

SEASIDE GRILL

ON KAHALA BEACH

11:00am - 5:00pm



APPETIZERS

CHIPS & DIP

Corn tortilla chips, lomi lomi tomatoes, guacamole
gf | nf | ef

KALUA PORK CHEESE QUESADILLA

Hawaiian style smoked pulled pork, mozzarella cheese flour tortilla, lomi lomi tomato, sour cream & guacamole
nf | ef

SHRIMP SUMMER ROLLS

Sweet chili sauce (vegan option of tofu available)
gf | df | ef

HAWAIIAN STYLE NACHOS

Hawaiian style smoked pulled pork, Mexican cheese re-fried black beans, yellow corn tortilla chips, sour cream lomi lomi tomato, guacamole & fresh lime
gf | nf | ef

SANDWICHES

ISLAND STYLE FISH TACOS

Grilled fresh catch, cabbage slaw wasabi dressing, pineapple salsa, corn tortillas
nf | ef

SEASIDE GRILL CLUB SANDWICH

Sliced turkey, romaine, tomato, avocado, bacon, organic sprouted multi-grain bread & Maui potato chips
nf

THE KAHALA BURGER

Wagyu beef, white cheddar, Kahala sauce, lettuce, tomato, toasted brioche & french fries
nf

SEASIDE GRILL CHICKEN SANDWICH

Grilled chicken breast, Swiss cheese, guacamole Kamuela tomatoes, shredded lettuce, chipotle crema pickles & french fries
nf

KAHALA FISH SANDWICH

Grilled fresh catch, shredded lettuce, pickle sauce toasted brioche bun & french fries
nf

"BRADDAH DAVES" TARO BURGER

Packed with "superfood" ingredients grilled portobello mushroom, melted Daiya Kula field greens, tomatoes
vegan | nf | df | ef

TUNA FISH SANDWICH

Tuna salad, romaine lettuce, red onion Kamuela tomatoes, sprouted multi-grain bread pickle spear & Maui potato chips

SALADS AND BOWLS

KAHALA HOUSE SALAD

Mixed Kula lettuces, tomatoes, shallot red wine vinaigrette
vegan | gf | nf | df | ef

HAWAIIAN STYLE ACAI BOWL

Bananas, berries, house made granola, local honey served in a pineapple
gf | df | ef

TRADITIONAL CAESAR SALAD

Chopped romaine lettuce with sourdough croutons parmesan cheese & creamy caesar dressing
grilled shrimp add 10 | grilled chicken add 8
nf

CHINESE CHICKEN SALAD

Grilled chicken sliced, cabbage, carrots romaine, macadamia nuts, crisp won ton cilantro sesame dressing (vegan option of tofu available)

SEASIDE GRILL COBB SALAD

Chopped romaine, Kamuela tomatoes, avocado blue cheese, hard cooked egg, bacon, grilled chicken buttermilk dressing

KEIKI (UP TO 12 YEARS OLD)

ALL BEEF HOT DOG with fries
nf

WAGYU BEEF BURGER with fries
nf

CRISPY ISLAND STYLE CHICKEN BITES
carrot sticks & fries
choice of ranch, BBQ or teriyaki sauce
nf / ef / df

GRILLED CHEESE SANDWICH with fries
add ham 5
nf | ef

MINI NACHOS

Yellow corn tortilla chips, Mexican cheese, sour cream
gf | nf | ef

DESSERT

KAHALA ICE CREAM SANDWICHES

HAAGEN DAZS ICE CREAM BARS
Chocolate or vanilla & milk chocolate

MILK SHAKES

Made with Haagen Dazs ice cream chocolate, vanilla or strawberry
gf | nf

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
Please help us maintain a clean environment by refraining from consuming food and beverages within 4ft of the pool.
Mahalo for your kōkua.

COCKTAILS

 ROYAL PINE	29
<i>Rum, peaches, pineapple, banana, Coruba dark rum, dash of coconut served in a fresh pineapple</i>	
KAHALA MAI TAI - A KAHALA FAVORITE SINCE 1964	21
<i>Bacardi Gold rum, orange curacao, toasted almond orgeat syrup, fresh squeezed lemon juice, topped with a float of dark rum</i>	
HULA MOON	19
<i>Muddled mint with elderflower liqueur, gin, fresh squeezed lime juice and cucumber lace this cocktail with fresh herbal undertones</i>	
ISLAND PALOMA	19
<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>	
LAVENDER COCONUT COLLINS	19
<i>Vodka, creme of coconut, fresh lemon juice, housemade lavender agave nectar, club soda</i>	
PINEAPPLE VANILLA MOJITO	19
<i>Rum, lime juice, vanilla-infused agave nectar, fresh pineapple muddled with mint, coconut water</i>	
BLUE HAWAIIAN	19
<i>Rum, coconut cream, blue curacao, pineapple juice, fresh squeezed lemon juice and our simple syrup</i>	
DIAMOND HEAD MULE	19
<i>Your choice of rum or Hawaii's organic Ocean vodka with fresh lime juice our house made ginger syrup and a splash of pineapple juice and club soda</i>	
COCO-JITO FREEZE	19
<i>Rum, mint, Hawaiian coconut syrup, house made sweet n sour, blended to perfection and topped with toasted coconut flakes</i>	

DRAFT

1 0

16oz Maui Brew Bikini Blonde | 22oz add \$3

16oz Maui Brew Big Swell IPA | 22oz add \$3

IMPORTED BEER

1 0

Asahi
Corona
Heineken

DOMESTIC BEER

9

Bud Light
Budweiser
Coors Light

LOCAL & CRAFT

1 0

Lagunitas IPA
Kona Brewing Longboard Lager
Ace Pineapple Cider
Ola Hard Seltzer

WINES BY THE GLASS

Pierre Sparr, Brut Rose	18	Chardonnay, Chalk Hill, Sonoma Coast	19
Lamarca Prosecco 187ml	14	Rosé, Rhone Blend, Domaine de l'Hortus, Le Loup dans la Bergerie, Pays d'Oc	16
Moet Imperial Rose 187ml	29	Sauvignon Blanc, Whitehaven, New Zealand	16
Laurent Perrier, Champagne 187ml	25	Pinot Noir Elouan, Oregon	18
Kahala 'Signature' Riesling, Rheinhessen	17		

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, pineapple

SMOOTHIES 9

MANGO PEACH
PINEAPPLE BANANA
COCONUT CHOCOLATE
RASPBERRY VANILLA
STRAWBERRY CAPPUCINO