# Menu

## Papus
- Avocado toast 14
  - cherry tomatoes, arugula
crisp baguette
- Chicken wings 18
  - sticky sesame glaze
- Ahi avocado poke* 18
  - sweet potato chips
  - sriracha aioli
- Chicken pot stickers 16
  - ginger soy dipping sauce
- Vegetable summer roll 14
  - tofu, avocado
  - sweet chili vinaigrette
- Macadamia nut hummus 13
  - local vegetables
  - pita bread
- Hale kai nachos 19
  - black beans, cilantro crema
  - cheese sauce, jalapeño
  - add:
  - chicken 4
  - pulled pork 6
- Shrimp wontons 19
  - chile aioli, unagi sauce
  - furikake, crispy garlic

## Salads
- Kale Caesar 15
  - romaine, baby kale, parmesan
croutons, classic dressing
- Hawaiian greens 16
  - kekela farm lettuce, waiʻeʻena tomato
  - heart of palm, lilikoi dressing
- Buddha bowl 17
  - cucumber, tomato, avocado
  - heart of palm, quinoa, radish
  - pineapple vinaigrette
  - add to your salad:
  - chicken breast 8
  - grilled catch* 16
  - shrimp 12
  - crispy organic tofu 6
  - ahi poke* 12

## Taco Stand
- Chipotle chicken 22
  - grilled corn, radish, queso fresco
  - cilantro crema
- Kalua pork 24
  - sesame ginger slaw, pineapple salsa
  - jalapeño
- Fresh catch 26
  - burnt lime aioli, citrus slaw, mango salsa
- Black bean & kabocha squash 20
  - avocado, charred corn, queso fresco

## Hand Held
- Served with your choice of natural cut or sweet potato fries
- Kona lobster roll 34
  - lemongrass aioli, frisée
  - Hawaiian sweet roll
- Chicken banh mi 19
  - pickled vegetables, jalapeño
citrus aioli, baguette
- Hawaiian cheesesteak* 30
  - hamaku a mushrooms
  - Maui onions, grilled peppers
  - pepper jack cheese, hoʻn lye roll
- Grilled catch 26
  - cabbage, jalapeño, havarti cheese
  - calamansi tartar sauce, brioche bun

## Island Favorites
- Fish & chips 26
  - kona beer battered catch of the day
  - hand cut fries, calamansi tartar sauce
- Kona lobster fried rice 34
  - edamame, carrot, scallions, egg
- Korean baby back ribs* 32
  - gochujang glaze, asian slow
  - charred shiitakes, toasted peanuts
- Steak frites* 36
  - New york strip, herb butter
  - furikake fries

## Flatbreads
- Royal Hawaiian 18
  - kalua pork, pineapple, carmelized onion
  - guava barbecue sauce
- Margherita 17
  - tomato, mozzarella, basil
- Grilled chicken 18
  - mac nut pesto, local goat cheese
  - roasted peppers

## Sides
- Loaded fries 14
  - pulled pork, cheddar cheese sauce
  - avocado, cilantro crema
- Tortilla chips 12
  - house salsa, guacamole
- Tropical fruit 15
  - local seasonal fruit
  - li hing mui

## Sweets
- Kona coffee mud pie 15
  - oreo cookie crust, chocolate fudge
- Rainbow coconut cake 12
  - haupia filling
- Liliʻkoi candy bar 13
  - dark chocolate, praline cream
- Tropical ice cream or sorbet 12

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### Enjoy our Hale Kai Favorites | Lifestyle Dietary Restrictions:
- gluten free
- vegetarian

A service charge of 18% will be added to parties of 8 or more | *We are required by state food code to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. These items include raw shellfish and any proteins cooked to order.

1/22/20
**Wines by the Glass**

**Bubbles**
- Ruffino Prosecco, Italy: 11 / 48
- Chandon Brut, California: 15 / 65
- Simmonet-Febvre Brut Rosé, San Rafael: 14 / 62
- Henriot Brut Champagne, France: 18 / 80

**White Wine**
- Rodney Strong Chalk Hill Chardonnay, Sonoma: 12 / 56
- Pighin Pinot Grigio, Italy: 12 / 56
- Wairau River Sauvignon Blanc, New Zealand: 12 / 56
- Grgich Hills Fume Blanc, Napa: 16 / 74
- Ballard Lane Chardonnay, California: 13 / 60
- Patz & Hall Chardonnay, Sonoma: 18 / 80
- Torres Pazos das Bruxas Albarino Rias Baixas, Spain: 14 / 62
- Perrin Réserve Côtes du Rhône Rosé, France: 12 / 56

**Red Wine**
- Head High Pinot Noir, Sonoma: 14 / 62
- Siduri Pinot Noir Willamette Valley: 15 / 65
- Trefethen Merlot, Napa: 15 / 65
- Seven Falls Cabernet Sauvignon, Washington: 13 / 60
- Obsidian Ridge Cabernet Sauvignon, Napa: 17 / 78
- Catena Malbec, Argentina: 14 / 52
- Upshot Red Blend, Sonoma County: 15 / 65

**Tropical Cocktails**
- Fairmont Orchid Handcrafted Cocktails featuring Flavors of the Island...
  - Hale Kai Mai Tai: 16
  - Bacardi Superior Rum, Orange, Lemon, and Pineapple Juice
  - Float of Old Lahaina Dark Rum
- Watermelon & Cucumber Mojito: 15
  - Smirnoff Watermelon Vodka
  - Mint, Cucumber, Lime, Club Soda
- Mango Tiki Cooler: 15
  - Absolut Mango Vodka, Fresh Lime, Pineapple, and Orange Juices
  - South Seas Tiki Elixir
- Lilikoi Margarita: 14
  - Our Signature Margarita with Sauza Blue Silver Tequila, Fresh Lime Juice, Passion Fruit Puree, and Rimmed with Local Lihing Mui Powder
- Barrel Mule: 16
  - Patron Anejo Barrel Select (Hand Selected and Served Exclusively at Fairmont Orchid) blended with Fresh Lime Juice, Ginger Puree and Topped with Club Soda
- Frozen Ocean Lemonade: 14
  - Hawaii’s Own Ocean Organic Vodka, Fresh Lemon Juice, and Splash of Sugar Cane
- Shaka Flow: 14
  - Bacardi Gold Rum blended with Mango and Strawberry Puree
- Pauoa Breeze: 15
  - Bulleit Bourbon, Strawberry, Lemon & Honey
- Hale Sangria: 15
  - Absolut Peach Vodka, Tropical Flavors of Peach, Pineapple, and Ruffino Prosecco

**Non-Alcoholic Beverages**
- Fruit Shakes or Smoothies: 7
  - Your choice of up to 2 flavors:
    - Guava, Vanilla, Banana, Peach
    - Strawberry, Mango, Chocolate
    - Lilikoi, Raspberry, Coconut
  - Add protein powder to any smoothie or shake for $1
- Iced Tea: 5
- Soda: 5
- House Made Ginger Ale: 7
- Hawaiian Passion: 7
- Passion Orange, Cranberry Juice: 6
- Fresh Lemonade or Limeade: 6
- 100% Kona Coffee: 8
- Red Bull: 6
- Still/Sparkling Water: Small 5 | Large 9
- Cappuccino/Café Latte: 6
- Espresso: Single Shot 6 | Double Shot 7