

Nalu Kai

GRILL & BAR

SNACK & NIBBLE

Nalu Chips & Salsa ^V

Corn tortilla chips, house guacamole,
fresh pineapple pico 14

Pulled Pork Sliders

Smoked over guava wood, tangy BBQ
cane sugar rum sauce, house slaw 19

Crispy Coconut Prawns

Ginger pineapple sauce 18

Salted Edamame ^V

Seasoned soy bean pods 11

Sweet Potato Fries ^V

Seasoned with lime
chili li hing mui salt 9

Ahi Poke Chips*

Taro chips, crispy onion,
scallion, wasabi aioli, cucumber,
furikake, avocado 21

Tropical Fruit Platter ^V

Seasonal local fruits, banana bread,
coconut yogurt dip 19

SALADS

Napali Coast Salad ^{GF/V}

Kale, organic quinoa, rainbow of vegetables,
candied macadamia nuts, avocado,
with pineapple vinaigrette 19

Garden Greens

Togarashi dusted prawns, local Kailani greens,
carrots, cucumbers, radishes, mandarin orange,
napa cabbage, with miso vinaigrette 24

Princeville Cobb ^{GF}

Grilled chicken, hearts of palm,
avocado, bacon, egg, pineapple,
with chipotle ranch dressing 24

SANDWICHES

*Beef burgers are made with Makaweli Farms beef,
100% all natural grass feed fed and locally farmed on Kauai.
All burgers served with French fries.*

Grilled Cheeseburger*

Avocado, tomato, lettuce, onion,
pickle, on a brioche bun 24

Teriyaki Burger

Lettuce, tomato, grilled fresh pineapple,
crispy onions, Swiss cheese 25

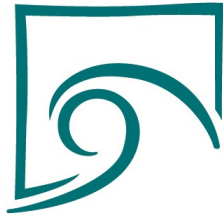
Chipotle Black Bean Burger ^V

Pico de gallo, zesty guacamole,
organic greens 18

GF ~ Gluten Free option, V ~ Vegetarian option

Parties of 8 or more will have an 18% gratuity applied to their bill.

* "The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses as a health risk to everyone, especially elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness."



Nalu Kai

GRILL & BAR

SURFER FAVORITE LUNCHEON

Hawaiian Poke Bowl*

Ahi tuna served with seasoned brown rice, scallion, sea salt, Maui onion, crispy onion, furikake, avocado, wasabi drizzle 26

Fresh Catch Sandwich*

Simply grilled fresh catch, miso and sake glaze, ginger sauce slaw with French fries, on a toasted brioche bun 22

Chicken Mozzarella

Fresh mozzarella, oven dried tomatoes, local arugula, herb aioli 24

Kilauea Fish Tacos*

Marinated fresh catch, flour tortilla, Chipotle crema, pico de gallo, queso fresco, cabbage, lime, cilantro with tortilla chips 24

Nalu Kai Beach Club Wrap

Smoked turkey, pepper bacon, lettuce, tomato, lemon basil aioli, on a spinach tortilla with French fries 20

Breaded Chicken Tenderloins

Ginger pineapple sauce with French fries 18

ISLAND SWEET TREATS

Ice Cream Sandwich

Chocolate chunk cookie & Tahitian vanilla ice cream 9

Haupia Pudding ^{GF/V}

Traditional coconut Pudding with tropical fruit boba 8

Lemon Bar Cheesecake

Lemon mascarpone cheesecake, coconut graham crust, lemon curd 10

NON-ALCOHOLIC BEVERAGES

Nalu Kai Smoothie

Strawberry, banana and guava 10

Hanalei Smoothie

Mango, coconut and pineapple 10

Assorted Soft Drinks & Teas 6

Assorted Fresh Juices 7

Still Water 600ml. 5 | 1.2L. 10

Sparkling Water 500 ml. 7 | 750 ml. 10

GF ~ Gluten Free option, V ~ Vegetarian option

Parties of 8 or more will have an 18% gratuity applied to their bill.

* "The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses as a health risk to everyone, especially elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness."