



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

## STARTERS

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

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

<b>The Kahala Burger</b> NF <i>Kua'aina Ranches' Beef, White Cheddar, Kahala Sauce, Caramelized Onion, Kawamata Tomato, Lettuce Toasted Brioche</i>	28
<b>Bruddah Dave's Taro Burger</b> VEGAN   GF   NF   DF   EF <i>Grilled Taro Burger, Roasted Portobello, Melted Daiya, Kawamata Tomato, Upcountry Greens</i> <i>Balsamic Dressing</i>	27
<b>Maui Nui Venison Burger</b> NF <i>Pineapple Onion Bacon Chutney, Waialua Tomme Cheese, Dijonnaise, Kawamata Tomato, Lettuce</i> <i>Toasted Brioche</i>	32
<b>Roast Turkey Club Sandwich</b> NF   DF <i>Roasted Turkey, Bacon, Avocado, Romaine, Organic Sprouted Wheat Bread</i>	25

## PAN PIZZA

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

## HEALTHY OPTION

<b>Grilled Vegetable Grain Bowl</b> VEGAN   DF   EF <i>Warm Barley Salad, Macadamia Nut Pesto, Ho Farm Cherry Tomatoes, Avocado, Mixed Greens</i> <i>Balsamic Vinaigrette, Grilled Zucchini, Peppers, Eggplant, Portobello Mushrooms</i>	26
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Service charge of 19% will be added to checks for parties of 6 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

## 60<sup>TH</sup> ANNIVERSARY COCKTAILS

Millennium Star 64/each  
all other anniversary cocktails 21/each

### Millennium Star

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

### Ocean Dream

This modern twist on the classic Grasshopper is named after the 5.51 ct Ocean Dream Diamond, the first and only natural diamond known to possess a blue-green hue, making it one of the rarest in the world.  
*crème de mint, dorda coconut liquor, fernet branca, coconut milk, served frozen*

### Pink Sunrise

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 Florentine

The Thomas Margarita is the inspiration for this cocktail with the color of The Florentine Diamond a 137.27 ct double rose cut, yellow diamond whose whereabouts have become a mystery.  
*xicarú mezcal, giffard vanilla de madagascar, fresh lime, agave, smoked kiawe salt*

### The French Blue

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

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 aged in french & american oak, barrel selected for the kahala hotel & resort by food and beverage director christina maffei, cointreau, fresh lime, hawaiian black lava salt*

## BAR FAVORITES

### Ilíkea'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, 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*

### Kahala Mai Tai – A Kahala Favorite Since 1964 21

*Bacardi Gold rum, orange curacao, toasted almond orgeat syrup and fresh squeezed lemon juice*  
*Topped with a float of dark rum*

### The Kahalarita 20

*The secret is out! Fresh papaya turns this classic cocktail into a margarita you'll never forget*

### 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 and 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

*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*

### Island Paloma 19

*Mexico's most popular drink, but served with an island twist. Espolon 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*

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