hawaii's organic Ocean vodka with fresh lime juice, our house made ginger and a splash of pineapple juice and club soda</i>	19
	COCO-JITO FREEZE <i>Rum, mint, Hawaiian coconut syrup, house made sweet n sour, blended to perfection and topped with toasted coconut flakes</i>	19

### IMPORTED BEER

10  
Asahi  
Kirin  
Corona  
Heineken  
Stella Artois

### LOCAL & CRAFT

10  
Lagunitas IPA  
Blue Moon Belgian Wheat  
Kona Brewing Longboard Lager  
Ace Pineapple Cider  
Ola Hard Seltzer 8

### DOMESTIC BEER

9  
Bud Light  
Budweiser  
Coors Light

### DRAFT

13  
Maui Brew Bikini Blonde 22oz  
Maui brew Big Swell IPA 22oz

## WINES BY THE GLASS

Pierre Sparr, Brut Rose	18	Kahala 'Signature' Riesling	17
Kahala 'Signature' Champagne	22	Chalk Hill, Chardonnay	19
Lamarca Prosecco 187ml	14	Chateau Gassier 'Espirit' Dry Rose	18
Moet Imperial Rose 187ml	29	Danzante, Pino Grigio	15
Laurent Perrier, Champagne 187ml	25	Whitehaven, Sauvignon Blanc	15
		Kahala 'Signature' Pinot Noir	18

## NON-ALCOHOLIC | df

### BLENDED 9

STRAWBERRY MAGIC  
*strawberries, pineapple, banana*  
MANGO MADNESS  
*mango, passion fruit, pineapple, coconut*  
PEACHY KEEN  
*peach, coconut, pineapple, grenadine*  
KAHALA FRUIT CRUSH  
*peach, banana, passion fruit, coconut*

### SMOOTHIES 9

MANGO PEACH  
PINEAPPLE BANANA  
COCONUT CHOCOLATE  
RASPBERRY VANILLA  
STRAWBERRY CAPPUCINO