

Chef de Cuisine Chaun Ann Reynolds

Starters and Salads

Guava BBQ Pork Back Ribs 13.75
Glazed in house made guava BBQ sauce.

Coconut Shrimp 14.00
4 of our famous house made coconut shrimp served with chipotle aioli and Hawaiian slaw.

Mediterranean Flatbread 13.00
Artichoke hearts, roasted garlic, kalamata olives, cherry tomato, feta, and basil.

Carne Asada Quesadilla 14.50
Marinated sliced prime rib, sauteed onions and bell peppers, cheese, and cilantro.
Served with fresh pineapple salsa

House Made Soup of the Day, cup 5, bowl 6
Served with rustic French bread.

Island Tossed Field Greens (GF) 8.95
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 12

Caesar Salad 12, add blackened Ahi 21
House made dressing, cherry tomatoes, parm crisp, lemon zest and house made croutons.

Romaine Wedge, Apple Smoked Bacon and Gorgonzola (GF) 13
Crisp romaine lettuce topped with our Gorgonzola dressing,
diced smoked apple bacon, grape tomato and crumbled Gorgonzola cheese.
Add a grilled chicken breast, 6

Roasted Beet Salad with Arugula & Kailani Farms Greens (GF) 13.50
Rainbow Quinoa and goat cheese tossed in our Papaya seed dressing.

Spinach and Kauai Greens with Grilled Fontina Flat Bread 13.50
Fresh grown Kailani greens with crisp spinach, strawberries and candied pecans.
balsamic vinaigrette.

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

Ask your server about tonight's specials!

Entrees

Grilled Chicken Breast and Penne Pasta 24.50
Bacon, sun dried tomato cream sauce, spinach, cremini mushrooms
and shaved pecorino Romano.

Baked House Made Turkey Meat Loaf 26
Sauteed fresh cremini mushrooms and onions. Finished with a
red wine demi glace, over mashed Yukon potato.
Make it a Loco Moco, add two eggs. 3.25

BBQ Pork Ribs 27
Half rack of our tasty ribs in house made guava BBQ sauce
served with soup of the day, tossed greens, potato salad,
onion rings, garlic-cilantro Fries, or rice.

Lighter Fare

To the following dishes you may add
chicken breast 6, fresh catch 9 or grilled shrimp 8

***Cafe Buddha Bowl** (V), (GF) 23.25
Rice noodles, quinoa, carrots, cabbage, cashews, sweet potato, mung sprouts, ponzu,
mixed herbs, and cucumber. Served with sesame crusted tofu and topped with peanut sauce

***Thai Style Vegetable Curry** (V), (GF) 23
Zucchini, bell peppers, summer squash, onions, carrots, mushrooms, and Molokai sweet
potato in a coconut curry sauce.
Served with Jasmine, white or brown rice.

*Items either vegetarian or can be made vegetarian

Hot off the Grill!

Served with lettuce, tomato, and sprouts.
Choose a side of; soup of the day, tossed greens, potato salad,
onion rings or garlic-cilantro Fries.
Gluten Free bread available for your sandwich! \$1.75

Grilled Vegetarian Garden Burger 17.50

Served with fresh onions, cucumber, lettuce, tomato, and sprouts.
Fresh avocado when available.

Grilled Pesto Chicken 16.50

Boneless & skinless chicken breast in a sun dried tomato pesto marinade.
Served with grilled mushrooms, pesto, melted Provolone cheese and balsamic drizzle
on our Brioche bun.

Thinly Sliced Prime Rib French Dip 18.00

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

House Made Turkey Burger 16.50

Sauteed onion and mushroom on a warm Torta bun.

Keiki

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

Plain Ole Burger, served with plain fries. 10

Chicken Tenders in a basket with fries. 10

Grilled cheese quesadilla and Fries. 8.50

Creamy Mac and Cheese. 9.25

Cheese Pizza, tomato sauce and melted mozzarella. 9.25

Extras