

Kalapawai Café Dinner Menu

Chefs Trevor Shibuya & Jason Iwane

Selected Wine Flights

Select a wine flight of any 3 of our featured wines for **\$13**, or order a glass or bottle of your favorite :

Pinot Gris ~ Margerum Ranch, WA	12 / 45
Sauv Blanc ~ Margerum "Sybarite", CA	12 / 45
Rosé ~ Margerum, Santa Barbara, CA	12 / 45
Merlot ~ Rancheria Cellars, CA	12 / 45
Red Blend ~ Margerum "M5", CA	12 / 45

Soups & Salads

Maui Onion Soup Gratinée **Bowl 8**

Endive & Radicchio Salad w/ Romaine, dried cranberry, candied walnut, gorgonzola w/ cabernet vin. **small 9 / full 14**

Kula Wede Salad w/ tomato, red onion, corn & d'Affinois toast w/ buttermilk-herb dressing **small 9 / full 14**

Roasted beets & yams w/ lime yogurt, frisée, pepitas, Espelette & pickled shallot **13**

Bacon wrapped figs, Nalo greens, manchego **9**

Starters

Chef's cheese and salumi board w/ house-made accoutrements* **15**

Pumpkin & ricotta pizza w/ roasted mushroom, Pecorino, maple, pepitas & chives **16**

Broccolini & Pancetta pizza w/ Pecorino, baked egg, cannellini bean & dried chili flakes **16***

Margherita pizza w/ San Marzano tomato sauce, fresh mozz & parmesan, basil, Nalo greens **14**

Tapenade quartet, marinated olives, toasted pita **12**

Eggplant confit bruschetta, sweet peppers, honey, chevre, saffron aioli **9**

Truffled cannellini bean tapenade bruschetta w/ Nalo greens, red pepper aioli **9**

Smoked salmon bruschetta w/ boursin, lemon-caper relish* **10**

Marinated Island tomato & chevre bruschetta **8** (Don's favorite!)

BBQ Glazed Rack of St. Louis style Ribs- Tossed greens w/ herb buttermilk dressing **14 (half) / 20 (full)**

Crab & Artichoke Dip – Blue crab, chopped artichoke hearts, fresh mozz, provolone, parmesan, red bell pepper, sweet onion w/ crostini **13**

Fire roasted Spanish Octopus, Nalo greens, frisée, chorizo, fingerling potatoes, garlic oil, lemon juice, cannellini beans & smoked paprika **13**

Main Course*

Fish of the day* **AQ**

"Po kua kina" – chef's daily meat selection* **AQ**

Auction fresh fish - lemongrass risotto, sautéed kale, local mushroom, micro cilantro, red curry aioli* **AQ**

Auction fresh fish – Endive & Radicchio Salad w/ saffron aioli* **AQ**

Spicy seafood & Andouille sausage gumbo* w/ Island fresh fish, scallops & Kauai tiger prawns over Jasmine rice **24**

Grilled 8oz. USDA choice petit NY steak* topped w/ red wine-veal jus over roasted parsnips, butternut squash, peas & shallots **OR** Kula Wedge Salad **24**

Grilled herb marinated Jidori chicken breast* w/ grilled asparagus & creamy polenta w/ mushroom marsala **19**

Fire roasted, maple-brined double-cut pork chop* w/ yam purée, braised red cabbage & pickled mustard seed **27**

"*Da Geevum*" - ½ lb Wagyu beef burger* w/ pastrami, swiss, Russian dressing, Hau'ula tomato, romaine, balsamic onion, purple potato roll w/ frites **17**

Curried "*Shepherd's Pie*" – ground lamb, slow cooked w/ aromatic vegetables, crimini mushroom, pearl onion, corn, peas, mashed potato gratinée, w/ Nalo greens & cabernet vin. **18**

Pumpkin *RAVIOLI* w/ pancetta & sage brown butter, and chives **16**

House made *GLUTEN FREE* potato gnocchi w/ broccolini, cherry tomato, artichoke, mushroom & Pecorino w/ San Marzano tomato sauce **16**

Shinsato Farms pork & sausage *RAGU* served over pappardelle w/ pecorino **22**

Sides

Aunt Bea's Mac & Cheese **6**

Grilled Asparagus, Balsamic Drizzle **8**

Crab Cakes w/ roasted corn tartar* **12**

Braised kale w/ Big Island mushrooms **6**

Roasted Brussels Sprouts w/ Caramelized Onion **6**

Housemade GF gnocchi w/ garlic, Pecorino & basil **7**

Fire roasted Broccolini **8**

Frites w/ Saffron aioli* **6**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

** Gluten Free pizza crust + \$2.50

Kalapawai Café is proud to use locally sourced and natural ingredients wherever possible on our menu.

Not all ingredients are listed. Please inform your server of any allergies BEFORE placing your order.

There may be an 18% gratuity charge and no split checks for parties of 6 or more. Max. 2 credit cards per table.

Evening menu available after 5:00 PM.