



FRIDAY, JULY 4TH, 2025
LUNCH 11:30AM - 2:00PM

SALAD SELECTIONS

Mixed Spring Greens *GF | NF | DF | EF*

"Hawaiian Style" Macaroni Salad *NF | DF*

Classic Caesar Salad, Parmesan Cheese & Croutons

Cobb Salad, Bacon, Iceberg Lettuce, Blue Cheese & Avocado *GF | NF | EF*

Cabbage Coleslaw *GF | NF | EF*

Watermelon Feta Salad, Mint & Red Onion *GF | NF | DF | EF*

APPETIZERS

Fresh Ahi Poke, Spicy Ahi Poke & Tako Poke *NF | DF | EF*

Ahi & Salmon Sashimi *GF | NF | DF | EF*

Assorted Nigiri Sushi, Maki & Inari Sushi

Poached Shrimp Cocktail with Wasabi Cocktail Sauce *GF | NF | DF | EF*

ACTION STATION

"16 hr" Slow Roasted BBQ Brisket with Guava Jack Daniel's BBQ Sauce *GF | NF | DF | EF*

HOT SELECTIONS

Fried Pork Chops with Caramelized Onions *GF | NF | DF | EF*

Hoisin BBQ Chicken *GF | NF | DF | EF*

Furikake Crusted "Baked Salmon", Shoyu Mayo & Lap Cheong *GF | NF | DF | EF*

Baked Miso Brussels *GF | NF | DF | EF*

Elote Street Corn, Cotija Cheese, Chili, Lime, Cilantro, Butter & Mayonnaise *NF*

Biscuits with Country Style Gravy *NF*

Cornbread with Honey Butter *NF*

Loaded Potatoes, Bacon, Cheese, Sour Cream & Chives

White Rice *GF | NF | DF | EF*

DESSERT STATION

Apple Cobbler *NF* - Chocolate Mousse Cake *NF* - Ube Roll Cake - Coconut Taro Tapioca *GF | NF | DF | EF*

Custard Pie *NF* - Chocolate Chip Cookies *NF* - S'mores *NF* - Mango Cheesecake *NF*

Kahala Signature Bread Pudding with Crème Anglaise *NF*

Adult \$85 plus tax and gratuity

Children (ages 6 - 12) \$55 plus tax and gratuity

service charge of 20% will be added to checks for parties of 5 guests or more

Menu items and prices are subject to change based on availability

GF = gluten free | NF = nut free | DF = dairy free | EF = egg free

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