

# Kalapawai Café ~ Kapolei

## Evening Menu

Chef Leif Grove & Chef Jason Iwane

### Soup & Salads

- Maui Onion Soup Gratinée **Bowl 9**
- Kula Baby Romaine Wedge w/ roasted bacon & gorgonzola crumbles, red onion, grape tomato w/ buttermilk gorgonzola dressing & grilled crouton **small 11 / full 16**
- Waipoli Farms mixed greens w/ baby heirloom tomatos, cucumbers, peas, corn, radish, Marcona almonds, sweet pea puree, feta, & lemon mint vin **small 11 / full 16**
- Warm Spinach Salad w/ baby spinach, Applewood smoked bacon, gorgonzola, onion, grape tomato, white balsamic & extra virgin olive oil **14**
- Golden beets, vine ripe tomato & fresh mozzarella w/ basil puree, honey-balsamic reduction & grilled crouton **14**
- Fabiola Salad w/ Belgian endive, d'anjou pear, cottage cheese, candied walnuts, arugula, balsamic honey **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**
- Ahi Lumpia w/ mushrooms & beansprouts, pea puree, sweet ginger aioli, green papaya salad **16**
- Crab & Artichoke Dip – Blue crab, chopped artichoke hearts, fresh mozz, provolone, parmesan, red bell pepper, sweet onion w/ crostini **16**
- Spicy Ahi Poke – Sriracha mayo, tobiko & onions, served w/ nori, won ton chips & wasabi aioli\* **AQ**
- Steamed Manila Clams-Portuguese sausage, tomato & garlic in Great White lager broth w/ grilled crostini **16**
- Lechon Kawali – Fried pork belly w/ tomato & onion **12**
- Crab Cakes w/ corn veloute & tomato relish **16**
- Baby Back Ribs, mango BBQ, Maui pineapple chutney **16**
- Farmer's Pizza w/ San Marzano tomato sauce, fresh mozz, arugula, thinly sliced prociutto **14**
- Grilled chicken, yellow squash & zucchini pizza w/ sundried tomato & mac nut pesto, fresh mozz, sweet onions, feta & basil **15**
- Margherita pizza w/ San Marzano tomato sauce, fresh mozz & parmesan, basil, Nalo greens **14**
- Mango 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, Waipoli or Wedge Salad, w/ saffron aioli\* **AQ**
- Fish Stew\* w/ Island fresh fish, Kauai tiger prawns, clams, fingerling potatoes, red curry coconut broth, served w/ jasmine rice **26**
- Curried "Shepherd's Pie"* w/ ground lamb, slow cooked w/ aromatic vegetables, mushrooms, pearl onions, 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**
- House made lamb sausage & orecchiette pasta w/ sundried tomato pesto, sweet onions, arugula and chevre **18**
- House made meatballs w/ ground local beef & pork meatballs w/ San Marzano tomato sauce over creamy polenta OR spaghetti **18**
- Baby Back Ribs, mango BBQ, Maui pineapple chutney, w/ fries & slaw **22**
- Hand cut 10oz Ribeye\* w/ roasted mushroom red wine veal jus served w/ mashed potato and braised greens **24**
- "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/ mango BBQ, bacon, pepper jack, crispy onions, romaine, vine ripe tomato, brioche bun, w/ fries **18**
- Slow Braised Beef, simmered w/ carrots, mushrooms & red wine, served w/ mashed potato and braised kale **22**
- House made potato gnocchi w/ roasted mushrooms, baby heirloom tomatos, arugula, zucchini, yellow squash, sweet onions, golden raisins, pine nuts & pecorino **18**
- Spinach & ricotta lasagna w/ gorgonzola cream, served w/ Nalo greens and garlic crostini **18**

### Sides

- Mac & Cheese **6**
- Grilled asparagus w/ balsamic drizzle **8**
- Braised kale w/ Ali'i & cremini mushroom **6**
- House made gnocchi w/ garlic, pecorino & basil **7**
- Fries w/ saffron aioli\* **6**
- LA BREA Bakery bread w/ whipped 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.

Evening menu available after 5:00 PM.