

Kalapawai Café Dinner Menu

Chefs Trevor Shibuya & 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 :

Pinot Gris ~ Margerum, Columbia Valley, Or.	12 / 42
Sauv Blanc ~ Margerum, Santa Barbara, Ca.	12 / 42
Rosé ~ Margerum, Santa Barbara, Ca.	13 / 46
Rhone Blend ~ Margerum, Santa Barbara, Ca.	13 / 46
Claret ~ Bonny Doon, Central Coast, Ca.	12 / 42

Soups & Salads

Maui Onion Soup Gratinée	Bowl 9
Heirloom tomato & goat cheese puff pastry tart w/ Nalo greens, red wine vinaigrette	14
Kula Wedge Salad w/ tomato, red onion, corn & d’Affinois toast w/ buttermilk-herb dressing	small 9 / full 14
Watermelon Salad w/ feta, tomato, red onion, sumac, toasted pita, lemon & mint vinaigrette	14
Bacon wrapped figs, Nalo greens, manchego	9
Waipoli Salad w/ papaya, lemon, cracked pepper, honey drizzle, Humboldt Fog chevre, papaya seed vin.	14

Starters

Chef’s cheese and salumi board w/ house-made accoutrements*	16
Veggie pizza w/ lemon goat cheese béchamel, corn, tomatoes, eggplant, zucchini, yellow squash	16
Puntanesca pizza* w/ San Marzano tomato sauce, eggplant, kalamata olives, capers, white anchovies, pecorino	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 (Don’s favorite!)	9
BBQ Glazed Rack of St. Louis style Ribs- Tossed greens w/ herb buttermilk dressing	Half 16 / Full 22
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	15

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 – Watermelon salad w/ saffron aioli*	AQ
Spicy seafood & Andouille sausage gumbo* w/ Island fresh fish, scallops & Kauai tiger prawns over Jasmine rice	25
Grilled 8oz. USDA choice petit NY steak* w/ romesco over roasted fingerling potatoes, peas & pearl onions	OR Kula Wedge Salad 25
Grilled herb marinated Jidori chicken breast* w/ mushroom marsala, asparagus & mashed potatoes	19
Fire roasted smokey BBQ double-cut pork chop* w/ Maui pineapple chutney, mashed potatoes, potlikker green beans w/ Portuguese sausage & bacon	27
“Da Geevum” - ½ lb Wagyu beef burger* w/ pastrami, swiss, Russian dressing, Hau’ula tomato, romaine, balsamic onion, brioche roll w/ frites	18
Curried “Shepherd’s Pie” – ground lamb, slow cooked w/ aromatic vegetables, crimini mushroom, peas, mashed potato gratinée, w/ Nalo greens & cabernet vin.	19
Ricotta & chevre ravioli w/ mushrooms, sauce de fraises, pecorino, crushed garlic croutons	16
House made gluten free potato gnocchi w/ roasted tomato sauce, eggplant, zucchini, squash, roasted bell peppers, pecorino	17
Casarecce pasta w/ heirloom grape tomatoes, corn, mushrooms, basil, gorgonzola cream, crushed garlic croutons	18

Sides

Aunt Bea’s Mac & Cheese	6
Grilled Asparagus, Balsamic Drizzle	8
Potlikker Green beans	8
Crab Cakes w/ tartar sauce*	12
Braised kale w/ Big Island mushrooms	6
Roasted Brussels Sprouts w/ Caramelized Onion	7
Housemade GF gnocchi w/ garlic, Pecorino & basil	8
Frites w/ Saffron aioli*	7

*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.