

Chef de Cuisine John Tanner

Starters

Quesadilla Poblano 12.50

Poblano rajas, charred pineapple salsa, melted cheese blend, garlic crema.
With Kalua pork add 4.00

Fresh Catch Tostada 15.50

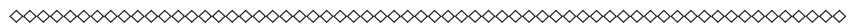
Two crisp corn tortilla, chili lime cabbage, charred pineapple salsa, crema

Grilled Shrimp open faced crostini, 14.50

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)* 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 and Flat Bread 14

Kalaheo Caesar Salad 12, With blackened Catch 21

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)* 14

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.

Entrees

*Thai Style Vegetable Curry (V), (GF) 22

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.

Chicken Parmesan Pasta 25

Pasta, peas, macadamia nut pesto, crispy chicken cutlet, and parmesan fondue.

*Eggplant cutlet available for our vegetarian diners.

Baked House Made Turkey Meatloaf 26

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

Grilled Vegetarian Sub 15.50

Grilled marinated veggies on a ciabatta roll, lemon-oregano aioli, and boursin. Fresh avocado when available.

House Made Chicken Po' Boy 16.50

Buttermilk fried boneless & skinless chicken breast, on Cafe baked pan cubano with tomato, shredded lettuce, and Frank's remoulade.

Kalaheo Cubano "Miami Style" 16.50

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 18.00

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

House Made Turkey Burger 15.95

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. 10

Chicken Tenders in a basket with fries. 10

Grilled cheese quesadilla and Fries. 8.50

Creamy Mac and Cheese. 9.25



Extras

Mashed Potato 5

Onion Rings. 7

Vegetable of the day. 5

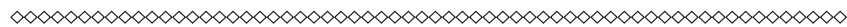
Garlic Cilantro Fries, Plain Fries. 7

Side of grilled vegetable, 6

White or Brown rice 4

Add Bleu cheese or chipotle aioli. 1

Add Cheddar, Monterey Jack, Swiss, Provolone, Muenster or Pepper Jack Cheese 1



Dessert Selection

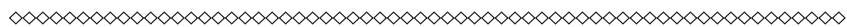
Chocolate Ganache Cake, 6.95

Warm House Baked Apple Pie. 5.95
with vanilla ice cream. add 3.50

Kauai Carrot Cake, 6.95

Coconut Layer Cake, 6.95

Gluten Free Cake, (when available), ask your server..., 7.95



BEVERAGES

Freshly Brewed Coffee 3.10

Espresso 2.95

Cappuccino 4.10

Cafe Latte, Single 3.85
Double 4.35

Cafe Mocha, Single 4.35
Double 4.85

Iced Tea with lemon 2.95

Freshly Brewed Coffee 2.75

House Cocktails

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>	9/12
<i>El Jimador / Herredura Repasado</i>	9/12

Cold Beer

Island Brews Kona Longboard Lager, Big Wave Golden Ale, Kona Castaway I.P.A.	7
Domestic Selection Bud Lite, Coors Lite	6
Import Stella Artois	7
Micro Brew Selection Rogue Dead Guy Ale, Deschutes Black Butte Porter	7.50

White California

Michael David Winery, Chardonnay, Lodi, 2017	31.00 5oz 8.00 9oz 14.50
Imagery, Chardonnay, 2018	30.00 5oz 7.50 9oz 13.50
Beringer Luminus, Chardonnay, Oak Knoll, 2016	45.00 5oz 12.00 9oz 19.75

White International

Tramin, Pino Grigio Alto Adige, Italy, 2018	38.00 5oz 10.00 9oz 19.00
Clean Slate, Riesling, Germany, 2017	26.00 5oz 6.50 9oz 11.75
Gerard Bertrand, Sauvignon Blanc, France, 2018	34.00 5oz 9.00 9oz 16.25

Rose Wines

Coeur Clementine Cotes De Provence, France, 2018	33.00 5oz 8.50 9oz 15.50
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Red California

Meiomi, Pinot Noir, Monterey-Sonoma- Santa Barbara, 2017	38.00 5oz 10.50 9 oz 19.00
North by Northwest Syrah/Merlot/Cab, Columbia Valley, WA 2014	38.00 5oz 9.00 9oz 16.25
Imagery, Cabernet Sauvignon, 2018	33.00 5oz 8.50 9oz 15.50
Foley Johnson, Cabernet Sauvignon Napa Valley, 2018	44.00 5oz 12.00 9oz 19.75
Austin Hope, Cabernet Sauvignon Paso Robles, 2017	50.00

Red International

Babich, Pinot Noir, Marlborough, New Zealand, 2017	42.00 5oz 11.00 9 oz 19.50
Chapoutier Belleruche Grenache/Syrah, Cotes-du-Rhone, France, 2018	33.00 5oz 8.50 9oz 15.50
Villa Matilde, Aglianico, Campania IGP, Italy, 2016	38.00 5oz 10.50 9oz 19.00
<h3>Reserve</h3>	
Orin Swift Abstract, Grenache/Petite Sirah/Syrah, Napa Valley, 2017	62.00