

Kalapawai Café Dinner Menu

Chef Trevor Shibuya & Chef Jason Iwane

Selected Wine Flights

Select a wine flight of any 3 of our featured wines for **\$12**, or order a glass or bottle of your favorite :

- Verdejo** ~ Bokisch, Borden Ranch, Lodi, Ca. **10 / 34**
Rosado ~ Bokisch, Clements Hill, Lodi, Ca. **10 / 34**
Garnacha ~ Bokisch, Clements Hill, Lodi, Ca. **11 / 38**
Tempranillo ~ Bokisch, Lodi, Ca. **12 / 42**
Monastrell ~ Bokisch, Clements Hill, Lodi, Ca. **12 / 42**

Soups & Salads

Maui Onion Soup Gratinée **Bowl 8**

Strawberries & Nalo greens w/ herbed chevre puff pastry tart, balsamic vin **14**

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

Roasted Beet & Orange w/ heirloom baby carrots, radish & feta w/ pistachios & lime yogurt **14**

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

Starters

Chef’s cheese and salumi board w/ house-made accoutrements* **16**

Artichoke & Ricotta pizza w/ peas, asparagus, pecorino & mint oil **16**

Pancetta & Egg pizza* w/ San Marzano tomato sauce, balsamic onions, pecorino, Nalo greens **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 **16 (half) / 22 (full)**

Crab & Artichoke Dip – Blue crab, chopped artichoke hearts, fresh mozz, provolone, parmesan, red bell pepper, sweet onion w/ crostini **14**

Fire roasted Spanish Octopus, Nalo greens, frisée, chorizo, fingerling potatoes, garlic oil, lemon juice, cannellini beans & smoked paprika **14**

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 – Roasted Beet & Orange 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* w/ romesco over roasted fingerling potatoes, peas & pearl onions **OR**
Kula Wedge Salad **24**

Grilled herb marinated Jidori chicken breast* w/ mushroom marsala, baby carrots & mashed potatoes **19**

Fire roasted, maple-brined double-cut pork chop* w/ honey mustard veal jus, celeriac puree, radish, peas, pearl onions & asparagus **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, peas, mashed potato gratinée, w/ Nalo greens & cabernet vin. **18**

Ricotta & artichoke ravioli w/ romesco, peas, pearl onions, almonds & pecorino **16**

House made gluten free potato gnocchi w/ asparagus, peas, mushrooms, lemon béchamel, pecorino & black pepper **17**

Two Lady 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/ tartar sauce* **12**

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

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

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

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.

Evening menu available after 5:00 PM.