

# SEASIDE GRILL

ON KAHALA BEACH  
11:00am - 5:30pm

## APPETIZERS

- CHIPS & DIP 12  
*Corn tortilla chips, lomi lomi tomatoes, guacamole*  
*gf|nf|ef*
- KALUA PORK CHEESE QUESADILLA 17  
*Hawaiian style smoked pulled pork, mozzarella cheese*  
*flour tortilla, lomi lomi tomato & guacamole*  
*nf|ef*
- SHRIMP SUMMER ROLLS 16  
*Sweet chili sauce (vegan option of tofu available)*  
*gf|df|ef*
- HAWAIIAN STYLE NACHOS 19  
*Hawaiian style smoked pulled pork, Mexican cheese,*  
*re-fried black beans, yellow corn tortilla chips, sour*  
*cream, lomi lomi tomato, guacamole & fresh lime*  
*gf|nf|ef*

## SANDWICHES

- ISLAND STYLE FISH TACOS 18  
*Maui beer battered fresh catch, cabbage slaw*  
*wasabi dressing, pineapple salsa, corn tortillas*  
*nf|ef*
- SEASIDE GRILL CLUB SANDWICH 18  
*Sliced turkey, romaine, tomato, bacon*  
*organic sprouted multi-grain bread*  
*nf*
- THE KAHALA BURGER 22  
*Wagyu beef, white cheddar, Kahala sauce, lettuce,*  
*tomato, toasted brioche & french fries*  
*nf*
- SEASIDE GRILL CHICKEN SANDWICH 19  
*Grilled chicken breast, Swiss cheese, guacamole*  
*Kamuela tomatoes, shredded lettuce, chipotle crema*  
*pickles & french fries*  
*nf*
- KAHALA FISH SANDWICH 20  
*Grilled fresh catch, shredded lettuce, pickle sauce*  
*toasted brioche bun & french fries*  
*nf*
- “BRADDAH DAVES” TARO BURGER 24  
*Packed with “superfood” ingredients*  
*grilled portobello mushroom, melted Daiya*  
*Kula field greens, tomatoes*  
*vegan|nf|df|ef*

## SALADS AND BOWLS

- KAHALA HOUSE SALAD 12  
*Mixed Kula lettuces, tomatoes, shallot red wine*  
*vinaigrette*  
*vegan|gf|nf|df|ef*
- HAWAIIAN STYLE ACAI BOWL 15  
*Bananas, berries, house made granola, local honey*  
*served in a pineapple*  
*gf|df|ef*
- TRADITIONAL CAESAR SALAD 14  
*Chopped romaine lettuce with sourdough croutons*  
*parmesan cheese & creamy caesar dressing*  
*grilled shrimp add 10 | grilled chicken add 8*  
*nf*
- CHINESE CHICKEN SALAD 18  
*Grilled chicken sliced, cabbage, carrots*  
*romaine, macadamia nuts, crisp won ton*  
*cilantro sesame dressing (vegan option of tofu available)*

## KEIKI (UP TO 12 YEARS OLD)

- ALL BEEF HOT DOG with fries 12  
*nf*
- WAGYU BEEF BURGER with fries 12  
*nf*
- CRISPY ISLAND STYLE CHICKEN BITES 10  
*carrot sticks & fries*  
*choice of ranch, BBQ or teriyaki sauce*  
*nf / ef / df*
- GRILLED CHEESE SANDWICH with fries 8  
*add ham 5*  
*nf|ef*
- MINI NACHOS 10  
*Yellow corn tortilla chips, Mexican cheese, sour cream*  
*gf|nf|ef*

## DESSERT

- KAHALA ICE CREAM SANDWICHES 8
- HAAGEN DAZS ICE CREAM BARS 6  
*Chocolate or vanilla & milk chocolate*
- MILK SHAKES 10  
*Made with Haagen Dazs ice cream*  
*chocolate, vanilla or strawberry*  
*gf|nf*

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

\*consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
**Please help us maintain a clean environment by refraining from consuming food and beverages within 4ft of the pool.**  
**Mahalo for your kōkua.**

## COCKTAILS



|  |    |
|--|----|
| ROYAL PINE   | 29 |
| <i>Rum, peaches, pineapple, banana, Coruba dark rum, dash of coconut served in a fresh pineapple</i>   |    |
| KAHALA MAI TAI - A KAHALA FAVORITE SINCE 1964  | 21 |
| <i>Bacardi Gold rum, orange curacao, toasted almond orgeat syrup, fresh squeezed lemon juice, pineapple juice topped with a float of dark rum</i>                    |    |
| HULA MOON  | 19 |
| <i>Muddled mint with elderflower liqueur, gin, fresh squeezed lime juice and cucumber lace this cocktail with fresh herbal undertones</i>                            |    |
| ISLAND POLOMA  | 19 |
| <i>Mexico's most popular drink, but served with an island twist. Espolòn Blanco grapefruit juice and fresh lime juice makes for a real laid back thirst quencher</i> |    |
| LAVENDER COCONUT COLLINS   | 19 |
| <i>Vodka, creme of coconut, fresh lemon juice, housemade lavender agave nectar, club soda</i>  |    |
| PINEAPPLE VANILLA MOJITO   | 19 |
| <i>Rum, lime juice, vanilla-infused agave nectar, fresh pineapple muddled with mint, coconut water</i>   |    |
| BLUE HAWAIIAN  | 19 |
| <i>Rum, coconut cream, blue curacao, pineapple juice, fresh squeezed lemon juice and our simple syrup</i>  |    |
| DIAMOND HEAD MULE  | 19 |
| <i>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</i>            |    |
| COCO-JITO FREEZE   | 19 |
| <i>Rum, mint, Hawaiian coconut syrup, house made sweet n sour, blended to perfection and topped with toasted coconut flakes</i>                                      |    |

### DRAFT

10

16oz Maui Brew Bikini Blonde | 22oz add \$3

16oz Maui Brew Big Swell IPA | 22oz add \$3

### IMPORTED BEER

10

Asahi  
Corona  
Heineken

### DOMESTIC BEER

9

Bud Light  
Budweiser  
Coors Light

### LOCAL & CRAFT

10

Lagunitas IPA  
Kona Brewing Longboard Lager  
Ace Pineapple Cider  
Ola Hard Seltzer

### WINES BY THE GLASS

|                                  |    |   |    |
|----------------------------------|----|---|----|
| Kahala 'Signature' Champagne     | 25 | Kahala 'Signature' Riesling, Rheinhessen                                    | 17 |
| Pierre Sparr, Brut Rose          | 18 | Chardonnay, Chalk Hill, Sonoma Coast  | 19 |
| Lamarca Prosecco 187ml           | 14 | Rosé, Rhone Blend, Domaine de l'Hortus, Le Loup dans la Bergerie, Pays d'Oc | 16 |
| Moet Imperial Rose 187ml         | 29 | Sauvignon Blanc, Whitehaven, New Zealand                                    | 16 |
| Laurent Perrier, Champagne 187ml | 25 | Pinot Noir Elouan, Oregon   | 18 |

### NON-ALCOHOLIC | df

#### BLENDED 9

STRAWBERRY MAGIC  
*strawberries, pineapple, banana*  
MANGO MADNESS  
*mango, passion fruit, pineapple, coconut*  
PEACHY KEEN  
*peach, coconut, pineapple, grenadine*  
KAHALA FRUIT CRUSH  
*peach, banana, passion fruit, coconut*

#### SMOOTHIES 9

MANGO PEACH  
PINEAPPLE BANANA  
COCONUT CHOCOLATE  
RASPBERRY VANILLA  
STRAWBERRY CAPPUCINO

