

Kalapawai Café Dinner Menu

Salads

Shrimp, Hauula tomato, fresh heart of palm, Kahuku corn over baby romaine & soy-wasabi vin.	small \$10 / entrée \$14
Bacon wrapped figs w/ Nalo greens and manchego	\$8
Salad of Nalo arugula, mango, avocado, Maui chevre, chili-roasted pistachios & mojo vinaigrette	small \$8 / entrée \$12

Bruschette, etc...

Chef's Cheese selection w/ house-made accoutrements	AQ
Sun-dried tomato & manchego tartine	\$6
Smoked salmon bruschetta w/ boursin cheese & lemon-caper relish	\$8
Crab & Kahuku corn salad bruschetta	\$8
Marinated tomato & chevre bruschetta	\$8
Truffled white bean tapenade & arugula bruschetta	\$7
Lemon-artichoke tapanade & speck bruschetta	\$10
Trio of Mediterranean spreads w/ toasted pita bread & marinated olives	\$8

Entrées

Fish of the Day	Market Price
"da Roast"	Market Price
Harris Ranch pupu steak w/ baby romaine, grilled Big Island asparagus, creamy gorgonzola dressing	\$15
Tagine of free range lamb shank w/ dried fruits & Saffron-scented couscous	\$23
Duck confit w/ sauce-framboise & red-skin mash	\$20
Parmesan-cruste stuffed chicken breast over spring vegetables and fresh pasta	\$16
Citrus-brined grilled pork chop w/ calabacitas & Poblano-chili mash	\$18
½ lb 100% Wagyu beef burger w/ grilled portabella & gruyère served w/ fries	\$16

Soups & Sides

Maui Onion Soup gratinée	Bowl \$8
Red pepper-tomato bisque w/ muenster panini	\$10
Fresh Nalo Green Salad	\$4
Sautéed Tuscan broccolini	\$6
Grilled Big Island asparagus	\$6
Calabacitas	\$6
Maryland style crab cake	\$5
Basket of fries w/ saffron aioli	\$6
Red-skin mashed potatoes	\$5
Mac & Cheese	\$5
Marinated Olives	\$3

Wine Flight by Fine Wine Imports

Select a Wine Flight* of any three of our featured wines or order a glass or bottle of your favorite:	\$11
Gruet Demi Sec	\$10-30
Za Za Rosé of Garnacha	\$8-\$28
PQ Chardonnay	\$8-28
Monte Volpe Barbera	\$9-30
Alta Marca	\$11-33

* Wine Flights feature a 2 oz. pour of 3 different wines and are the perfect way to try a variety of new selections!

Kalapawai Café is proud to use locally-grown organic & natural produce as well as only line-caught fish wherever possible on our menu.

There will be an 18% gratuity charge applied and no split checks please for parties of 8 or more.

Chef John Memering & Chef Jason Iwane

5/12/2008