

SEASIDE GRILL

ON KAHALA BEACH

11:00am - 5:30pm

APPETIZERS

- CHIPS & DIP 12
Corn tortilla chips, lomi lomi tomatoes, guacamole
gf/nf/ef
- 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 19
Hawaiian style smoked pulled pork, Mexican cheese, re-fried black beans, 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
- CRISPY ISLAND STYLE CHICKEN BITES 10
carrot sticks & fries
choice of ranch, BBQ or teriyaki sauce
nf/ef/df
- GRILLED CHEESE SANDWICH with fries 8
add ham 5
nf/ef
- 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 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

3-19-2021

COCKTAILS

 ROYAL PINE	29
<i>Rum, peaches, pineapple, banana, Coruba dark rum, dash of coconut served in a fresh pineapple</i>	
MAI TAI	21
<i>Rum, orange curacao, toasted almond orgeat syrup, fresh squeezed lemon juice topped with a float of Coruba dark rum</i>	
HULA MOON	19
<i>Muddled mint with elderflower liqueur, gin, fresh squeezed lime juice and cucumber lace this cocktail with fresh herbal undertones</i>	
ISLAND POLOMA	19
<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>	
LAVENDER COCONUT COLLINS	19
<i>Vodka, creme of coconut, fresh lemon juice, housemade lavender agave nectar, club soda</i>	
PINEAPPLE VANILLA MOJITO	19
<i>Rum, lime juice, vanilla-infused agave nectar, fresh pineapple muddled with mint, coconut water</i>	
BLUE HAWAIIAN	19
<i>Rum, coconut cream, blue curacao, pineapple juice, fresh squeezed lemon juice and our simple syrup</i>	
DIAMOND HEAD MULE	19
<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>	
COCO-JITO FREEZE	19
<i>Rum, mint, Hawaiian coconut syrup, house made sweet n sour, blended to perfection and topped with toasted coconut flakes</i>	

DRAFT

1 0

16oz Maui Brew Bikini Blonde | 22oz add \$3

16oz Maui brew Big Swell IPA | 22oz add \$3

IMPORTED BEER

1 0

Asahi
Corona
Heineken

DOMESTIC BEER

9

Bud Light
Budweiser
Coors Light

LOCAL & CRAFT

1 0

Lagunitas IPA
Kona Brewing Longboard Lager
Ace Pineapple Cider
Ola Hard Seltzer 8

WINES BY THE GLASS

Kahala 'Signature' Champagne	25	Kahala 'Signature' Riesling	17
Pierre Sparr, Brut Rose	18	Whitehaven, Sauvignon Blanc	16
Lamarca Prosecco 187ml	14	Chalk Hill, Chardonnay	19
Moet Imperial Rose 187ml	29	Château d'Esclans, Côtes de Provence, Rosé	19
Laurent Perrier, Champagne 187ml	25	Pinot Noir Elouan, Oregon	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