



KA LIHIKAI
RESTAURANT + BAR

BREAKFAST

WAINAKU \$19

assorted fruits, housemade banana bread, greek yogurt parfait, honey butter

LOCO MOCO* \$17/ \$32

korean braised beef short rib, kimchi fried rice, short rib gravy, fried egg, lomi tomato, fried garlic

sub burger patty +\$2

make it a double!

AVO TOASTIE* \$17

Sundog Bakery sourdough, avocado mash, 2 eggs, lomi tomato, lime crema, local greens, lilikoi vinaigrette

GRAVLAX SLIDERS* \$19

toasted bagel, salmon cream cheese spread, house cured salmon, red onion, tomato, local greens, capers, balsamic vinaigrette

BELGIAN STYLE WAFFLE \$16

mixed fruits, whipped cream, honey

OMELET YOUR WAY* \$18

three egg omelet (choice of bell pepper, mushroom, tomato, green onion, spinach, bacon, portuguese sausage), mozzarella cheese and house potatoes

KEAUKAHA* \$16/ \$30

two eggs your way, portuguese sausage, bacon, house potatoes, wheat toast

make it a double!

HONEY TOAST \$15

punalu'u sweetbread, honey butter, mixed fruits, whipped cream, candied macadamia nuts

KALO BOWL \$16

acai sorbet, mixed fruits, steamed kalo, macadamia nuts, toasted coconut, honey

KALUA PIG HASH* \$16/ \$30

housemade kalua pig hash, fried egg, Sundog Bakery bread, lilikoi hollandaise, house potatoes

make it a double!

BREAKFAST WRAP \$16

scrambled eggs, bell peppers, onion, mushroom, mozzarella cheese, chipotle, pico del gallo, house potatoes

add bacon or Portuguese sausage +\$4

GRANOLA SHORT STACK \$16

fluffy hotcakes, granola, macadamia nuts, toasted coconut, bananas, coconut syrup

SIDES

HOUSE POTATOES \$6

BACON \$6

PORTUGUESE SAUSAGE \$6

KALUA PIG HASH \$6

FRESH FRUIT BOWL \$10

WHEAT TOAST \$4

TWO EGGS \$5

STEAMED RICE \$4

KIMCHI FRIED RICE \$8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Groups of 6 or more will have an 18% service charge added to their bill.



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BEVERAGES

KA'U COFFEE \$5

HOT TEA \$5

ESPRESSO/AMERICANO \$6

LATTE/ CAPPUCCINO \$7

add flavorings (\$1)
mocha, coconut, caramel

ICED TEA \$4

LILIKOI ICED TEA \$6

JUICES \$5

orange, pineapple,
guava, POG, cranberry

SOFT DRINKS \$4

coke, diet coke, sprite, fruit punch

MAUI BREWING CO. \$5

root beer or ginger beer

COCKTAILS

(21 years and older)

MIMOSA \$13

choice of orange, pineapple, guava or lilikoi

KA LIHIKAI BLOODY MARY \$16

PAU Maui vodka, preservation mix, spiced shrimp

KA LIHIKAI BLOODY MARIA \$16

Sauza silver, preservation mix, spiced shrimp

IRISH COFFEE \$13

Jamesons Irish whiskey, simple syrup, Ka'u coffee,
whipped cream

ESPRESSO MARTINI \$14

Tito's vodka, Koloa coffee rum, espresso, simple syrup,
cream

PROSECCO \$10/ \$40

JEAN LOUIS BLANC DE BLANC \$11/ \$44



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HAPPY HOURS!

TUESDAY- SATURDAY 300PM- 500PM

LIVE MUSIC!

WEDNESDAY- SATURDAY 400- 600PM

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