PLUMERIA
Beach House

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

STARTERS

Bowl of Edamame VEGAN | GF | NF | DF | EF — 14
Steamed Soy Beans, Hawaiian Rock Salt

Chef's Loaded Fries NF — 14
Caramelized Onion, Melted White Cheddar, Secret Sauce

Fried Ahi Poke Musubi NF — 30
Sweet Soy, Ogo, Asian Rémoulade

Kahala Caesar Salad NF — 22
Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Anchovy Dressing
*add Fish 16 | *add Chicken 14 | *add Tofu 10

Beach House Salad GF | NF — 36
Poached Jumbo Prawns, Crab, Avocado, Hard Cooked Waiālua Egg, Asparagus
Lettuce, Cucumber, Hāmākua Tomatoes, Sauce Louie

Chef's Onion Soup NF — 18
Caramelized Onions, Beef Broth, Gruyère Cheese, Crispy Onions

SANDWICHES Choice of French Fries, Sweet Potato Fries, or Small Salad

The Kahala Burger NF — 30
Locally Raised Beef, White Cheddar, Kahala Sauce, Caramelized Onions
Kawamata Tomato, Lettuce, Toasted Brioche

Portobello Mushroom Burger NF — 32
Swiss Cheese, Sautéed Onions and Peppers, Truffle Aioli, Brioche Bun

Chicken Sandwich NF — 30
Fried Chicken Breast, Chipotle Aioli, Pickled Pickles, Onions, Lettuce, Tomato, Brioche Bun

Roasted Turkey Club Sandwich NF | DF — 28
Roasted Turkey, Bacon, Avocado, Romaine, Organic Sprouted Wheat Bread

Entrées

Grilled Vegetable Grain Bowl VEGAN | DF | EF — 28
Warm Barley Salad, Macadamia Nut Pesto, Ho Farm Cherry Tomatoes, Avocado
Mixed Greens, Balsamic Vinaigrette, Grilled Zucchini, Peppers, Eggplant, Portobello Mushrooms

Steak Frites NF | DF | EF — 51
10 oz Striploin, Red Wine Demi Glace, French Fries

PAN PIZZA

Design Your Own Pizza — 26
Bell Peppers, Mushrooms, Onions, Olives, Pineapple, Ham, Pepperoni, Tomatoes
(add $2 per topping)

Margherita Pizza — 28
Mozzarella Cheese, Fresh Tomatoes, Basil

A service charge of 20% will be added to checks for parties of 5 guests or more. Menu items and prices are subject to change without notice
*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

07.01.25

Bar Favorites

Kahala Mai Tai - A Kahala Favorite Since 1964 22

bacardi gold rum, orange curacao, toasted almond orgeat syrup, fresh squeezed lemon juice
topped with a float of dark rum

Ilikea's Mai Tai 26

awarded the title of world's best mai tai at the international mai tai competition in Kona, Hawaiʻi
bacardi 8, disarono amaretto, canton ginger liquor, house made kaffir lime sour, caramelized pineapple purée
topped with bacardi black float and custom made pineapple-bacardi sorbet by Asato Family Shop
this is a mai tai you must try!

Blue Lagoon 20

A nod to the cocktail that first became popular during the early days of the Kahala, The Blue Hawaii.
don q white rum, pau vodka, bols blue curacao, ginger, fresh lime

Punalu'u Diamond 22

special edition maestro dobel diamante tequila
selected for The Kahala Hotel & Resort by Food and Beverage Director Christina Maffei
cointreau, fresh lime, Hawaiian black lava salt

Santa Spritz 22

prosecco, aperol, cranberry, soda water, orange

CLIX Cringle 65

Distilled 159 times ("CLIX" in Roman numerals) by Master Distiller Harlen Wheatley of Buffalo Trace Distillery
for unmatched purity, silkiness, and structure.
CLIX vodka, dry vermouth, cranberry bitters

Winter Wake Up 20

tito's vodka, borghetti coffee liqueur, peppermint

Paniolo Hearth 22

bruichladdich scotch, drambuie, xocolatl mole bitters, cream, nutmeg

Gingerbread Eggnog 22

don q spiced rum, borghetti coffee liqueur, eggnog, molasses, baking spices

Crimson Tradewinds 24

lalo tequila, hibiscus, australian orange & aztec chocolate bitters

Eastside Fizz 24

hendrick's gin, coconut, fresh lime, mint, soda