

Beverages

Island Tropicals ~

Mai Tai	Our own version of an island favorite	\$8
Pina Colada	A refreshing concoction of blended pineapple, coconut, and rum	\$8
Planter's Punch	Exotic mix of tropical fruit juices and dark rum	\$8
Blue Hawaii	Blue as the ocean ~ Rum, Blue Curacao and fruit juices	\$8
Fruit Smoothies	Strawberry and Pineapple	\$6

House Special Martinis ~

Kahilitini	A refreshing blend of CraZcrane, Midori Melon Liqueur, and a splash of lemon-lime served chilled	\$9
Lokelanitini	Bombay gin, Apricot brandy, sweet & sour and cranberry juices – shaken and served cold on-the-stem	\$9
Nenetini	Traditional vodka martini made with Grey Goose vodka	\$9

White Wine ~

	Glass	Bottle
Cooks Sparkling Wine	\$4	
Domaine Ste. Michelle Sparkling Wine		\$28
La Terre Chardonnay	\$5	\$20
Gabbiano Pinot Grigio	\$6	\$24
La Terre White Zinfandel	\$5	\$20

Red Wine ~

La Terre Merlot	\$6	\$24
Arnold Palmer Cabernet Sauvignon	\$7	\$32

Beer ~

Domestic	\$4
Imports	\$5
Draft Michelob Amber Bock and Coors Light	\$3.50
Keoki	\$3.75

Non-Alcoholic Beverages ~

Soft drinks, Coffee, Tea, Cocoa, Juices	\$2
--	-----

Sunday Brunch

Breakfast

Sweet Bread French Toast ~ and Maple syrup with your choice of ham, bacon, spam or Portuguese sausage	\$9.50
Fried Rice and Eggs ~ wok fried rice and two eggs any style with your choice of ham, bacon, spam or Portuguese sausage ~ a local favorite	\$8.95
Eggs Any Style ~ two eggs cooked to your liking with your choice of ham, bacon, spam or Portuguese sausage with toast and breakfast potatoes	\$8.75
Steak and Eggs ~ New York Steak grilled to perfection and two eggs any style with breakfast potatoes	\$16.50
Eggs Benedict ~ choice of Canadian bacon or fresh fish and Hollandaise sauce with breakfast potatoes	\$10.95
Chef's Omelet ~ three eggs with Maui onion, green pepper, ham and cheese with breakfast potatoes	\$10.25
Additional toppings .50¢ each	
Chef's Special Soup of the Day	\$5

Entrée Salads and Sandwiches

Classic Caesar Salad ~ creamy Caesar dressing, Parmesan cheese and garlic croutons	\$7.95
With Chicken	\$10.95
Chinese Chicken Salad ~ assorted Kula greens, oriental noodles, sugar snap peas and Hoisin chicken served with Sesame Soy dressing	\$10.95
Fresh Fish Sandwich ~ lightly battered fish and homemade Maui onion tartar sauce, served on toasted whole wheat Hoagie bun	\$10.95
Kahili Club Sandwich ~ layered turkey breast, bacon, lettuce, and tomato served on toasted whole wheat bread	\$10.95
Waikapu Burger ~ grilled 8 oz. sirloin pattie with Maui onion, lettuce, tomato and pickles served on an onion bun. Extra toppings add .50¢	\$10.95
Traditional Reuben Sandwich ~ thin slices of Corned beef, sauerkraut, and Swiss cheese on grilled rye bread	\$ 9.95
Chicken Sandwich Volcano spiced chicken breast with roasted pepper aioli, grilled onions, Pepper Jack cheese on Ciabatta Flat bread	\$10.95

All sandwiches served with choice of Salad or French fries

Sunday Brunch

Kama'aina Specialties

Saimin ~ garnished with roasted pork, crisp won tons, ham, fish cake, egg strips, and green onions served with our homemade broth	\$9.50
Seared Beef Poke ~ Maui onion, tomato, and scallion, tossed in Chef's special sauce and sesame seed drizzle, served with steamed white rice	\$14.50
Catch of the Day ~ Chef's daily preparation	Market price

Side Orders

Bacon ~ Ham ~ Portuguese Sausage	\$3.50
Spam	\$3
One Egg	\$2
Two Eggs	\$3.50
Toast and Preserves	\$3
Steamed Rice	\$1.50
Pineapple Wedges	\$2
Melons in Season	\$4

Desserts

Apple Pie Ala Mode ~ with vanilla ice cream	\$5
Homemade Mud Pie ~ Oreo cookie crust with Kona coffee ice cream filling, dark chocolate syrup, and a generous topping of whipped cream	\$5.50
Chocolate Brownie Sundae ~ with vanilla ice cream and whipped cream	\$5
Chocolate Martini ~ Stolichnaya Vanilla vodka, Godiva milk chocolate and white chocolate liqueurs shaken and served cold on-the-stem	\$10
Kahili Coffee ~ our house favorite! Frangelico, Baileys Irish Cream and Kahlua with Kona Coffee and whipped cream	\$9
Irish Coffee ~ the classic after dinner coffee, combining hot Kona coffee and Bushmills Irish Whiskey	\$8
Jamaican Coffee ~ a special blend of Jamaican Rum, Kahlua and steaming hot coffee	\$8
Keoke Coffee ~ hot Kona coffee with Dark Creme de Cacao, Kahlua and brandy	\$9

18% gratuity will be added to parties of six or more

Mahalo