

Chef de Cuisine
John Tanner

Starters

Fresh Catch Tostada 17

Two crisp corn tortilla, chili lime cabbage, charred pineapple salsa, crema

Grilled Shrimp open faced crostini, 16

Three grilled shrimp, tomato, caper, onion, basil, olive oil, balsamic vinegar.

House Made Soup of the Day, cup 5, bowl 6

Served with rustic French bread.



Salads

Island Field Greens *(GF by request)* 10

Kauai greens, tomato, mushrooms, sprouts, onion, carrot and toasted sunflower seeds.

Roasted Garlic & Basil, Balsamic Vinaigrette, Oriental, Bleu Cheese or House Papaya Seed

Our Field Green Salad Served with our Soup of the Day and Flat Bread 16

Kalaheo Caesar Salad 13, With blackened Catch 22

House made dressing, cherry tomatoes, Parmesan reggiano, lemon zest and house made croutons.

B.L.T. Salad, Apple Smoked Bacon and Gorgonzola *(GF by request)* 15

Crisp romaine lettuce topped with our Gorgonzola dressing, diced smoked apple bacon, grape tomato and crumbled Gorgonzola cheese. French bread croutons.

Add a grilled chicken breast, 6

**Add chicken breast 6, fresh catch 9 or grilled shrimp 8.

Split Plate Charge \$3, Substitutions will be charged accordingly
Parties of 5 or more a 20% gratuity will be added

(GF) Gluten Free, *(V)* Vegan

**Consuming raw or under cooked foods may increase your risk of food borne illness.

Prices subject to change

Entrees

*Thai Style Vegetable Curry (V), (GF) 24

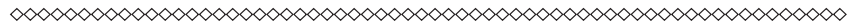
Zucchini, bell peppers, summer squash, onions, carrots, mushrooms, and Molokai sweet potato in a coconut curry sauce.

Served with White or brown rice. Add Chicken breast 6, grilled shrimp 8, fresh catch 9.

Baked House Made Turkey Meatloaf 28

Sauteed fresh cremini mushrooms and onions. Finished with a red wine demi glace, over smashed potato.

Make it a Loco Moco, add two eggs. 3.25



From the Grill!

Choose a side of; soup of the day, tossed greens, onion rings or garlic-cilantro Fries.

Gluten Free bread available for your sandwich! \$1.75

Kalaheo Cubano "Miami Style" 18

Slow roasted mojo pork, sweet ham, swiss cheese, dill pickle, criollo mustard on Cafe baked pan cubano.

Tampa Style, add tomato, shredded lettuce, and salami. 3.25

Thinly Sliced Prime Rib French Dip 20

Served on a Torta bun, melted Provolone cheese, horseradish cream, rosemary au jus.

Kauai Beef Burger 18

Served on a Brioche Bun, lettuce, tomato, onions.

Add cheese 1, Add bacon 2.

House Made Turkey Burger 17

Served on a Torta bun, sauteed onions, and mushrooms.

Lettuce, tomato, sprouts.

Garden Burger 17

Served on a Torta bun, sauteed onions, and mushrooms.

Lettuce, tomato, sprouts.

Split Plate Charge \$3, Substitutions will be charged accordingly
Parties of 5 or more a 20% gratuity will be added

*Items either vegetarian or can be made vegetarian
(GF) Gluten Free, (V) Vegan

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Keiki

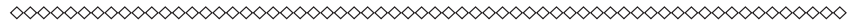
(Children's Menu)
Please, under 12 years old!

Plain Ole Burger, served with plain fries. 11

Chicken Tenders in a basket with fries. 11

Grilled cheese quesadilla and Fries. 9

Creamy Mac and Cheese. 10



Extras

Mashed Potato 5

Onion Rings. 7

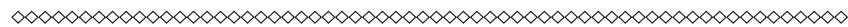
Side of grilled vegetable, 6

Garlic Cilantro Fries, Plain Fries. 7

Add Bleu cheese or chipotle aioli. 1

White or Brown rice 4

Add Cheddar, Monterey Jack, Swiss, Provolone, Muenster 1



Dessert Selection

Brownie Sundae, 9.95
Sundae Night, add shot of espresso 1.50

Chocolate Ganache Cake, 7.95

Warm House Baked Apple Pie. 6.95
with vanilla ice cream. add 3.50

Kauai Carrot Cake, 7.95

Coconut Layer Cake, 6.95

Gluten Free Cake, (when available), ask your server..., 8.95



BEVERAGES

Espresso 2.95

Cappuccino 4.10

Cafe Latte, Single 3.85
Double 4.90

Cafe Mocha, Single 4.35
Double 5.40

Iced Tea with lemon 3.25

House Cocktails & Beer

Koloa Rum Cafe Mai Tai	11
Margarita <i>El Jimador / Herredura Repasado</i>	11/14
Moonshine Mule	12
Martini <i>House / Grey Goose</i>	11/14
Mimosa <i>Orange or Mango juice</i>	7
Bloody Mary / Bloody Maria <i>House / Grey Goose</i> <i>El Jimador / Herredura Repasado</i>	9/12 9/12
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Island Brews Kona Longboard Lager, Big Wave Golden Ale, Kua Bay I.P.A.	7
Domestic Selection Bud Lite, Coors Lite	6
Import Stella Artois	7
Craft Brew Selection New Belgium Voo Doo Ranger I.P.A., Deschutes Black Butte Porter Rouge, Dead Guy Ale	7.50
Hard Seltzer Fruit Smash, Super Hard Pink Lemonade	9.25

Spirits

Vodka Karkov Grey Goose	1oz/2oz 9.00/12.00 13.00/16.00
Tequila El Jimador Herradura Reposado	9.00/12.00 12.50/15.50
Whiskey Makers Yellowstone Whistle Pig	12.50/15.50 13.00/16.00 15.50/18.50
Gin Uncle Vals	10.00/13.00
Local Spirits Virgin Kea, Moonshine Kapahi, Burbon Whisky Koloa Rum, Light & Dark	12.50/15.50 13.00/16.00 9.00/12.00

White and Blush

Michael David Winery, Freakshow Chardonnay, Lodi, 2020	31.00 5oz 8.00 9oz 14.50
Imagery, Chardonnay, Sonoma Valley, 2021	30.00 5oz 7.50 9oz 13.50
Taonga, Sauvignon Blanc, New Zealand, 2021	38.00 5oz 10.00 9oz 18.75
Clean Slate, Riesling, Germany, 2020	26.00 5oz 6.50 9oz 11.75
Giocato, Pinot Grigio, Slovenia, 2020	28.00 5oz 7.00 9oz 12.75
Hahn Estate, Rosé, Arroyo Seco, California, 2018	39.00 5oz 10.50 9oz 19.00
LaMarca, Prosecco Rosé, D.O.C., Italy 2020	39.00

Red

Meiomi, Pinot Noir, Monterey-Sonoma- Santa Barbara,	39.00 5oz 10.50 9 oz 19.00
North by Northwest Syrah/Merlot/Cab, Columbia Valley, WA 2015	37.00 5oz 9.00 9oz 16.25
Imagery, Cabernet Sauvignon, 2020	33.00 5oz 8.50 9oz 15.50
Rabble, Cabernet Sauvignon Paso Robles, 2018	47.00 5oz 12.75 9oz 21.00
Michael David, Petite Petit Petite Sirah/Petit Verdot Lodi Valley, 2019	31.00 5oz 8.00 9oz 14.50
Gryphon Crest, Pinot Noir, Germany, Baden 2016	37.00 5oz 9.00 9oz 16.25
Chapoutier Belleruche Grenache/Syrah, Cotes-du-Rhone, France, 2018	33.00 5oz 8.50 9oz 15.50
Banfi, Chianti Classico, Italy, 2017	38.00 5oz 10.00 9oz 19.00
Austin Hope, Cabernet Sauvignon Paso Robles, 2020	57.00