

Lunch Menu

~ small plates ~

CRISPY AHI SPRING ROLLS NF DF 20

sweet chili grain mustard yuzu sauce
upcountry greens, confetti slaw

LITTLE BEACH HOUSE FIRECRACKER

POKE BOWL NF DF 22

sushi rice, furikake, firecracker sauce
limu ahi poke, avocado, sesame seeds
bubu arare

GRILLED OLIVE OIL & HERB ARTISAN 15

BREAD NF

spinach artichoke and olive gratin, crudité

PULLED TURKEY QUESADILLA NF EF 13

hoisin sauce, green onion, cilantro, jack cheese
guacamole, tortilla chips, flour tortilla, roasted
tomato salsa

LUAU STYLE BRUSCHETTA EF, DF 20

island pork 3 ways, "new wave" lomi salmon belly
grilled artisan bread, hawaiian chili pepper water
braised luau leaf mac nut pesto, fresh poi

~ soups and salads ~

BUTTERNUT SQUASH BISQUE NF 10

candied bacon, sweet bread croutons
pumpkin seeds, lemon basil oil

KAHALA HEIRLOOM GAZPACHO NF EF GF 18

crab, shrimp, scallop, avocado, cucumber
crème fraiche

BLACKENED AHI NICOISE GF NF DF 20

blue lake beans, saffron poached potato, local
lettuce and tomatoes, soft poached egg, nicoise
olives, roasted shallot vinaigrette

BEACH HOUSE SALAD NF DF EF 18

soy braised pork belly, jumbo shrimp, avocado
sprouted quinoa, roasted kabocha, grilled kahuku
corn, ho farms tomato vinaigrette

CURRY CHICKEN SALAD GF DF 18

chicken breast, celery, apples
craisins, curry aioli, macadamia nuts,
ripe local papaya, fruit and fresh berries

PIPIKAULA KALE & ROMAINE CAESAR NF 15

fresh kale, romaine lettuce, sweet bread toast
parmesan cheese, shaved pipikaula
lemon garlic dressing

ASIAN CHICKEN SALAD NF EF DF 16

grilled marinated chicken, romaine lettuce
napa cabbage, bean sprouts, bell peppers
cilantro, scallions, crispy won ton strips
sesame dressing

~ between the bread ~

CHOICE OF FRENCH FRIES, SWEET POTATO FRIES OR SMALL SALAD

PULEHU CHICKEN CLUB SANDWICH NF DF 18

pulehu chicken, avocado, sprouts, BLT
wasabi mayo, toasted multigrain bread

SUPER "FOOD" VEGGIE BURGER NF 18

grilled vegetable burger, nutritional yeast
roasted portabello, tomato up country greens,
pesto, noni dressing

LOBSTER ROLL NF MP

brioche loaf, lobster salad, avocado, local lettuces

TURKEY BRIE PANINI NF 17

smoked turkey, brie, basil, spinach
cranberry mustard, caramelized onions
arugula, sourdough

THE KAHALA BURGER NF 22

brioche, custom beef blend, white cheddar
pineapple bacon chutney, sweet soy glaze
horseradish cream, watercress, tomato

~big plates and bowls~

THE BEACH HOUSE

BIG POKE BOWL GF NF DF 25

limu ahi, limu tako, hamachi onion, salmon onion
tobiko, pickled radish, cucumber, ogo, sushi rice

OUR LOCO MOCO DF NF 27

braised shortrib, natural jus, crunchy poached egg
crispy fried onions, braised mushroom medley
steamed white rice

CITRUS SHRIMP BOWL EF NF DF 23

marinated shrimp, green papaya, edamame, cilantro
green onions, carrots, braised bean sprouts jasmine rice
cucumbers

BAKED SALMON BOWL NF DF 24

norwegian craft raised salmon
crab and mushroom stuffing, firecracker aioli
matsuri rice, soy glaze, nori

ISLAND STREET TACOS NF 16

blackened fish or smoked roast pork, shredded
cabbage, shredded jack cheese, spiced remoulade
pico de gallo, guacamole, tortilla chips, lime wedges
flour or corn tortilla

COMPOSED FRESH ISLAND CATCH MP

chef's preparation of selected fresh island fish

~ curry buffet at the plumeria beach house ~

35 ADULT 17.5 CHILDREN UNDER 12 AVAILABLE EVERY WEDNESDAY FROM 11:45AM-2:00PM

Japanese Curry, Thai Curry and Indian Curry are presented buffet style
along with Chef's Soup of the Day, Salad Bar and Dessert Bar.

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

prices do not include applicable state tax and gratuity

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