

Kalapawai Café ~ Kapolei

Evening Menu

Chef Jason Iwane

Soups & Salads

Maui Onion Soup Gratinée **Bowl 9**

Kula Baby Romaine Wedge – roasted bacon & gorgonzola crumbles, red onion, grape tomato w/ buttermilk gorgonzola dressing & garlic-grilled crouton **small 11 / full 16**

Watermelon Salad – Nalo greens, feta, Marcona almonds, red onion, cabernet vinaigrette & balsamic reduction **14**

Falafel – heirloom tomatoes, red onion, cucumbers, parsley, red wine vinaigrette, lemon tahina & harissa served w/ toasted pita **small 11 / full 16**

Golden beets, vine ripe tomato & fresh mozzarella w/ basil pesto, honey-balsamic reduction & garlic-grilled crouton **14**

Peaches & Prosciutto – peaches, prosciutto, Nalo greens, honey, balsamic, Marcona almonds, pepper & shaved pecorino **14**

Starters & Pizza

Chef's cheese and salumi board w/ house-made accoutrements* **18**

Summer Pizza w/ fire roasted tomato sauce, herb ricotta, zucchini, yellow squash, corn, red onion & parmesan **14**

Margherita pizza w/ San Marzano tomato sauce, fresh mozz & parmesan, basil, Nalo greens **14**

Smokey BBQ & Kalua pork pizza w/ mozz & provolone, red onion, Maui pineapple, cilantro **16**

Tapenade quartet, marinated olives, toasted pita **14**

Eggplant confit bruschetta, sweet peppers, honey, 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 Cedar Scholl Clams – Portuguese sausage, tomato & garlic in Great White Lager broth w/ grilled garlic toast **16**

Crab & Artichoke Dip – Blue crab, chopped artichoke, fresh mozz, provolone, parmesan, red bell pepper, sweet onion w/ crostini **16**

Fire roasted Spanish Octopus, Nalo greens, chorizo, fingerling potatoes, white beans, garlic oil, lemon juice, smoked paprika **14**

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, Falafel Salad, saffron aioli* **AQ**

Fish Stew* w/ Island fresh fish, Kauai tiger prawns, Cedar Scholl Clams, fingerling potato, Saffron-San Marzano tomato broth & grilled garlic toast **26**

Grilled 8oz. NY steak* topped w/ chimichurri Served w/ fries **OR** Kula Wedge salad **22**

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. **18**

Grilled herb marinated Jidori chicken breast* w/ grilled asparagus & creamy polenta w/ Ali'i & cremini mushroom marsala **22**

Fire roasted double-cut pork chop* w/ Smokey BBQ sauce, peach chutney, braised greens & mushrooms over house mashers **28**

Slow braised locally raised pork & sausage *RAGÙ* served over pappardelle w/ pecorino **24**

House made potato gnocchi w/ zucchini, yellow squash, eggplant, raisins, pine nuts & honey w/ roasted tomato sauce **18**

House made meatballs- ground local beef meatballs creamy polenta, broccolini & 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**

Sides

Steamed broccolini w/ garlic butter & pecorino **8**

Mac & Cheese **6**

Grilled Asparagus, Balsamic Drizzle **8**

Braised kale w/ Ali'i & cremini mushroom **6**

Housemade gnocchi w/ garlic, Pecorino & basil **7**

Fries w/ saffron aioli* **6**

LA BREA Bakery bread w/ butter **\$3/basket**

Limu, Shoyu OR Spicy Ahi Poke*

Nori chips, won ton chips & wasabi aioli **AQ**

*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.