

IN ROOM DINING

Please call EXT. 47 to place your order

WINES

SPARKLING

	<u>Glass 5 oz</u>	<u>Bottle</u>
Domaine Chandon, Brut	17	80
Pierre Sparr Cremen D'Alsace, NV	18	85
Nicolas Feuillatte, Réserve Exclusive	25	125
Champagne, Drappier, 'Carte d'or', Brut	26	125
Charles Heidsieck, Réserve	32	155

WHITE

Sauvignon Blanc, Whitehaven Marlborough, NZ	16	75
Picpoul de Pinet, Languedoc-Roussillon La Serre	16	75
Kahala Private Label Chardonnay Martin Ray Winery, Sonoma/Napa, CA	19	90
Riesling, Selbach, Mosel, Germany	17	80
Pinot Grigio, Il Nido, Veneto, Italy	17	80
Chardonnay, Patz & Hall 'Dutton Ranch,' RRV	20	95

ROSÉ

Rhone Blend, Domaine de l'Hortus Le Loup dans la Bergerie, Pays d'Oc	16	75
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RED

Pinot Noir Elouan, Oregon	18	85
Pinot Noir, Melville Estate, SRH, CA	16	75
Malbec, Felino, Mendoza, Argentina	16	75
Merlot, Two Mountain, Yakima Valley, WA	18	85
Kahala Private Label Cabernet Sauvignon Martin Ray Winery, Sonoma/Napa, CA	22	105
Zinfandel, Ridge Vineyards 'Three Valleys', Sonoma, CA	21	100



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MINI BAR

JUICE AND WATER

Hawaiian Sun Passion Orange	7
Hawaiian Sun Guava Nectar	7
Hawaiian Volcanic Still Water	10
Hawaiian Volcanic Sparkling Water	10

MIXERS

Coca Cola / Diet	7
Sprite / Zero	7
Ginger Ale	7
Club Soda	7
Tonic Water	7

BEERS

CRAFT

Lagunitas IPA	12
Kona Brewing Longboard Lager	12
Paradise Guava Lava Hard Cider	12
Bikini Blonde	12

BOTTLED

Bud Light	10
Budweiser	10
Coors Light	10
Heineken	10
Heineken 0.0	10
Asahi	12
Corona	12



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SPIRITS

375ml

Includes 3 Mixers

VODKA

Grey Goose	105
Tito's Handmade Vodka	65

SCOTCH / WHISKY

Chivas	85
Johnny Walker Black Label	110
Macallan 12 year	150
Bulleit Bourbon	85
Crown Royal	83
Jack Daniel's	68

RUM

Meyer's Dark	61
Bacardí Gold	45

GIN

Tanqueray Gin	65
Bombay Sapphire Gin	70

TEQUILA

Don Julio Blanco	110
Jose Cuervo Gold	50

COGNAC

Remy Martin VSOP	110
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SPECIALTIES

Grand Marnier	95
Bailey's Irish Cream	85
Kahlua	60

IN ROOM DINING

Breakfast 6:30 AM - 11:00 AM
Please call EXT. 47 to place your order

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The Kahala Grand Breakfast

French Omelet, Black Winter Truffles, Parmesan
Chilled Maine Lobster Tail, Sauce Gribiche
Crispy Applewood Smoked Bacon
Avocado Toast, Rye Bread, Fine Herbs Salad
Chilled Green Asparagus, Frisée
Yogurt Parfait, Lilikoi Curd, Housemade Granola, Seasonal Berries
Chilled Ripe Island Papaya, Wedge of Lime
Brioche Roll, Devonshire Cream, Assortment of Island Jams and Jellies
Fresh Pressed Orange Juice, Pour Over Coffee

\$100

Please call a day in advance to order

MORNING BOOST

Ōma'oma'o 14
Kale, Pineapple, Celery, Local Tumeric
'Ula'Ula 14
Red Beets, Green Apple, Fennel, Ginger
Fresh Squeezed Orange Juice 14
Fruit Juices 7
Orange, Grapefruit, Pineapple, Cranberry
Apple, Tomato, POC, or Guava

Hot Tea 7
Japanese Sencha, Chamomile, Earl Grey
Mint Verbena, or English Breakfast
Local Coffee Small Pot 15
Local Coffee Large Pot 20
Local Espresso Drinks 8
Hot Chocolate 8

RISE

Island Papaya 16 GF | NF | DF | EF
Pink Grapefruit 12 GF | NF | DF | EF
Sliced Seasonal Fresh Fruit 19 GF | NF | DF | EF
Steel-Cut Oats 18 GF | NF | DF | EF
Cream of Wheat 16 GF | NF | DF | EF
Overnight Oats with Fresh Fruit 17
Low Fat Granola with Dried Fruit 17
Pastry Basket 16
Assorted Pastries, Fresh Brewed Coffee
Natural or Fruit Yogurt 12

FRESH START

 Island Papaya Sunrise 22 GF | EF
Half Papaya, Greek Yogurt, Chia Seeds, Banana, Berries, Coconut Almond Granola
 Hawaiian Style Acai Bowl 22 GF | DF | EF
Bananas, Berries, House Made Granola, Local Honey, Served in a Pineapple
Island Style Avocado Toast 24 NF | DF | EF
Blackened Hawaiian Ahi, Smashed Hass Avocado, Kaiware Sprouts, Mixed Greens

CONTINENTAL BREAKFAST 34

Assorted Pastries, Sliced Seasonal Fresh Fruit Fresh Brewed Coffee, and Juice

 = Kahala Favorites

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Breakfast 6:30 AM - 11:00 AM
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"ŒUF BROUILLÉS"

WITH BLACK WINTER TRUFFLES ^{NF}

French Style Soft Scrambled Waiālua Eggs
Fresh Black Winter Truffles and Toasted House Made Focaccia
57

HOMESTYLE ELEVATED

Choice of Hash Brown, Breakfast Potatoes, or White/Brown Rice



Sweet Butter Poached Lobster Benedict 48 ^{NF}

Keāhole Lobster, Poached Waiālua Eggs, Spinach, Grilled Asparagus, Taro English Muffin, Hollandaise Sauce



Plumeria Omelet 29 ^{GF | NF}

*Whole Eggs or Egg Whites, Hāmākua Mushrooms, Ham, Bell Pepper
Onion, Spinach, Tomato, Monterey Jack Cheese*

Classic Eggs Benedict 29 ^{NF}

Canadian Bacon, Poached Waiālua Eggs, Toasted English Muffin, Hollandaise Sauce



Hawaiian Style Eggs Benedict 31 ^{NF}

Kalua Pork, Spinach, Lomi Lomi Tomatoes, Poached Waiālua Egg, Taro English Muffin, Hollandaise Sauce

BREAKFAST SETS

"Japanese" Breakfast Bento 52

*Sliced Seasonal Fruit, Local Papaya, Lilikoi Yogurt Parfait
Ahi and Hamachi Sashimi, Delicate Thin Pancakes
Poached Waiālua Egg, Miso Soup, Steamed White Rice
Grilled New Zealand Salmon, Japanese Pickle*

Upcountry Breakfast 54

*Seasonal Hawaiian Fruit
Two Local Eggs Any Style
Bacon, Ham, Link, or Portuguese Sausage
Hash Browns, Breakfast Potatoes, or White/Brown Rice
White, Wheat, Organic Sprouted Wheat, or Gluten Free Toast
Choice of Juice and Fresh Brewed Coffee*

FROM THE GRIDDLE

Choice of Maple Butter or Coconut butter



Delicate Thin Pancakes 23 ^{NF}

Buttermilk Pancakes 23 ^{NF}

Banana Pancakes 27

Warm Haupia, Toasted Macadamia Nuts

Malted Waffles 25 ^{NF}

Mochi Waffles 23 ^{GF | NF}

Hawaiian Sweet Bread 25 ^{NF}

*French Toast | *add Bananas 5*

Corned Beef Hash 29 ^{NF | DF}

Sunny Side Up Eggs, Grilled Onions, Toast

SIDES

Two Local Waiālua Eggs 12

Breakfast Meats 11

Portuguese Sausage, Breakfast Links, or Bacon

Toast 6

White, Wheat, Organic Sprouted Wheat, or Gluten Free

Hash Brown 10

Breakfast Potatoes 10

White or Brown Rice 6



= Kahala Favorites

IN ROOM DINING

Lunch 11:30 AM - 2:00 PM
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SHARING (SERVES 2)

CAVIAR SERVICE FOR TWO

Regiis Ova Caviar, Chives, Crème Fraîche
Add a bottle of House Champagne 155
205

Chips and Dip 25 NF | DF | EF
Tortilla, Guacamole, Salsa

Vegetable Crudités Platter 38 NF
Creamy Herb Dip

Cheese From Around the World 36 NF
Crackers, French Bread, Grapes

Charcuterie Board 48 NF | DF | EF
Cured Meats, Pickles, Mustard, Baguette

AUCTION SEAFOOD PLATTER

Sashimi of Ahi, Salmon and Hamachi, Maine Lobster Tail
Snow and Dungeness Crab, Jumbo Prawn, Mussels
Cocktail Sauce, Asian Rémoûlade, Ponzu Sauce
SM 89 | LG 169

STARTERS, SOUPS & SALADS

 Fried Ahi Poke Musubi 28 NF
Sweet Soy, Ogo, Asian Rémoûlade

Gratin of Big Island Abalone 26 NF | EF
Parsley and Garlic Butter, House Made Warm Baguette

Chef's Onion Soup 18 NF
Caramelized Onions, Beef Broth, Gruyère Cheese, Crispy Onions

 Curry Chicken Salad in Papaya 24
Grilled Chicken Breast, Curry Aioli, Local Papaya, Apples, Cranberries, Macadamia Nuts, Gava Grow Lettuces

 "Hawaiian Harvest" 18 Vegan | GF | NF | DF | EF
*Gava Grow Greens, Ho Farms Cherry Tomatoes, Mountain View Farms Cucumbers
MetaGrow Pea Tendrils, Adaptations Hearts of Palm, Papaya Seed Dressing
*add Fish 16 | *add Chicken 14 | *add Tofu 10
(items and farms may change due to seasonal availability)*

Caesar Salad 19 NF
*Kula Baby Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Anchovy Dressing
*add Fish 16 | *add Chicken 14 | *add Tofu 10*

Beach House Salad 35 GF | NF
*Poached Jumbo Prawns, Crab, Avocado, Hard Cooked Waiālua Egg, Asparagus
Hāmākua Tomatoes, Cucumber, Lettuce, Sauce Louie*

KAHALA SIGNATURE BENTO

Ahi Poke Musubi, Misoyaki Butterfish, Kula Green Salad
Ribeye Steak, Ginger Scallion Jasmine Rice
Chocolate Macadamia Tart
47

 = Kahala Favorites

IN ROOM DINING

Lunch 11:30 AM - 2:00 PM
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ENTRÉES

"Steak Frites" Grilled Certified Angus Beef Ribeye 11oz 70 NF | EF
Farmer's Seasonal Vegetables, French Fries, Red Wine Jus

 Plumeria Beach House Pork Tonkatsu 31 NF | DF
*Pork Tenderloin Katsu 6oz, Fresh Japanese Bread Crumbs, Cabbage, Sauce Louie, Miso Soup
Steamed White Rice, Katsu Sauce, English Mustard*

Kahala Loco Moco 30 NF | DF
Locally Raised Beef, Ginger Scallion Rice, Maui Sweet Onion, Hāmākua Mushroom, Local Waiālua Egg Any Style

 Broiled Misoyaki Butterfish 45 GF | NF | EF
Hāmākua Mushroom and Matsuri Rice, Steamed Baby Bok Choy, Pickled Ginger Beurre Blanc

Hawaiian Sea Fettuccine 32 NF | EF
*Fresh Hawaiian Catch, Jumbo Prawns, Garlic Roasted Hāmākua Mushrooms, Spinach
Shredded Parmesan, White Wine Cream Sauce*

 Crispy Wok Fried Prawns 42 NF | DF | EF
Wok Fried Vegetables, Chicken Fat Rice

Grilled Vegetable Grain Bowl 28 Vegan | DF | EF
*Warm Barley Salad, Macadamia Nut Pesto, Ho Farm Cherry Tomatoes, Avocado, Local Mixed Greens
Grilled Zucchini, Peppers, Eggplant, Portobello Mushrooms, Balsamic Vinaigrette*

PAN PIZZA

Design Your Own Pizza 25
(add 2 per topping)
Bell Peppers, Mushrooms, Onions, Olives, Pineapple, Ham, Pepperoni, Tomatoes

Margherita Pizza 27 NF
Mozzarella Cheese, Fresh Tomatoes, Basil

SANDWICHES & BURGERS

Choice of French Fries, Sweet Potato Fries, or Small Salad

 The Kahala Burger 30 NF
Locally Raised Beef, White Cheddar, Kahala Sauce, Caramelized Onion, Kawamata Tomato, Lettuce, Toasted Brioche

Bruddah Dave's Taro Burger 28 Vegan | GF | NF | DF | EF
Grilled Taro Burger, Roasted Portobello, Melted Daiya, Kawamata Tomatoes, Upcountry Greens, Balsamic Dressing

Chicken Sandwich 26 NF
Fried Chicken Breast, Chipotle Aioli, Pickled Pickles, Onions, Lettuce, Tomato, Brioche Bun

Roast Turkey Club Sandwich 25 NF | DF
Roasted Turkey, Bacon, Avocado, Romaine, Organic Sprouted Wheat Bread

SIDES

Chicken Fat Rice 10 NF | DF | EF

Steamed White or Brown Rice 7 GF | NF | DF | EF

Sliced Seasonal Fresh Fruit 16 GF | NF | DF | EF

Steamed Broccoli 6 GF | NF | DF | EF

French Fries or Sweet Potato Fries 10 NF | DF | EF
*add Truffles MP

 = Kahala Favorites

IN ROOM DINING

"In Between" 2:00 PM - 5:30 PM
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STARTERS

Bowl of Edamame 14 Vegan | GF | NF | DF | EF
Steamed Soy Beans, Hawaiian Rock Salt

Chef's Loaded Fries 14 NF
Caramelized Onion, Melted White Cheddar, Secret Sauce

 Chef's Onion Soup 18 NF
Caramelized Onions, Beef Broth, Gruyère Cheese, Crispy Onions

 Fried Ahi Poke Musubi 28 NF
Sweet Soy, Ogo, Asian Rémoulade

Gratin of Big Island Abalone 26 NF | EF
Parsley, Garlic Butter, House Made Warm Baguette

 "Hawaiian Harvest" 18 Vegan | GF | NF | DF | EF
*Gava Grow Greens, Ho Farms Cherry Tomatoes, Mountain View Farms Cucumbers
MetaGrow Pea Tendrils, Adaptations Hearts of Palm, Papaya Seed Dressing
*add Fish 16 | *add Chicken 14 | *add Tofu 10
(items and farms may change due to seasonal availability)*

Caesar Salad 19 NF
*Kula Baby Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Anchovy Dressing
*add Fish 16 | *add Chicken 14 | *add Tofu 10*

Beach House Salad 35 GF | NF
*Poached Jumbo Prawns, Crab, Avocado, Hard Cooked Waiālua Egg, Asparagus
Hāmākua Tomatoes, Cucumber, Lettuce, Sauce Louie*

ENTRÉES

"Steak Frites" Grilled Certified Angus Beef Ribeye 11oz 70 NF | EF
Farmer's Seasonal Vegetables, French Fries, Red Wine Jus

 Plumeria Beach House Pork Tonkatsu 31 NF | DF
*Pork Tenderloin Katsu 6oz, Fresh Japanese Bread Crumbs, Cabbage, Sauce Louie, Miso Soup
Steamed White Rice, Katsu Sauce, English Mustard*

 Crispy Wok Fried Prawns 42 NF | DF | EF
Wok Fried Vegetables, Chicken Fat Rice

Grilled Vegetable Grain Bowl 28 Vegan | DF | EF
*Warm Barley Salad, Macadamia Nut Pesto, Ho Farm Cherry Tomatoes, Avocado, Local Mixed Greens
Grilled Zucchini, Peppers, Eggplant, Portobello Mushrooms, Balsamic Vinaigrette*

SANDWICHES & BURGERS

Choice of French Fries, Sweet Potato Fries, or Small Salad

 The Kahala Burger 30 NF
Locally Raised Beef, White Cheddar, Kahala Sauce, Caramelized Onion, Kawamata Tomato, Lettuce, Toasted Brioche

Bruddah Dave's Taro Burger 28 Vegan | GF | NF | DF | EF
Grilled Taro Burger, Roasted Portobello, Melted Daiya, Kawamata Tomatoes, Upcountry Greens, Balsamic Dressing

Chicken Sandwich 26 NF
Fried Chicken Breast, Chipotle Aioli, Pickled Pickles, Onions, Lettuce, Tomato, Brioche Bun

Roast Turkey Club Sandwich 25 NF | DF
Roasted Turkey, Bacon, Avocado, Romaine, Organic Sprouted Wheat Bread

 = Kahala Favorites

IN ROOM DINING

Dinner 5:30 PM - 10:00 PM
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GF = Gluten Free | NF = Nut Free | DF = Dairy Free | EF = Egg Free

SHARING (SERVES 2)

CAVIAR SERVICE FOR TWO

Regiis Ova Caviar, Chives, Crème Fraîche
Add a bottle of House Champagne 155
205

Chips and Dip 25 NF | DF | EF
Tortilla, Guacamole, Salsa

Vegetable Crudités Platter 38 NF
Creamy Herb Dip

Cheese From Around the World 36 NF
Crackers, French Bread, Grapes

Charcuterie Board 48 NF | DF | EF
Cured Meats, Pickles, Mustard, Baguette

AUCTION SEAFOOD PLATTER

Sashimi of Ahi, Salmon and Hamachi, Maine Lobster Tail
Snow and Dungeness Crab, Jumbo Prawn, Mussels
Cocktail Sauce, Asian Rémoulade, Ponzu Sauce
SM 89 | LG 169

STARTERS, SOUPS & SALADS

 Fried Ahi Poke Musubi 28 NF
Sweet Soy, Ogo, Asian Rémoulade

Gratin of Big Island Abalone 26 NF | EF
Parsley and Garlic Butter, House Made Warm Baguette

 Chef's Onion Soup 18 NF
Caramelized Onions, Beef Broth, Gruyère Cheese, Crispy Onions

 "Hawaiian Harvest" 18 Vegan | GF | NF | DF | EF
*Gava Grow Greens, Ho Farms Cherry Tomatoes, Mountain View Farms Cucumbers,
MetaGrow Pea Tendrils, Adaptations Hearts of Palm, Papaya Seed Dressing
*add Fish 16 | *add Chicken 14 | *add Tofu 10
(items and farms may change due to seasonal availability)*

Caesar Salad 19 NF
*Kula Baby Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Anchovy Dressing
*add Fish 16 | *add Chicken 14 | *add Tofu 10*

Beach House Salad 35 GF | NF
*Poached Jumbo Prawns, Crab, Avocado, Hard Cooked Waiālua Egg, Asparagus
Hāmākua Tomatoes, Cucumber, Lettuce, Sauce Louie*

ISLAND BENTO BOXES

Kona 89
Ahi Poke Musubi, Green Salad, Crispy Prawn, Petite Beef Tenderloin, Maine Lobster
Maunaloa 69
Ahi Poke Musubi, Ahi Sashimi, Green Salad, Petite Beef Tenderloin, Fresh Catch of the Day

 = Kahala Favorites

IN ROOM DINING

Dinner 5:30 PM - 10:00 PM
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ENTRÉES

"Steak Frites" NF | EF

Choice of Sauce: Creamy Waimanalo Green Peppercorn, Hawaiian Béarnaise or Red Wine

Comes with Steamed Seasonal Vegetables and French Fries

Grilled Certified Angus Beef Ribeye 11oz 70

Grilled Certified Angus Beef Tenderloin 7oz 72

 Plumeria Beach House Pork Tonkatsu 40 NF | DF

Pork Tenderloin Katsu 8oz, Fresh Japanese Bread Crumbs, Cabbage, Sauce Louie, Miso Soup

Steamed White Rice, Katsu Sauce, English Mustard

 North Shore Ludovico Farms Half Roasted Chicken 40 NF | DF

Ho Farm Long Beans, Potato Purée, Natural Chicken Jus

 Broiled Misoyaki Butterfish 45 GF | NF | EF

Hāmākua Mushroom and Matsuri Rice, Steamed Baby Bok Choy, Pickled Ginger Beurre Blanc

Hawaiian Sea Fettuccine 32 NF | EF

Fresh Hawaiian Catch, Jumbo Prawns, Garlic Roasted Hāmākua Mushrooms, Spinach

Shredded Parmesan, White Wine Cream Sauce

 Crispy Wok Fried Prawns 42 NF | DF | EF

Wok Fried Vegetables, Chicken Fat Rice

Grilled Vegetable Grain Bowl 28 Vegan | DF | EF

Warm Barley Salad, Macadamia Nut Pesto, Ho Farm Cherry Tomatoes, Avocado, Local Mixed Greens

Grilled Zucchini, Peppers, Eggplant, Portobello Mushrooms, Balsamic Vinaigrette

PAN PIZZA

Design Your Own Pizza 25

(add 2 per topping)

Bell Peppers, Mushrooms, Onions, Olives, Pineapple, Ham, Pepperoni, Tomatoes

Margherita Pizza 27 NF

Mozzarella Cheese, Fresh Tomatoes, Basil

SANDWICHES & BURGERS

Choice of French Fries, Sweet Potato Fries, or Small Salad

 The Kahala Burger 32 NF

Locally Raised Beef, White Cheddar, Kahala Sauce, Caramelized Onion, Kawamata Tomato, Lettuce, Toasted Brioche

Bruddah Dave's Taro Burger 30 Vegan | GF | NF | DF | EF

Grilled Taro Burger, Roasted Portobello, Melted Daiya, Kawamata Tomatoes, Upcountry Greens, Balsamic Dressing

Roast Turkey Club Sandwich 26 NF | DF

Roasted Turkey, Bacon, Avocado, Romaine, Organic Sprouted Wheat Bread

SIDES

Chicken Fat Rice 10 NF | DF | EF

Steamed White or Brown Rice 7 GF | NF | DF | EF

Sliced Seasonal Fresh Fruit 16 GF | NF | DF | EF

Steamed Broccoli 6 GF | NF | DF | EF

French Fries or Sweet Potato Fries 10 NF | DF | EF

*add Truffles MP

 = Kahala Favorites

IN ROOM DINING

Keiki Menu (up to 12 years old)
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BREAKFAST 6:30 AM - 11:00 AM

House Made Malted Waffles 16 NF

French Toast 16 NF

Buttermilk Pancakes 16
with Maple Butter

 Thin Pancakes 16 NF
with Maple Butter

Cheese Omelet 18 GF | NF

One Egg 18 GF | NF | DF
Choice of Potatoes and Breakfast Meats

ALL DAY 11:30 AM - 10:00 PM

Seasonal Green Salad 12 Vegan | GF | NF | DF | EF

Spaghetti 16 NF | EF
Choice of Tomato or Butter and Cheese Sauce

Keiki Burger 18 NF
with French Fries, with or without Cheese

 Crispy Island Style Chicken Bites 18 NF
Broccoli, White or Brown Rice

Grilled Beef 25 GF | NF | DF | EF
with Steamed Vegetables, Brown Rice

Grilled Chicken 22 GF | NF | DF | EF
with Steamed Vegetables, Brown Rice

Grilled Fresh Catch 22 GF | NF | DF | EF
with Steamed Vegetables, Brown Rice

BEVERAGES (6 OZ)

Orange Juice 6

Apple Juice 6

Milk 6

Soft Drinks 6

DESSERT

Tropical Fruit Cup 8

Hot Fudge Sundae 6
with Chocolate Chip Cookies

Ice Cream (1 Scoop) 6
Chocolate or Vanilla

 = Kahala Favorites

IN ROOM DINING

Dessert

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SWEET ENDINGS

 Kahala Chocolate Mousse Cake 16 NF
Ku'ia Dark Chocolate Mousse, Chocolate Chiffon

 Kahala Classic Coconut Cake 16
Layers of Haupia Cream, La'ie Vanilla Chiffon, Shredded Coconut

 Kahala Signature Bread Pudding 16
Crème Anglaise

Cotton Cheesecake & Strawberries 15 NF

Hawaiian Vanilla Crème Caramel 15 NF | EF

Lilikoi Tart 16
Passion Fruit Sabayon, Macadamia Nut Crust

Tropical Sorbet 14 Vegan | GF | NF | DF | EF
Mango, Guava, Lilikoi, Coconut

Ice Cream 14
Vanilla, Chocolate, Coffee, Macadamia Nut

Sliced Seasonal Fresh Fruit 19 Vegan | GF | NF | DF | EF

HOT TEAS

7

Japanese Sencha

Chamomile

Earl Grey

Local Mint Verbena

Local English Breakfast

COFFEE

Hawaiian Paradise Coffee Small Pot 15

Hawaiian Paradise Coffee Large Pot 20

Espresso 8

Café Macchiato 8

Cappuccino 8

Café Latte 8

 = Kahala Favorites