

# Kalapawai Café ~ Kapolei

## Evening Menu

Chef Leif Grove

Chefs Jason Iwane and Trevor Shibuya

### Soups & Salads

- Maui Onion Soup Gratinée **Bowl 9**
- Kula Baby Romaine Wedge – roasted bacon & gorgonzola crumbles, red onion, grape tomato w/ buttermilk gorgonzola dressing & grilled crouton **small 11 / full 16**
- Warm Spinach Salad – Baby spinach, Applewood smoked bacon, gorgonzola, onion, cherry tomato, white balsamic & extra virgin olive oil. **14**
- Fall Salad – Nalo greens, endive, radicchio, kale, quinoa, feta, pickled grapes, toasted pumpkin seeds, butternut squash puree, and orange-white balsamic vin. **small 11 / full 16**
- Golden beets, vine ripe tomato & fresh mozzarella w/ basil pesto, honey-balsamic reduction & grilled crouton **14**
- Melon & Prosciutto – Cantaloupe, prosciutto, Nalo greens, honey, balsamic, Marcona almonds & shaved pecorino **14**

### Starters & Pizza

- Cheese and salumi board w/ house-made accoutrements **18**
- Tapenade quartet, marinated olives, toasted pita **14**
- Eggplant confit bruschetta, chevre, saffron aioli **10**
- Truffled cannellini bean tapenade bruschetta w/ Nalo greens, basil aioli **10**
- Smoked salmon bruschetta w/ boursin, lemon-caper relish\* **12**
- Marinated Island tomato & chevre bruschetta **10**
- Steamed Manila Clams – Portuguese sausage, tomato & garlic in Great White Lager broth w/ grilled crostini **16**
- Crab & Artichoke Dip – Blue crab, chopped artichoke, mozzarella, provolone, parmesan, red bell pepper, sweet onion w/ crostini **16**
- Spicy Ahi Poke – Sriracha mayo, tobiko, onions, served with nori, won ton chips & wasabi aioli **AQ**
- Lechon Kawali – Fried pork belly w/ tomato & onion **12**
- Coconut Shrimp – Lilikoi Coulis, Fig & Apple Chutney **16**
- Baby Back ribs with fall spice rub, and Makers Mark BBQ **16**
- Fall Pizza – Béchamel, Applewood smoked bacon, butternut squash, sweet onions, gorgonzola, pickled grapes, honey balsamic. **14**
- Margherita pizza w/ San Marzano tomato sauce, fresh mozz & parmesan, basil, Nalo greens **14**
- Maker's Mark BBQ & Kalua pork pizza w/ mozz & provolone, red onion, Maui pineapple, cilantro **16**

### Main Course\*

- Mai Ke Kai - chef's daily seafood selection\* **AQ**
- Mai Ka Aina – chef's daily meat selection\* **AQ**
- Auction fresh fish - lemongrass risotto, braised kale, local mushroom, micro cilantro, red curry aioli\* **AQ**
- Auction fresh fish, Fall Salad, saffron aioli\* **AQ**
- Fish Stew\* w/ Island fresh fish, Kauai tiger prawns, Manila clams, fingerling potato, Saffron-San Marzano tomato broth & grilled garlic toast **26**
- Hand cut 10oz Ribeye\* w/ roasted mushroom red wine veal jus served w/ mashed potato and braised greens **24**
- Curried "Shepherd's Pie"* – ground lamb, slow cooked w/ aromatic vegetables, mushrooms, pearl onion, peas, mashed potato gratinée, w/ Nalo greens & cabernet vin **18**
- Grilled herb marinated Jidori chicken breast\* w/ grilled asparagus & creamy polenta w/ Ali'i & cremini mushroom marsala **22**
- Baby Back Ribs w/ Fall spice rub, Makers Mark BBQ, fig & apple chutney, w/ fries and coleslaw **22**
- Slow Braised Beef Bourguignon, w/ mashed potato **20**
- Orecchiette Pasta with Italian Sausage, tomato, spinach, and Macadamia nut pesto **16**
- Chicken Parmesan – Spaghetti w/ San Marzano tomato sauce. **18**
- House made potato gnocchi w/ glazed carrots, roasted mushrooms, kale, pickled grapes, roasted pumpkin seeds, butternut squash puree, pecorino. **18**
- House made meatballs- ground local beef and pork meatballs with creamy polenta OR spaghetti & San Marzano tomato sauce **18**
- Da Geevum* – ½ lb Wagyu beef burger\* w/ pastrami, swiss, 1000 island dressing, vine ripe tomato, romaine, balsamic onion, brioche bun w/ fries **18**
- "The Westside"* Burger - ½ lb Wagyu beef burger\* w/ Maker's Mark BBQ, bacon, pepper jack, crispy onions, romaine, vine ripe tomato, brioche bun, w/ fries **18**
- "Black & Blue"* Burger - ½ lb Wagyu beef burger\* w/ Cajun seasoning, gorgonzola, buttermilk dressing, romaine, vine ripe tomato, brioche bun, w/ fries **18**

### Sides

- Mac & Cheese **6**
- Grilled Asparagus, Balsamic Drizzle **8**
- Braised kale w/ Ali'i & cremini mushroom **6**
- House made gnocchi w/ garlic, Pecorino & basil **7**
- Fries w/ saffron aioli\* **6**
- Sautéed Spinach w/ garlic butter, pine nuts & pecorino **8**
- LA BREA Bakery bread w/ butter **\$3/basket**

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

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