

STARTERS

Bowl of Edamame VEGAN GF NF DF EF <i>Steamed Soy Beans, Hawaiian Rock Salt</i>	12
Chef's Loaded Fries NF <i>Caramelized Onion, Melted White Cheddar, Secret Sauce</i>	12
Fried Ahi Poke Musubi NF <i>Sweet Soy, Ogo, Asian Rémoulade</i>	27
Kahala Caesar Salad NF <i>Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Anchovy Dressing</i> *add Fish 16 *add Chicken 14 *add Tofu 10	19
Beach House Salad GF NF <i>Poached Jumbo Prawns, Crab, Avocado, Hard Cooked Waiālua Egg, Asparagus Lettuce, Cucumber, Hāmākua Tomatoes, Sauce Louie</i>	32
Chef's Onion Soup NF <i>Caramelized Onions, Beef Broth, Gruyère Cheese, Crispy Onions</i>	16

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

The Kahala Burger NF <i>Locally Raised Beef, White Cheddar, Kahala Sauce, Caramelized Onions Kawamata Tomato, Lettuce, Toasted Brioche</i>	28
Bruddah Dave's Taro Burger VEGAN GF NF DF EF <i>Grilled Taro Burger, Roasted Portobello, Melted Daiya, Kawamata Tomato, Upcountry Greens Balsamic Dressing</i>	27
Chicken Sandwich NF <i>Fried Chicken Breast, Chipotle Aioli, Pickled Pickles, Onions, Lettuce, Tomato, Brioche Bun</i>	26
Roasted Turkey Club Sandwich NF DF <i>Roasted Turkey, Bacon, Avocado, Romaine, Organic Sprouted Wheat Bread</i>	25

Entrées

Grilled Vegetable Grain Bowl VEGAN DF EF <i>Warm Barley Salad, Macadamia Nut Pesto, Ho Farm Cherry Tomatoes, Avocado Mixed Greens, Balsamic Vinaigrette, Grilled Zucchini, Peppers, Eggplant, Portobello Mushrooms</i>	26
Grilled Certified Angus Beef Ribeye 11oz GF EF <i>Choice of Sauce: Creamy Waimanalo Green Peppercorn or Red Wine Comes with Steamed Vegetables and French Fries</i>	70

PAN PIZZA

Design Your Own Pizza <i>Bell Peppers, Mushrooms, Onions, Olives, Pineapple, Ham, Pepperoni, Tomatoes (add \$2 per topping)</i>	25
Margherita Pizza <i>Mozzarella Cheese, Fresh Tomatoes, Basil</i>	27

Bar Favorites

Millennium Star 64

An exclusive diamond martini with an exquisite garnish. Named after the only diamond in the world that is rated both internally and externally flawless
stoli elite, carpano vermouth, australian orange bitters, caviar stuffed olive, cocktail onion, champagne gelée enhanced with diamond shimmer

Kahala Mai Tai - A Kahala Favorite Since 1964 21

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

Ililikea's Mai Tai 24

awarded the title of world's best mai tai at the international mai tai competition in Kona, Hawai'i
bacardi 8, disaronno 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!

Pink Sunrise 21

A gimlet inspired by the intense pink colored, 29.78 ct heart-shaped diamond, the Pink Sunrise
empress butterfly pea flower gin, falernum, fresh lime, giffard lichi-li

The French Blue 21

A nod to the cocktail that first became popular during the early days of the Kahala, The Blue Hawaii. Just like the Kahala and the Blue Hawaii, The French Blue, aka Hope Diamond, is an infamous piece of history with an amazing story
selvarey white rum, pau vodka, bols blue curacao, ginger, fresh lime finished with a white orchid, symbolic of strength, beauty, love and luxury

The Enigma 21

A 'black diamond' margarita named after a billion-year-old, exquisite, extremely rare carbonado type black diamond weighing 555.55 ct, cut in the shape of a Hamsa, a sign of protection, warding off the evil eye representing blessings, power, and strength
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

Coco-jito Freeze 19

rum, mint, calahua crème of coconut, house made sweet n sour, blended to perfection and topped with toasted coconut

Hana Hou 19

relax and enjoy this kahala favorite made with rum, passion fruit liqueur, pineapple juice, elderflower syrup

White Spritz 19

st-germain liqueur, prosecco, fresh lime juice, fresh mint leaves, topped with club soda garnished with flower and mint sprig

Diamond Head Mule 19

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

Island Paloma 19

mexico's most popular drink, but served with an island twist. espòlòn blanco, grapefruit juice and fresh lime juice makes for a real laid back thirst quencher

Hula Moon 19

muddled mint with elderflower liqueur, gin, fresh squeezed lime juice and cucumber lace this cocktail with fresh and zesty accents