

Beverages

Island Tropicals ~

Mai Tai	Our own version of an island favorite \$8.00
Pina Colada	A refreshing concoction of blended pineapple, coconut, and rum \$8.00
Planter's Punch	Exotic mix of tropical fruit juices and dark rum \$8.00
Blue Hawaii	Blue as the ocean ~ Rum, Blue Curacao and fruit juices \$8.00
Fruit Smoothies	Strawberry and Pineapple \$6.00

House Special Martinis ~

Kahilitini	A refreshing blend of CraZcrane, Midori Melon Liqueur, and a splash of lemon-lime served chilled \$9.00
Lokelanitini	Bombay gin, Apricot brandy, sweet & sour and cranberry juices – shaken and served cold on-the-stem \$9.00
Nenetini	Traditional vodka martini made with Grey Goose vodka \$9.00

White Wine ~

	Glass	Bottle
Cooks Sparkling Wine	\$4.00	
Domaine Ste. Michelle Sparkling Wine		\$28.00
La Terre Chardonnay	\$5.00	\$20.00
Gabbiano Pinot Grigio	\$6.00	\$24.00
La Terre White Zinfandel	\$5.00	\$20.00

Red Wine ~

La Terre Merlot	\$6.00	\$24.00
Arnold Palmer Cabernet Sauvignon	\$7.00	\$32.00

Beer ~

Domestic	\$4.00
Imports	\$5.00
Draft Amber Bock and Coors Light	\$3.50
Keoki,	\$3.75

Non-Alcoholic Beverages ~

Soft drinks, Coffee, Tea, Cocoa, Juices	\$2.00
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Lunch

Pupus ~Soups ~Salad

Seared Ahi Sashimi ~ with wasabi aioli	\$12.75
Coconut Breaded Shrimp with sweet Thai chili sauce	\$10.95
Crab Cakes with dollop of mango aioli	\$10.95
Shredded Kalua Pork with julienne vegetable spring rolls	\$ 8.50
Spicy Buffalo Wings served crisp with carrot, celery sticks and Ranch dressing	\$10.75
Chef's Special Soup of the Day	\$ 4.95
Kahili Luncheon Salad ~ fresh Kula greens, cucumber, tomato and mixed veggie curls	\$ 6.50
French fries or Onion rings	\$ 2.50

Entrée Salads and Sandwiches

Classic Caesar Salad ~ creamy Caesar dressing, Parmesan cheese and garlic croutons	\$ 7.95
With Chicken	\$10.95
Chinese Chicken Salad ~ assorted Kula greens, oriental noodles, sugar snap peas and Hoisin chicken served with Sesame Soy dressing	\$10.95
Cobb salad ~ grilled chicken breast, crispy bacon, eggs, baby greens, tomatoes and crumbled Bleu cheese with your choice of dressing	\$10.95
Soup and Sandwich ~ cup of soup with your choice of ham and Swiss cheese or turkey sandwich on whole wheat bread	\$ 9.95
Crab Salad Croissant ~ stuffed with Blue crab salad and alfalfa sprouts	\$12.95
Fresh Fish Sandwich ~ lightly battered fish and homemade Maui onion tartar sauce, served on toasted whole wheat Hoagie bun	\$10.95
Kahili Club Sandwich ~ layered turkey breast, bacon, lettuce, and tomato served on toasted whole wheat bread	\$10.95
Traditional Reuben Sandwich ~ thin slices of Corned beef, sauerkraut, and Swiss cheese on grilled rye bread	\$ 9.95
Waikapu Burger ~ grilled 8 oz. sirloin pattie with Maui onion, lettuce, tomato and pickles served on an onion bun. Extra toppings add .50¢	\$10.95
French Dip ~ roasted Choice strip loin of beef in a French Panini roll, served with traditional au jus dipping sauce. Extra toppings add .50¢	\$10.95
Chicken Sandwich Volcano spiced chicken breast with roasted pepper aioli, grilled onions, Pepper Jack cheese on Ciabatta Flat bread	\$10.95

All sandwiches served with choice of Salad or French fries

Lunch

Kama'aina Specialties

Eggs Any Style ~ your choice of ham, bacon or Portuguese sausage with toast and hash browns	\$ 8.75
Cashew Chicken ~ stir-fry chicken strips, tossed with Kula vegetables, Cashew nuts and oyster soy sauce served over ramen noodles	\$11.95
Shrimp Fried Rice ~ shrimp, pork, egg, and peas, with dashi broth	\$ 9.50
Saimin ~ garnished with roasted pork, crisp won tons, ham, fish cake, egg strips, and green onions served with our homemade broth	\$ 9.50
Oriental Stir-Fried Noodles ~ with fresh vegetables, kalua pork, Ramen noodles and our own Hawaiian seasoning blend	\$ 9.95
Asian Chicken Curry ~ Pan roasted chicken tossed with golden curry, Carrots, and potatoes, garnished with pickled daikon and onions	\$10.50

Chef Eddie's Signature Servings

Seared Beef Poke ~ Maui onion, tomato, and scallion, tossed in Chef's special sauce, sesame seed drizzle, served with steamed white rice	\$12.50
Fish and Chips ~ tempura battered Mahimahi and fries with Maui onion tartar sauce	\$10.95
Fettuccine Alfredo ~ bite-size pieces of chicken sautéed with fresh herbs in Chardonnay cream with garlic crostini	\$12.95
Catch of the Day ~ Chef's daily preparation	Market price
Ali'i Platter ~ coconut shrimp, beer battered fish, kalua pork spring rolls, chicken wings and French fries	\$16.50

Desserts

Apple Pie Ala Mode ~ with vanilla ice cream	\$ 4.95
Homemade Mud Pie ~ Oreo cookie crust with Kona coffee ice cream filling, dark chocolate syrup, and a generous topping of whipped cream	\$ 5.50
Chocolate Brownie Sundae Ala Mode ~ with vanilla ice cream and whipped cream	\$ 4.95

Daily Luncheon Specials

Saturday ~ Prime Rib Special

A juicy portion with au jus, garlic mashed potatoes and	8 oz.	\$16.50
creamy horseradish sauce	12 oz.	\$19.95

Sunday Brunch from 9:00am - 3:00pm

Monday ~ Tonkatsu

Crispy panko breaded pork cutlet served on a bed of finely shredded cabbage and steamed white rice		\$12.95
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Tuesday ~ Beef Short Ribs

Braised boneless short ribs with Cabernet demi-glaze, sautéed Kula vegetables and steamed white rice		\$12.95
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Wednesday ~ Seafood Lovers Day

Grilled trio of fresh island catch with angel hair pasta and Chardonnay beurre blanc		\$ 14.95
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Thursday ~ Hawaiian Sampler

Roasted kalua pork, Teriyaki steak, sautéed fish, Hawaiian lomilomi salmon and steamed white rice		\$12.95
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Friday ~ Shrimp Scampi

Sautéed shrimp and fresh herbs served over a bed of Cappellini pasta with lemon, butter and capers		\$14.95
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18% gratuity will be added to parties of six or more

Mahalo