

# Kalapawai Café Dinner Menu

Chef Trevor Shibuya

## Selected Wine Flights

Select a wine flight of any 3 of our featured wines for **\$13**, or order a glass or bottle of your favorite :

<b>Dry Riesling</b> ~ Konstantin Frank, NY.	<b>12 / 40</b>
<b>Rosé</b> ~ Martin Ray, CA.	<b>10 / 34</b>
<b>Cab Franc</b> ~ Le Monde, Italy	<b>12 / 40</b>
<b>Zin</b> ~ Trig Point, Sonoma, CA.	<b>12 / 40</b>
<b>Red Blend</b> ~ Atalaya, Spain	<b>12 / 40</b>

## Soups & Salads

Maui Onion Soup Gratinée	<b>Bowl 8</b>
Asian Pear & Frisée Salad- Candied walnuts, gorgonzola, radishes w/ cabernet vin	<b>14</b>
Fall Salad – Nalo greens, endive, couscous, basil, dried cranberries, Marcona almonds w/ papaya seed dressing & winter spiced carrot purée	<b>small 9 / full 14</b>
Golden beets, vine ripe tomato & fresh mozzarella w/ basil pesto, balsamic reduction & garlic-grilled crouton	<b>13</b>
Bacon wrapped figs, Nalo greens, manchego	<b>9</b>

## Starters

Chef's cheese and salumi board w/ house-made accoutrements*	<b>15</b>
Braised Applewood smoked bacon & kale pizza w/ fresh mozz, topped with a baked egg & chives*	<b>16</b>
Roasted butternut squash pizza w/ almonds, gorgonzola, parm, maple butter & Nalo greens	<b>16</b>
Margherita pizza w/ San Marzano tomato sauce, fresh mozz & parmesan, basil, Nalo greens	<b>14</b>
Tapenade quartet, marinated olives, toasted pita	<b>9</b>
Eggplant confit bruschetta, sweet peppers, honey, chevre, saffron aioli	<b>9</b>
Truffled cannellini bean tapenade bruschetta w/ Nalo greens, red pepper aioli	<b>9</b>
Smoked salmon bruschetta w/ boursin, lemon-caper relish*	<b>9</b>
Marinated Island tomato & chevre bruschetta (Don's favorite!)	<b>8</b>
Crab & Artichoke Dip – Blue crab, chopped artichoke hearts, fresh mozz, provolone, parmesan, red bell pepper, sweet onion w/ crostini	<b>13</b>
Fire roasted Spanish Octopus, Nalo greens, frisée, chorizo, fingerling potatoes, garlic oil, lemon juice, smoked paprika	<b>12</b>

\*Gluten free pizza crust +\$2.50

## Main Course\*

Fish of the day*	<b>AQ</b>
“Po kua kina” – chef's daily meat selection*	<b>AQ</b>
Auction fresh fish - lemongrass risotto, sautéed kale, local mushroom, micro cilantro, red curry aioli*	<b>AQ</b>
Auction fresh fish, Fall Salad, saffron aioli*	<b>AQ</b>
Spicy seafood & Andouille sausage gumbo* w/ Island fresh fish, scallops & Kauai tiger prawns over Jasmine rice	<b>24</b>
Grilled 8oz. USDA choice sirloin* topped w/ bleu cheese butter over warm Nalo green salad of butternut squash, roasted mushroom & dried cranberry w/ balsamic vin. <b>OR</b> w/ truffle parmesan frites	<b>22</b>
Grilled herb marinated Jidori chicken breast* w/ grilled asparagus & creamy polenta w/ mushroom marsala	<b>19</b>
Fire roasted double-cut pork chop* w/ apricot mostarda, over stewed white beans, kale & bacon, topped with pecorino	<b>27</b>
“Da Geevum” - ½ lb Wagyu beef burger* w/ pastrami, swiss, Russian dressing, Hau'ula tomato, romaine, balsamic onion, purple potato roll w/ frites	<b>16</b>
Curried “Shepherd's Pie” – ground lamb, slow cooked w/ aromatic vegetables, crimini mushroom, pearl onion, corn, peas, mashed potato gratinée, w/ Nalo greens & cabernet vin.	<b>18</b>
Coconut & Okinawan sweet potato <i>RAVIOLI</i> w/ curry brown butter, pistachio, cherry tomato & pecorino	<b>16</b>
House made <i>GLUTEN FREE</i> potato gnocchi w/ roasted mushrooms, kale, walnuts, spiced carrot purée, warm maple-sherry vin., ver' jus & pecorino	<b>16</b>
Shinsato Farms pork & sausage <i>RAGU</i> served over pappardelle w/ pecorino	<b>22</b>

## Sides

Aunt Bea's Mac & Cheese	<b>6</b>
Grilled Asparagus, Balsamic Drizzle	<b>8</b>
Crab Cakes w/ roasted corn tartar*	<b>12</b>
Braised kale w/ Big Island Hon Shimeji mushroom	<b>6</b>
Bacon Stewed White Beans	<b>8</b>
Roasted Brussels Sprouts w/ Caramelized Onion	<b>6</b>
Housemade GF gnocchi w/ garlic, Pecorino & basil	<b>7</b>
Frites w/ red curry aioli*	<b>6</b>

\*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.