



LOCAL GREENS

KULA FARM GREENS (V)* 19
 carrot, radish, artichoke hearts, tomato, red pepper, avocado, roasted corn, feta cheese, green onions, mango basil peppercorn vinaigrette

KULA KALE CAESAR* 18
 romaine hearts, kale, croutons, shaved parmesan, eggs, anchovies

FRIED TOFU & VERMICELLI SALAD (V)* 19
 carrot, cucumber, baby kale, fresh herbs, fried shallots, macadamia nuts, chili, maple tamari dressing

SEARED AHI & FUJI APPLE SALAD* 24
 kula farm greens, carrot, cucumber, shiitake mushroom, wasabi vinaigrette

salad additions

grilled free range chicken breast 10

wasabi grilled mahi mahi 12

grilled shrimp 12

cajun seared ahi 13

SIDES

FRENCH FRIES 7

WAKAME SALAD 7

CELERY ROOT REMOULADE 7

HOUSE SALAD 9

FRESH FRUIT 9

KAPA SUSHI & CARPACCIO

LOMI LOMI SALMON ROLL 22

california roll, cured salmon, sweet onions, tomato

DOUBLE AHI TUNA ROLL 22

spicy tuna, ahi, cucumber, japanese pickled daikon, micro greens

RAINBOW ROLL 24

ahi, salmon, hamachi, avocado, unagi

HAMACHI CARPACCIO 20

red onions, tobiko caviar, micro greens, ponzu sauce

SEARED AHI CARPACCIO 20

red onions, tobiko caviar, shiso, ponzu & yuzu jelly

LUNCH

11:00 – 5:00

STARTERS

EDAMAME (V)* 11

chilled with hawaiian sea salt / or warm with roasted garlic, ginger, cilantro, chili, sesame & ketjap manis

FRESH FRUIT & BANANA BREAD* 16

papaya, pineapple, strawberry, lavender honey yogurt, toasted coconut, mint

KAPA FRIES 2 WAYS 12

truffle parmesan, furikake

AHI POKE* 22

pohole, sweet onions, chili, sesame, ogo, macadamia, tamari, taro

KAPA CEVICHE 'LECHE DE TIGRE'* 21

cilantro, red onions, lime, hawaiian sea salt, heirloom cherry tomato, taro

HANDCRAFTED JUMBO SWEET ONION RINGS 15

grilled jalapeno & pineapple kapa ketchup

ASIAN STICKY WINGS 17

scallions, macadamia nuts

COCONUT SHRIMP 22

sweet chili cilantro dipping sauce

KAPA TACOS (V)*

mahi mahi 22 | bulgogi beef 23 | vegetarian 20

corn tortilla, iceberg chiffonade, pico de gallo, gochujang aioli

HANDHELDS ETC

(all handhelds served with fries; substitute house salad, wakame salad, celery root remoulade or fresh fruit)

COCONUT POACHED FREE RANGE CHICKEN 'BANH MI'* 21

warm baguette, arugula, turmeric pickled julienne carrot and radish, cilantro, chili jam

'BUILD IT' 8OZ WAGYU KAPA BURGER* 24

BLACK BEAN VEGETARIAN BURGER* 22

brioche bun, boursin aioli
 cheese: aged cheddar, american, pepper jack, point Reyes blue, swiss

add: smoked bacon, balsamic grilled portobello, avocado,

jumbo onion ring \$3 each

house pickled jalapenos \$2

WASABI GRILLED MAHI MAHI CIABATTA* 24

celery root remoulade, shaved sweet onions, butter lettuce, tomato

OPEN FACED REUBEN* 21

beef pastrami, 1000 island, swiss cheese, smoked bacon sauerkraut, marbled rye

LOCAL BEER BRAISED BRATWURST 21

baguette, smoked bacon sauerkraut, house made grain mustard w/ local brewed pilsner, grilled onions and peppers

TRUFFLED TOMATO BISQUE &

GRILLED THREE CHEESE SOURDOUGH (V)* 20

gruyere, fresh mozzarella & fontina cheese

HAPPY HOUR 3:00PM – 5:00PM DAILY

\$3 OFF HAWAIIAN FAVORITE COCKTAILS

\$2 OFF HOUSE WINE

\$5 DRAFT BEERS

\$13 ASIAN STICKY WINGS

\$8 KAPA FRIES

\$17 COCONUT SHRIMP

KAPA DESSERTS

HOUSE MADE CHOCOLATE CHIP

ICE CREAM SANDWICH 9

LOCAL SEASONAL FRESH FRUIT 'SHAKA POPS'* 6

lava flow, coconut lime, pog

PASSIONFRUIT SORBET* 8

toasted coconut & mint

MAGNUM ICE CREAM BARS* 6

*all items marked can be modified gluten free • consuming raw or undercooked foods may increase your risk of foodborne illness
 • a gratuity of 20% will be added to parties of six or more

STARTERS

- EDAMAME (V)*** 11
chilled with hawaiian sea salt / or warm with roasted garlic, ginger, cilantro, chili, sesame & ketjap manis
- KAPA FRIES 2 WAYS** 10
truffle parmesan, furikake
- AHI POKE*** 22
pohole, sweet onions, chili, sesame, ogo, macadamia, tamari, taro
- KAPA CEVICHE 'LECHE DE TIGRE'*** 21
cilantro, red onions, lime, hawaiian sea salt, heirloom cherry tomato, taro
- CILANTRO & LIME CURED LOMI LOMI SALMON*** 22
roasted corn blini, frisee, herb remoulade, chive oil
- CARAMELIZED OXTAIL** 18
preserved lemon & cucumber gremolata
- ASIAN STICKY WINGS** 17
scallions, macadamia nuts
- COCONUT SHRIMP** 22
sweet chili cilantro dipping sauce
- KAPA TACOS (V)***
mahihahi 22 | bulgogi beef 23 | vegetarian 20
corn tortilla, iceberg chiffonade, pico de gallo, gochujang aioli

LOCAL GREENS

- KULA FARM GREENS*** 19
carrot, radish, artichoke hearts, tomato, red pepper, avocado, roasted corn, feta cheese, green onions, mango basil peppercorn vinaigrette
- KULA KALE CAESAR*** 18
romaine hearts, kale, croutons, shaved parmesan, eggs, anchovies
- FRIED TOFU & VERMICELLI SALAD (V)*** 19
carrot, cucumber, baby kale, fresh herbs, fried shallot, macadamia nuts, chili, maple tamari dressing
- SEARED AHI & FUJI APPLE SALAD*** 24
kula farm greens, carrot, cucumber, shiitake mushroom, wasabi vinaigrette
- salad additions....**
- grilled free range chicken breast 10
wasabi grilled mahihahi 12
grilled shrimp 12
cajun seared ahi 13

ENTREES

- COCONUT PORTER & BEEF SHORTRIB "CHILI STYLE"*** 32
corn tortilla crisp, shaved sweet onion, fresh jalapenos, sour cream, cilantro, crusty bread
- CIOPPINO*** 44
local fish, prawns, clams, lobster, crab confetti, saffron broth, garlic crostini, whipped basil butter
- LEMONGRASS & TURMERIC ROASTED CATCH*** 36
garlic flashed local greens, roasted pepper & lime coulis, fragrant rice
- 10 OZ WAGYU STRIPLOIN*** 52
kapa handcut fries, charred broccolini & heirloom tomato, paniolo butter, demi glace
- FIVE SPICE GLAZED FREE RANGE CHICKEN BREAST** 32
coconut & lavender honey sweet potato, garlic flashed local greens, demi glace
- KULA VEGETABLE & TEMPEH STIRFRY (V)*** 28
ginger, garlic, tamari, upcountry lavender honey, steamed rice

DINNER

5:00 – 8:00

HANDHELDS

- (all handhelds served with fries; substitute house salad, wakame salad, celery root remoulade or fresh fruit)
- 'BUILD IT' 8OZ WAGYU KAPA BURGER *** 24
- BLACK BEAN VEGETARIAN BURGER (V)*** 22
brioche bun, boursin aioli
cheese: aged cheddar, american, pepper jack, point Reyes blue, swiss
add: smoked bacon, balsamic grilled portobello, avocado, jumbo onion ring \$3 each
house pickled jalapenos \$2
- WASABI GRILLED MAHI MAHI CIABATTA *** 24
celery root remoulade, shaved sweet onions, butter lettuce, tomato
- TRUFFLED TOMATO BISQUE & GRILLED THREE CHEESE SOURDOUGH (V)*** 20
gruyere, fresh mozzarella & fontina cheese

KAPA SUSHI & CARPACCIO

- LOMI LOMI SALMON ROLL** 22
california roll, cured salmon, sweet onions, tomato
- DOUBLE AHI TUNA ROLL** 22
spicy tuna, ahi, cucumber, japanese pickled daikon, micro greens
- RAINBOW ROLL** 24
ahi, salmon, hamachi, avocado, unagi
- HAMACHI CARPACCIO** 20
red onions, tobiko caviar, micro greens, ponzu sauce
- SEARED AHI CARPACCIO** 20
red onions, tobiko caviar, shiso, ponzu & yuzu jelly

KAPA DESSERTS

- LILIKOI SORBET (GF)** 8
toasted coconut, mint
- CHOCOLATE CHILI TARTLET** 12
vanilla ice cream, crystallized fresno chili, alii kula lavender
- CHOCOLATE BROWNIE** 12
peanut butter mousse, vanilla anglaise
- FLOURLESS ORANGE ALMOND CAKE (GF)** 12
mascarpone 'double' cream, citrus syrup & candy
- GRILLED PINEAPPLE TARTLET** 12
pastry cream, pineapple rum & brown sugar glaze, rosemary



SIDES

- FRENCH FRIES** 7
WAKAME SALAD 7
CELERY ROOT REMOULADE 7
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FRESH FRUIT 9

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KAPA COCKTAILS

KAPA SIGNATURE 21

appleton estate v/x rum | smith & cross jamaican rum
clement creole shrub | orgeat | lime | dark rum
pineapple-almond foam

LILIKOI SUNSET 18

maui's paniolo blended whiskey | house made thai
spiced passion fruit

UPCOUNTRY MULE 17

maui's ocean vodka | kula strawberry | fresh lime
ginger beer

PLANTATION MARGARITA 20

grand leyenda reposado | cointreau | pineapple
lime | vanilla | grand marnier float

SINGAPORE SLING 16

nolet's gin | cherry heering | benedictine | lime | bitters

THE WAILEA COSMO 18

grey goose vodka | grey goose le citron vodka
st. germain elderflower | cedilla acai liqueur | fresh lemon

'ALALAKEIKI ITCH 19

old lahaina gold rum | wbr single barrel knob creek bourbon
falernum liqueur | orange curacao | passion fruit
dark rum float

HAWAIIAN FAVORITES 16.5 EACH

MAI TAI

cruzan rum | tropical juices | dark rum float

BLUE HAWAII

smirnoff vodka | cruzan rum | blue curacao | pineapple

LAHAINA LEMONADE

absolut citron | lemonade | chambord float

MAUI MULE

maui's pau vodka | ginger beer | fresh lime juice

GUAVA COOLER

smirnoff citrus | guava | grapefruit | lime | press

WAILEA BREEZE

malibu coconut rum | cranberry | pineapple

HALI'IMAILE SONIC

nolet's gin | st. germain elderflower | lime | tonic | soda

TROPICAL ITCH

jim beam bourbon | cruzan 151 | orange curacao
tropical juices | myer's dark rum

FROZEN FAVORITES 16.5 EACH

LAVA FLOW OR SUNSET PASSION

cruzan rum | pineapple | coconut | ice cream
strawberry or passion-mango add dark rum float \$4

PINA COLADA OR CHI CHI

light rum or vodka | pineapple juice | coconut
banana | ice cream

HULA GIRL

naked turtle silver rum | mango
passion orange guava juice

WAILEA ALI'I

cruzan rum | midori | pineapple | coconut | banana
ice cream

MINT CHOCOLATE HAU'OLI

bacardi coconut | chocolate | mint | ice cream

MANGO TANGO

smirnoff citrus | lemonade | mango | strawberry swirl

BANANA JAVA

kahlua | disaronno amaretto | fresh banana | ice cream

MARGARITA

peligroso silver
choice of: mango | strawberry | pomegranate | classic
top shelf add \$4

KEY LIME FREEZE

patron silver | disaronno amaretto | coconut | lime

BEERS

DRAFT BEER 8

kona brew co. longboard lager | wailua wheat | castaway ipa
big wave golden ale
maui brew co. bikini blonde lager
stella artois

HAWAIIAN 9

maui brew co. coconut porter | mana wheat | big swell ipa
mehana brew co. volcano red ale

DOMESTIC 9

angry orchard hard cider (gf) | blue moon | bud light
budweiser | coors light | michelob ultra | miller lite
o'douls | samuel adams boston lager
samuel adams seasonal brew | sierra nevada pale ale

IMPORT 9

amstel light | corona | corona light | dos xx amber
guinness | heineken

NON-ALCOHOLIC BEVERAGES

EVIAN 7

AQUAFINA 6

PELLEGRINO 6

RED BULL OR SUGAR FREE RED BULL 6.5

TASTE NIRVANA ALL NATURAL COCONUT WATER 6.5

PLANTATION ICED TEA 4.5

SMOOTHIES

ICE CREAM, NON-FAT YOGURT OR SLUSHIE 10

includes choice of two (2 per additional)
banana | strawberry | mango | pineapple | coconut
chocolate

WINES BY THE GLASS

BUBBLES

	6 OZ	9 OZ
la marca prosecco	12	18
segura viudas "aria" estate brut chandon brut	12	18
sofia sparkling blanc de blancs	13	18
lokelani sparkling rosè	14	19
	18	25

WHITE WINE/ROSE

brancott estate sauvignon blanc	14	20
rodney strong "charlotte's home" sauvignon blanc	12	17
chateau st. jean chardonnay	16	24
sonoma cutrer chardonnay	17	25
silverado chardonnay	20	27
pighin pinot grigio	16	23
chateau st. michelle riesling	12	18
beringer white zinfandel	10	14
smoke tree rosè	15	20

RED WINE

davis bynum pinot noir	16	24
la crema pinot noir	17	25
st. francis merlot	18	26
aquinas cabernet sauvignon	16	24
avalon cabernet sauvignon	13	18
franciscan cabernet sauvignon	21	32
ravenswood zinfandel	14	19