

Kalapawai Café Evening Menu

Chef John Memering & Jason Iwane

Soups & Salads

Maui Onion Soup Gratinée	Bowl 8
Hau'ula tomato bisque, savory whipped cream, Nalo basil & fontina panini	12
Island Chop Salad - Big Island heart of palm, Hau'ula tomato, Ho Farms cucumber, artichoke, Maui onion, chickpeas, Kunia sweet pepper, Kahuku corn, Kula romaine, radicchio, creamy "Nalo" basil vinaigrette	small 9 / entrée 14
Bacon wrapped figs, Nalo greens, manchego	9
Nalo arugula, mango, avocado, chevre, chili-roasted pistachios, mojo vinaigrette	small 9 / entrée 14
Salad of endive & radicchio, gorgonzola, candied walnuts, cabernet vinaigrette	small 8 / entrée 13

Pizza & Bruschette

Pizza w/ Kahuku sweet corn, balsamic-roasted onions, smoked provolone, grana padano	15
Pizza w/ ricotta, smoked provolone, mozzarella, parmesan, spinach, garlic, basil	14
Tapanade quartet, marinated olives, toasted pita	9
Eggplant confit bruschetta, sweet peppers, honey, chevre, basil aioli	9
Truffled cannellini bean tapanade bruschetta w/ arugula, red pepper aioli	9
Smoked salmon bruschetta w/ boursin, lemon-caper relish	9
Marinated Island tomato & chevre bruschetta	8

Artisan Dishes for the Table

Chef's cheese selection	AQ
House-cured artisan salumi & charcuterie plate w/ house-made accoutrements	AQ
Mezzaluna w/ Molokai sweet potato & Big Island goat cheese, curry-mac nut brown butter, Pecorino Romano, "Nalo" Basil	12
Pacific black mussels, creamy island romesco, house-made chorizo, aromatic vegetables, Basque Country tomato bread	14
Meyer lemon risotto w/ roasted asparagus, house-made mascarpone, grana padano, Nalo basil oil	14
House made Spinach & Ricotta gnocchi, Hau'ula roasted tomato sauce, basil, Grana Padano	13

Sides

Aunt Bea's Mac & Cheese	5
Nalo spicy braised greens	5
Hamakua mushroom-farro risotto	7
Homemade gnocchi w/garlic & oil	7
Maryland-Style Crab cakes	11
Grilled Waiialua Asparagus, Balsamic Drizzle	8
Frites w/ saffron aioli	6

Main Course

Fish of the day	AQ
"Po kua kina" – chef's daily meat selection	AQ
Auction fresh fish - Chef's preparation, Meyer lemon risotto, Nalo basil aioli	AQ
Auction fresh fish - Island Chop Salad, saffron aioli	AQ
Catalonian fish stew - Island fresh fish, mussels, clams, NZ blue prawns, house-made chorizo, aromatic vegetables, Hau'ula tomato-sweet red pepper infused seafood broth, saffron aioli bocadillo	19
Cedar Scholl clams, local tomato arrabiatta, verjus, bucatini, "Nalo" basil	17
Grilled 8 oz. Big Island flat iron, Kula romaine steak-house salad, grilled asparagus, gorgonzola dressing	19
Sautéed Jidori chicken, Meyer lemon confit, artichoke, caper berry, pinot grigio, Hamakua mushroom-farro risotto	20
Pan roasted duck breast, Nalo Mele honey-balsamic glaze, local poha berry-mango conserve, braised "Nalo" greens, Hamakua mushroom-farro risotto	22
New Zealand venison ragú, Hobb's bacon, Kunia tomato, Hamakua mushroom, pappardelle, Grana Padano	19
Cider-brined Café pork chop, tamarind-apple chutney, braised "Nalo" greens, Kahuku corn whipped potatoes	19
½ lb Wagyu beef burger, balsamic-roasted onions, steakhouse bleu cheese aioli, frites	16
Stuffed chicken breast w/ parmesan crust, Hauula tomatoe, fresh mozzarella, "Nalo" basil, fresh pasta	16

Selected Wine Flights

Select a wine flight of any 3 of our featured wines for \$10, or order a glass or bottle of your favorite:

Prosecco ~ La Marca, Italy	8 / 28
Chardonnay ~ Waterbrook, Washington	8 / 28
Pinot Noir ~ Primarius, Oregon	9 / 32
Red Blend ~ Stickleback Red, Australia	8 / 28
Cabernet ~ Oko, France	8 / 28

Kalapawai Café is proud to use locally-grown & natural produce as well as only line-caught fish wherever possible on our menu. There will be an 18% gratuity charge and no split checks for parties of 6 or more. Maximum of 2 credit cards per table. Our evening menu is available after 5:30 PM.