

IN ROOM DINNER MENU

available nightly

5:00 pm to 9:45 pm

BOTTLED BEER

\$6 each.....

- BUDWEISER
- BUD LIGHT
- COORS LIGHT
- MICHELOB ULTRA
- MILLER LITE
- O'DOULS (Non Alcoholic)

\$7 each.....

- HEINEKEN
- HEINEKEN LIGHT
- CORONA

\$3.00 Delivery Charge. 4.166% state tax and a service charge of 18% are added to the invoice.

Please note that the Hotel retains a portion of the service charge to cover its costs and expenses.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Revised 03.01.18

WINE LIST

SPARKLING WINES

STANFORD SPARKLING

Aromas of peach and nectarine with refreshing fruit flavors and ribbons of bubbles.

LA MARCA PROSECCO NV, Veneto, Italy

Harmonious fruity notes highlighted by green apple with a touch of minerality. Refreshing and crisp.

DOMAINE CHANDON, California

Apple pear and citrus aromas and flavors.

ROSÉ

TORRES DE CASTA, Catalunya, Spain

Grenache and Carignane. Stainless fermentation for freshness and ripe raspberry, pomegranate, redcurrant and flower petals.

CÔTES DES ROSES

A soft, pale, brilliant pink with bluish tints. The bouquet releases aromas of summer fruits, cassis and redcurrant. Floral notes of rose along with hints of grapefruit complete the picture.

SAUVIGNON BLANC

VILLA MARIA, Marlborough, New Zealand

Aromas & flavors of grapefruit, passion fruit, & herbs. 100% stainless fermentation

CHARDONNAY

SALMON CREEK

Lively combination of apple figs and pineapple, a hit of vanilla on the rounded finish.

SILVER POND, North Coast, California

Cool climate, high acidity Chardonnay fermented in Neutral Oak. Flavors and aromas of apple, pear and peach.

PINOT NOIR

LINE 39, Catalunya, Spain

Delicate aromas of strawberries, rich raspberry and cherry flavors, soft tannins and an elegant finish

CARTLIDGE & BROWN, North Coast, California

Fruit forward with bright cranberry, red cherries and pomegranate. Balanced with a beautiful mouth fill and a medium finish.

MERLOT

'ŌLELO, Paso Robles, California

'Ōlelo means "word" or "language" in Hawaiian. Flavors and aromas of black cherry, plum, cocoa and vanilla.

CABERNET SAUVIGNON

SALMON CREEK

Black cherry and plum flavors with a hit of mint and anise. Gentle tannins and a lingering finish make this an easy drinking cab.

LIBERTY SCHOOL, Paso Robles, California

Bright fruit aromas of fresh blackberry, black cherry and boysenberry along with hints of violets, leather and toasted oak fill the glass.

Glass Bottle

32

36

60

32

35

34

32

46

38

45

45

8

32

42

LAND SEA SHARE

Island Charcuterie and Cheese Plate* **24**

Pipikaula, kālua pig rilletes, lomi salmon, Chef's selection of imported cheese, house pickled vegetables and toast points

Poi Hummus **12**

with vegetable crudité and toasted flatbread

Spicy Teriyaki Wings **14**

8 wings deep fried and tossed in house-made teriyaki sauce topped with sesame seeds, togarashi and green onion

FRESH FROM THE FARM

The Wedge

Kaua'i butter lettuce, Hau'ula grape tomatoes, pickled onion, blue cheese crumbles, candied bacon, smothered in green goddess dressing

14

Grilled Lemon Kale Caesar

Local kale and romaine julienne, crispy chickpeas, white anchovies, house made grilled lemon caesar dressing, parmesan cloud and cracker

12

Roasted Beet & Goat Cheese

Oven roasted beets, surfing goat cheese, pickled onion, watercress, smoked pineapple, radish, candied mac nuts, sunflower sprouts, tossed in papaya seed dressing

14

 ~ gluten free

FLATBREADS

Blue Hawaiian **16**

Portuguese sausage, kālua pig, pineapple, caramelized onion, papaya glaze, mozzarella, blue cheese, topped with arugula

Mushroom and Kale **16**

Herbed Hāmākua mushrooms, kale, truffle, mozzarella and goat cheese

Farmers Flat Bread **16**

Hau'ula grape tomatoes, squash, macadamia nut pesto, sautéed bell peppers, thai basil, mozzarella and shaved Parmesan cheese

Add chicken **4** Add lobster **12**

ENTRÉES

5 Spice Citrus Marinated

Roasted Chicken **22**
Half marinated chicken with braised taro leaf and Okinawan sweet potato mash

Kaua'i Coffee Smoked Pork

Ossu Buco **30**
Served with a roasted chili pepper cream corn, taro leaf, and topped with roasted tomato, reduction sauce, queso fresco, & micro greens

Local Catch* **28**

Local catch with ginger sesame beurre blanc, pineapple corn salsa, jasmine rice, bok choy, topped with julienne carrots

Shrimp and Grits **28**

Sautéed whole Kaua'i sweet prawns with Portuguese sausage, smoked pineapple, creamy grilled polenta cake, grilled asparagus

Wailua Spaghetti & Meatballs 28

Wailua lamb and beef meatballs, smoked marinara, macadamia nut pesto, on a bed of spaghetti topped with freshly shaved Parmesan cheese

Vegetarian Soba Noodles **20**

with soba noodles, carrots, green onion, watercress, ali'i mushrooms, bean sprouts, bok choy, sesame seed, garlic chips, furikake with a dashi broth

add seared ahi* 10

Banh Mi Dip **18**

Sliced ribeye, pickled vegetables, shredded carrots, bean sprouts, cilantro, sriracha aioli on a toasted baguette with pho broth served with french fries

Filet Mignon* **35**

8 oz. cut, with Okinawa sweet potato mash, grilled asparagus, ali'i mushroom demi-glace, and topped with micro greens

Candied Bacon Blue Burger* **18**

Hawaiian ground beef, blue cheese, candied bacon, ali'i mushroom demi-glace, arugula, caramelized onion on a brioche bun

DESSERTS

Seasonal Fruit Cheese Cake **9**

Li Hing Mui Grilled Pineapple Bread Pudding **12**

House made with grilled pineapple, haupia, candied macadamia nuts, topped with Lappert's vanilla ice cream

House made Kaua'i Pie **10**

With Lappert's vanilla and coffee ice cream

Molten "Lava" Cake **15**

With Roselani Hawaiian Vanilla Ice Cream

PLEASE DO NOT REMOVE FROM ROOM

\$3.00 Delivery Charge. 4.166% state tax and a service charge of 18% are added to the invoice. Please note that the Hotel retains a portion of the service charge to cover its costs and expenses. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Revised 03.01.18