

BREAKFAST

Available Daily 7 AM - 11 AM

STARTERS

OATMEAL 14

Steel Cut Oats, Brown Sugar, Raisins, Slivered Almonds

VANILLA YOGURT BOWL 14 (GF)

Anahola Granola, Berries

SEASONAL FRUIT PLATE 20 (GF)

Fresh Island Fruits, Berries

HALF PAPAYA 9 (GF)

With Lime Wedge

ACAI BOWL 18 (GF)

Berries, Granola, Bananas, Toasted Coconut

ENTRÉES

AVOCADO TOAST 29

Garlic Bread, Caramelized Onions & Mushrooms, Kamuela Micro Greens, Tomatoes, Avocado, Poached Egg, Aged Balsamic Drizzle

BREAKFAST TACOS 26

Bacon Potato Hash, Cheddar Cheese, Eggs, Mango Salsa, Flour Tortilla

TWO EGGS ANY STYLE 29

Two Eggs Your Way, Served with Choice of Applewood Smoked Bacon, Ham Steak, Portuguese Sausage, Taro Patty or Awesome Burger (Plant Based), Served with Red Salt Potatoes

THREE EGG OMELET 31

Choice of Three: Mushrooms, Spinach, Red Onion, Bell Peppers, Tomato, Green Onions, Bacon, Ham, Portuguese Sausage, Swiss or Cheddar Cheese, Served with Red Salt Potatoes

KO'A KEA FRENCH TOAST 27

Hawaiian Sweet Bread, Blueberry Compote, Lemon Zest, Cinnamon Butter

BELGIAN WAFFLE 26

Bananas, Whipped Cream, Crushed Macadamia Nuts

BUTTERMILK PANCAKES 26

Choice of: Plain, Chocolate Chip, Blueberry, Strawberry, Banana or Macadamia

LOCO MOCO 34

8 oz. Kobe Beef Patty, White Rice, Fried Egg, Mushroom, Onions, House Gravy

LOBSTER BENEDICT 39

Kona Lobster, Kamuela Tomato, Avocado, Mango & Chive Hollandaise, Toasted English Muffin

(GF) Gluten-Free, (V) Vegetarian, (V) Vegan

20% gratuity and a \$8 delivery fee will be assessed. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



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SIDES

BREAKFAST BREADS 8

Choice of: White Toast, Wheat Toast, Gluten Free Toast or English Muffin

RED SALT POTATOES 10

RICE 8

TWO EGGS 8

HARD BOILED EGG 5

AVOCADO 8

BREAKFAST MEATS 12

Choice of: Applewood Smoked Bacon, Ham, Portuguese Sausage, Awesome Burger Patty (Plant Based)

DRINKS

HOT TEA 8

Choice of: Earl Grey, Chamomile, English Breakfast or Mint

ICED TEA 8

Choice of: Iced Lilikoi Blend Tea or Iced Lilikoi Palmer

COFFEE 8

Kauai Roasteries Exclusive Ko'a Kea Blend Coffee

Add +\$2 for syrups: hazelnut, macadamia nut, caramel, coconut, vanilla

SPECIALTY COFFEE 10

FRENCH PRESS COFFEE 19

MILK 8

Hot Chocolate, Skim Milk, Whole Milk, or Almond Milk

ISLAND JUICES 8

Choice of: Passion Orange Guava (POG), Orange, Pineapple, Cranberry or Apple

FRESHLY SQUEEZED ORANGE JUICE 16

BREAKFAST SMOOTHIE 14

Chef's Choice of Fruit & Berries

MIMOSA 21

Choice of: Passion-Orange-Guava (POG), Pineapple, Mango or Orange Juice

KO'A KEA BLOODY MARY 21

Vodka, Tomato Juice, Lime, Ko'a Kea Spice Blend

Ⓜ GF Gluten-Free, Ⓜ V Vegetarian, Ⓜ V Vegan

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LUNCH

Available Daily 11:30 AM - 4:30 PM | Serviced from the Ko'a Kea Pool Bar

APPETIZERS

TRICOLOR CHIPS & MANGO SALSA 14

HUMMUS & GRILLED NAAN 16

MARGHERITA FLATBREAD 20

Mozzarella Cheese, Local Kamuela Tomato, Basil, Red Salt, Balsamic Reduction
GF cauliflower crust +\$4

COCONUT SHRIMP (6) 18

Sweet Chili Sauce, Lemon Wedge

CHICKEN WINGS (6) 18

Breaded Wings with Choice of Spicy Buffalo or Ranch with Carrots, Celery Sticks

ISLAND POKE BOWL 23

Ahi Poke, White Rice, Cucumbers, Avocado, Wasabi Aioli, Sweet Soy Drizzle

SALADS & ENTRÉES

add chicken +10, shrimp +12, mahi mahi +12, ahi +12, awesome burger (plant based) +9, coconut shrimp (4 pieces) +12

CAESAR SALAD 12

Romaine Lettuce, Herb Croutons, Parmesan, Caesar Dressing

LOCAL MIXED GREENS SALAD 13

Cherry Tomatoes, Cucumber, Carrots, Radish, Toasted Sesame Dressing

WATERMELON SALAD 20

Arugula, Goat Cheese, Red Onions, Mint, Cucumbers, Kalamata Olives, Citrus Vinaigrette

CHEESE QUESADILLA 16

Cheddar, Mozzarella, Sour Cream, Mango Salsa

FISH & CHIPS 24

Beer-Battered Ono, Tartar Sauce

ISLAND FISH TACOS 24

Blackened Mahi Mahi, Citrus Aioli, Hawaiian Slaw, Mango Salsa, Flour Tortilla

KOBE BEEF BURGER 22

Cheddar Cheese, Tomato, Butter Lettuce, Brioche Bun

AWESOME BURGER (PLANT BASED) 19

Avocado, Arugula, Tomatoes, Swiss Cheese, Basil Aioli, Brioche Bun

BUCKWHEAT SOBA NOODLES 24

Seared Ahi Tuna, Bok Choy, Edamame, Shimeji Mushrooms, Sesame Soy Vinaigrette

SNACKS

HAWAIIAN SALTED EDAMAME 11

SEASONED WAFFLE FRIES 12

HURRICANE POPCORN 14
arare furikake

LOCAL SEASONAL SORBET 12

TRUFFLE WAFFLE FRIES 19

TAHITIAN VANILLA ICE CREAM 12

 Gluten-Free,  Vegetarian,  Vegan

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DINNER

Available Daily 5:00PM - 8:30 PM

APPETIZERS & SALADS

BREAD BASKET 14

Fresh Baked Pretzel Bread, House Made Lilikoi Infused Whipped Butter, Red Salt

CRISPY BRUSSELS SPROUTS 20

Applewood Smoked Bacon, Parmesan Cheese, Balsamic Reduction

RED SALT STICKY RIBS 30

24 Hour Sous Vide Pork Ribs, Guava Lilikoi BBQ Sauce, Carolina Reaper, Namasu Cucumbers, Fresno Pepper, Cilantro, Scallions

LITTLE GEM CAESAR 21

Little Gem Romaine, Creamy Caesar Dressing, White Anchovies, Seasoned Parmesan Crisp, Fried Capers

GRILLED PEAR SALAD 23

Local Mixed Greens, Rosemary Infused Pear, Herbed Goat Cheese, Candied Curried Pecans, Organic Blueberries

ENTRÉES

RICE & VEGETABLES 32 (VG)

Cauliflower Fried Rice, Haricots Verts, Mushroom, Crispy Tofu, Macadamia Nut Chimichurri

SEARED FURIKAKE AHI STEAK 52

Asparagus, Yuzu Beurre Blanc, Ginger Lemongrass & Coconut Milk Infused Forbidden Black Rice

BLUE CRAB CRUSTED MONCHONG 67

Ginger Infused Sticky Rice, Shimeji Mushrooms, Edamame, Malaysian Chili Glaze, Basil Oil

HOISIN BRAISED SHORT RIB 57

Yukon Gold Mashed Potatoes, Roasted Root Vegetables, Natural Jus

RED SALT BURGER 62 Add Foie Gras +18

8oz Wagyu Beef, Kona Lobster, Pineapple, Smoked Bacon, Caramelized Onions, Cheddar Cheese, Garlic & Gold Truffle Aioli, Served with Truffle Waffle Fries

AUSTRALIAN LAMB CHOPS 88

Parmesan Herb Crusted Chops, Molokai Sweet Potato Mash, Roasted Kabocha Squash, Macadamia Nut Chimichurri

SWEETS

SOUFFLE CHEESECAKE 16

Strawberry Compote, Macadamia Nut Crumble, Strawberry Coulis

FLOURLESS CHOCOLATE CAKE 16 (GF)

Tahitian Vanilla Ice Cream, Cocoa Powder, Raspberry Coulis

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DINNER

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WINES

CHAMPAGNE/SPARKLING

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|--|----|
| Bouvet-Ladubay, Rose, France | 22 |
| Nicholas Feuillate, Brut Cuvee, Gasttronome NV | 30 |

WHITE WINE

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|---|----|
| Louis Jadot Chablis, France | 25 |
| Vavasour, Sauvignon Blanc, Awatatare Valley, NZ | 20 |
| Firestone, Riesling, Santa Barbara | 19 |
| Trinatas Chardonnay, Napa Valley | 19 |

RED WINE

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|---|----|
| Lincourt, Pinot Noir "Rancho Santa Rosa" Santa Rita Hills | 21 |
| Roth, Merlot, Sonoma County | 21 |
| Trinatas, Old Vine Cuvee, Red Blend, Contra Costa County | 23 |
| Banshee, Cabernet Sauvignon, Sonoma County | 20 |

BEERS

LOCAL BEERS

| | |
|-------------------------|----|
| Kona Hanalei Island IPA | 12 |
| Kona Kua Bay IPA | 12 |
| Lanikai Pillbox Porter | 17 |
| Kona Light Blonde Ale | 12 |
| Kona Longboard Lager | 12 |
| Paradise Lilikoi Cider | 13 |

IMPORTED BEERS

| | |
|--------------------------|----|
| Asahi (22oz) | 17 |
| Asahi Zero | 14 |
| Sapporo (22oz) | 17 |
| Kirin Ichiban (22oz) | 17 |
| Hitachino Nest White Ale | 18 |

COCKTAILS

MAI TAI 24

Bacardi Rum, Orange Curacao, Pineapple, Dark Rum, Sweet & Sour

TROPICAL MOJITO 22

Rum, Pineapple, Lime, Mint, Club Soda

MANGO MARGARITA 22

Tequila, Mango, Li Hing Mui or Red Salt Rim

ALEPPO MARGARITA 22

Spicy Aleppo Infused Tequila, Lime, Simple Syrup, Black Salt

OLD FASHIONED 23

Choice of Maker's Mark or Bulliet Rye, Sugar Cube, Angostura Bitters, Orange Peel

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