

Chef de Cuisine John Tanner

Starters

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

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.

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

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

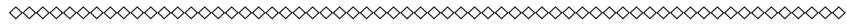
(Children's Menu)
Please, under 12 years old!

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

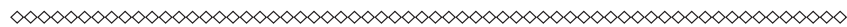
Garlic Cilantro Fries, Plain Fries. 7

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

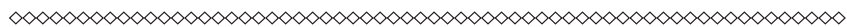
Chocolate Ganache Cake, 6.95

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