

SEASIDE GRILL

ON KAHALA BEACH

11:00am - 5:00pm

APPETIZERS

KALUA PORK CHEESE QUESADILLA	17
<i>Hawaiian style smoked pulled pork, mozzarella cheese, flour tortilla, lomi lomi tomato & guacamole</i>	
<i>nf/ef</i>	
SHRIMP SUMMER ROLLS	16
<i>sweet chili sauce (vegan option of tofu available)</i>	
<i>gf/df/ef</i>	
HAWAIIAN STYLE NACHOS	17
<i>Hawaiian style smoked pulled pork, Mexican cheese, yellow corn tortilla chips, sour cream, lomi lomi tomato, guacamole & fresh lime</i>	
<i>gf/nf/ef</i>	

SALADS AND BOWLS

KAHALA HOUSE SALAD	12
<i>mixed Kula lettuces, tomatoes, shallot red wine vinaigrette</i>	
<i>vegan gf/nf/df/ef</i>	
HAWAIIAN STYLE ACAI BOWL	15
<i>bananas, berries, house made granola, local honey served in a pineapple</i>	
<i>gf/df/ef</i>	
TRADITIONAL CAESAR SALAD	14
<i>chopped romaine lettuce with sourdough croutons, parmesan cheese and creamy caesar dressing</i>	
<i>grilled shrimp add 10 grilled chicken add 8</i>	
<i>nf</i>	
CHINESE CHICKEN SALAD	18
<i>grilled chicken sliced, cabbage, carrots, romaine, macadamia nuts, crisp won ton, cilantro sesame dressing (vegan option of tofu available)</i>	
<i>nf</i>	

SANDWICHES

ISLAND STYLE FISH TACOS	18
<i>Maui beer battered fresh catch, cabbage slaw, wasabi dressing, pineapple salsa, corn tortilla</i>	
<i>nf/ef</i>	
SEASIDE GRILL CLUB SANDWICH	18
<i>sliced turkey, romaine, tomato, bacon, organic sprouted multi-grain bread</i>	
<i>nf</i>	
THE KAHALA BURGER	22
<i>wagyu beef, white cheddar, Kahala sauce, lettuce, tomato, toasted brioche and french fries</i>	
<i>nf</i>	
CRISPY CHICKEN SANDWICH	19
<i>buttermilk fried chicken breast, Kamuela tomatoes, shredded lettuce, secret sauce & french fries</i>	
<i>nf</i>	
KAHALA FISH SANDWICH	20
<i>grilled fresh catch, shredded lettuce, pickle sauce, toasted brioche bun and french fries</i>	
<i>nf</i>	
“BRADDAAH DAVES” TARO BURGER	24
<i>packed with “superfood” ingredients, grilled portobello mushroom, melted Daiya, Kula field greens, Hamakua tomatoes</i>	
<i>vegan nf/df/ef</i>	

DESSERT

HAAGEN DAZS ICE CREAM BARS	6
<i>chocolate & dark chocolate or vanilla & milk chocolate</i>	
MILK SHAKES	10
<i>made with Haagen Dazs ice cream - chocolate, vanilla or strawberry</i>	
<i>gf/nf</i>	

KEIKI

ALL BEEF HOT DOG with fries	10
<i>nf</i>	
WAGYU BEEF BURGER with fries	12
<i>nf</i>	
GRILLED CHEESE SANDWICH with fries	8
<i>add ham 5</i>	
<i>nf/ef</i>	
CHICKEN FINGERS with fries	10
<i>nf</i>	
MINI NACHOS	10
<i>yellow corn tortilla chips, Mexican cheese, sour cream</i>	
<i>gf/nf/ef</i>	

GF=Gluten Free NF=Nut Free DF=Dairy Free EF=Egg Free

*consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

COCKTAILS



ROYAL PINE <i>Rum, peaches, pineapple, banana, Coruba dark rum, dash of coconut. served in a fresh pineapple</i>	29
HULA MOON <i>Muddled mint with elderflower liqueur, gin, fresh squeezed lime juice and cucumber lace this cocktail with fresh herbal undertones</i>	19
ISLAND POLOMA <i>Mexico's most popular drink, but served with an island twist. Espolòn Blanco, grapefruit juice and fresh lime juice makes for a real laid back thirst quencher</i>	18
MAI TAI <i>Rum, orange curacao, toasted almond orgeat syrup, lemon juice topped with a float of Coruba dark rum</i>	21
LAVENDER COCONUT COLLINS <i>Vodka, creme of coconut, fresh lemon juice, housemade lavender agave nectar, club soda</i>	19
PINEAPPLE VANILLA MOJITO <i>Rum, lime juice, vanilla-infused agave nectar, fresh pineapple muddled with mint, coconut water</i>	19
BLUE HAWAIIAN <i>Rum, coconut cream, blue curacao, pineapple juice, fresh squeezed lemon juice and our simple syrup</i>	19

DOMESTIC BEER 9

Bud Light, Budweiser, Coors Light

IMPORTED BEER 10

Asahi, Kirin, Corona, Heineken, Stella Artois

DRAFT BEER 10

Bikini Blonde
Big Swell IPA
22 oz Bikini Blond 13
22 oz Big Swell IPA 13
Local Seasonal Draft Selection MP

LOCAL & CRAFT 10

Lagunitas IPA
Blue Moon Belgian Wheat
Kona Brewing Longboard
Lager

SPECIALTY BREW

Ace Pineapple Cider 10
Ola Hard Seltzer 8

WINES BY THE GLASS

Pierre Sparr, Brut Rose	18
Lamarca Prosecco 187ml	14
Moet Imperial Rose 187ml	29
Laurent Perrier, Champagne 187ml	25
Kahala 'Signature' Riesling	17
Chalk Hill, Chardonnay	19
Chateau Gassier 'Espirit' Dry Rose	18
Danzante, Pino Grigio	15
Whitehaven, Sauvignon Blanc	15
Kahala 'Signature' Pinot Noir	18

NON-ALCOHOLIC | df

BLENDED 9

STRAWBERRY MAGIC
strawberries, pineapple, banana

MANGO MADNESS
mango, passion fruit, pineapple, coconut

PEACHY KEEN
peach, coconut, pineapple, grenadine

KAHALA FRUIT CRUSH
peach, banana, passion fruit, coconut

SMOOTHIES 9

Flavor Options: Mango, Pineapple, Coconut, Raspberry,
Strawberry, Peach, Banana, Chocolate, Vanilla, Cappuccino

