

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/ golden beets, heirloom tomatoes, grilled zucchini, yellow squash, corn, feta, Marcona almonds, lemon-mint yogurt **small 11 / full 16**
- Warm Spinach Salad w/ Applewood smoked bacon, gorgonzola, onion, grape tomato, white balsamic & extra virgin olive oil **14**
- Golden Beet & Pear Salad w/ candied walnuts, Waipoli greens, gorgonzola, Greek yogurt & sherry orange vinaigrette **14**
- Kula Baby Romaine Caesar w/ pecorino & warm croutons **small 9 / full 14**
- Heirloom Tomato Caprese ~ hand pulled mozzarella cheese stuffed w/ prosciutto, fresh basil leaves, balsamic honey & crostini **14**

Starters & Pizza

- Cheese and salumi board w/ house-made accoutrements **16**
- Tapenade quartet, marinated olives, toasted pita **14**
- Eggplant confit bruschetta, chevre, saffron aioli* **10**
- Truffled cannellini bean tapenade bruschetta w/ Waipoli greens, basil aioli* **10**
- Smoked salmon bruschetta* w/ boursin, lemon-caper relish **12**
- Marinated Island tomato & chevre bruschetta **10**
- Ahi Tempura Sushi Roll w/ smoked salmon, spicy lemongrass shrimp, green papaya salad & ponzu **16**
- Crab & Artichoke Dip ~ Blue crab, chopped artichoke hearts, fresh mozz, provolone, parmesan, red bell pepper, sweet onion w/ crostini **14**
- Spicy Ahi Poke ~ Sriracha mayo, tobiko, avocado & onions, served w/ sweet potato chips & wasabi aioli* **AQ**
- Steamed Manila Clams- Applewood smoked bacon, white wine, garlic & butter w/ grilled crostini **16**
- Lechon Kawali ~ Fried pork belly w/ tomato & onion **12**
- Crab Cakes w/ fire roasted corn salsa **16**
- Baby Back Ribs, Maker's Mark BBQ, mango chutney **16**
- Eggplant Melanzane w/ San Marzano tomato sauce, mozzarella, basil, parmesan, gorgonzola cream & pecorino **14**
- Farmer's Pizza w/ San Marzano tomato sauce, fresh mozz, arugula, thinly sliced prociutto **14**
- Vegetable Pizza w/ fire roasted tomato sauce, mozzarella, zucchini, yellow squash, corn, mushrooms, spinach, feta & parmesan **15**
- Margherita pizza w/ San Marzano tomato sauce, fresh mozz & parmesan, basil, Waipoli 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 salad w/ saffron aioli* **AQ**
- Crab stuffed fresh fish, w/ fingerling potatoes, baby carrots, & orange turmeric butter sauce **AQ**
- Fish Stew* w/ Island fresh fish, Kauai tiger prawns, clams, fingerling potatoes, red curry coconut broth, served w/ jasmine rice **26**
- Shrimp & Penne Pasta w/ red curry cream sauce, snow peas, crushed peanuts, pecorino & basil **19**
- Chicken Parmesan w/ San Marzano tomato sauce over spaghetti **18**
- House made meatballs w/ ground local beef & pork meatballs w/ San Marzano tomato sauce over creamy polenta OR spaghetti **19**
- Grilled herb marinated Jidori chicken breast* w/ grilled asparagus & creamy polenta w/ Ali'i & cremini mushroom marsala **22**
- Curried "Shepherd's Pie"* w/ ground lamb, slow cooked w/ aromatic vegetables, mushrooms, pearl onions, peas, mashed potato gratinée, w/ Waipoli greens & cab. vin **18**
- Slow Braised Beef, simmered w/ carrots, mushrooms & red wine, served w/ mashed potato and braised kale **24**
- Hand cut 10oz Ribeye* w/ roasted mushroom red wine veal jus served w/ mashed potato and brussels **24**
- Baby Back Ribs, Maker's Mark BBQ, mango chutney, w/ fries & slaw **22**
- Fire roasted double-cut pork chop* w/ apple-rosemary mostarda, mashed potatoes & brussels **26**
- "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**
- Portobello Mushroom Burger- balsamic marinated topped w/ romaine, vine ripe tomato, gorgonzola, basil aioli, on brioche bun w/ sweet potato fries **16**
- House made potato gnocchi w/ grilled zucchini, yellow squash, corn, spinach, fire roasted tomato sauce, pine nuts, pecorino & honey **18**

Sides

- Mac & Cheese **6**
- Grilled asparagus w/ balsamic drizzle **8**
- Braised kale w/ Ali'i & cremini mushroom **6**
- Roasted Brussels w/ bacon, onion, garlic & sherry vin. **8**
- Sautéed Spinach w/ garlic butter, pecorino, pine nuts **6**
- House made gnocchi w/ garlic, pecorino & basil **7**
- Fries w/ saffron aioli* **6**
- Sweet Potato Fries w/ saffron aioli **8**
- 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.