

Ka'anapali

GRILLE and TAP ROOM

APPETIZERS

	Regular Happy Hour
AHI POKE fresh Hawaiian ahi, sesame oil, ginger, avocado, green onion, and sesame seeds with togarashi wonton strips.....	16 12
COCONUT SHRIMP shrimp battered and rolled in sweet coconut flakes served with mango chutney.....	15 11
DRUNKEN SHRIMP COCKTAIL poached shrimp, chopped and served with avocado and tortilla chips in a citrus WBC Hana Hou Hefe tomato sauce.....	18 14
WINGS served with your choice of WBC Black Strap Molasses Porter bbq, teriyaki or traditional buffalo style.....	15 12
MACADAMIA NUT HUMMUS ^{VG} served with house-made flat bread, fresh crudité's and extra virgin olive oil.....	12 9
MACHO NACHOS ^V tortilla chips, queso fundido, cotija and cheddar cheeses, pico de gallo, pickled red onion, jalapeño, cilantro and guacamole.....	13 10
BASKET OF ONION RINGS ^V 9	BASKET OF FRIES ^{VG} 6

SALADS

WATERMELON, AVOCADO & TOMATO ^V fresh arugula, local goat cheese and pineapple vinaigrette.....	16
BBQ CHICKEN SALAD romaine, arugula, roasted corn, tomatoes, bbq dry rubbed chicken breast, peppers, onions, tortilla chips and ranch dressing.....	16
SEARED AHI SALAD togarashi seared fresh ahi, mixed greens with onion, carrot, peppers, cilantro, sesame vinaigrette and house-made flat bread.....	17
TAP ROOM COBB mixed greens, grilled chicken, blue cheese, bacon, tomatoes, chopped egg and avocado with blue cheese dressing.....	16
CHICKEN CAESAR grilled chicken, fresh romaine, parmesan cheese and house-made flat bread.....	16

BIG ISLAND BEEF CHEESEBURGERS

100% Hawaiian Big Island Beef half pound burgers served with your choice of seasoned fries or a side salad

CHEESEBURGER colby jack cheese, mayonnaise, lettuce, tomato and onions served on a brioche bun.....	16
SHAVED PRIME CHEESEBURGER topped with shaved rib-eye, horseradish sauce, grilled onions, swiss and colby jack cheeses served with onion rings.....	19
LUAU BURGER kalua pork, teriyaki pineapple, swiss cheese, grilled onions, sesame mayo, lettuce and tomato.....	17
PANILOLO BURGER bacon, colby jack cheese, WBC Black Strap Molasses Porter bbq sauce, garlic herb mayo and Maui onion straws.....	17

bacon, guacamole, swiss cheese, blue cheese, avocado, mushrooms, grilled pineapple, fried egg, Maui onion straws or sautéed onions.... \$1.50 each
gluten free bun \$2.00

ALL DAY CHOICES

Served with your choice of side salad or seasoned fries

PRIME RIB FRENCH DIP SANDWICH thinly sliced prime rib, stacked on a French roll with horseradish cream sauce and au jus.....	19
KGTR'S FISH AND CHIPS WBC Aloha Spirit Blonde beer battered cod with seasoned fries, island slaw, tartar sauce, lemon and malt vinegar.....	17
KA MOA SANDWICH shaved chicken breast, swiss cheese, teriyaki grilled pineapple, lettuce, tomato, onion and sesame mayo, served on a whole wheat bun.....	17
TURKEY BURGER house made turkey patty, goat cheese, spring mix, tomato, caramelized onions, and garlic herb mayo, served on a whole wheat bun.....	16
ISLAND TUNA SALAD fresh ahi, red pepper, celery, and Maui onion in a sweet chile mayo, served on texas toast, lettuce and tomatoes.....	17
KALUA PIG SANDWICH Hawaiian sea salt rub, slow roasted, served with sesame mayo on a grilled brioche bun topped with island slaw.....	16
FISH TACOS spicy blackened grilled cod on a tortilla with jalapeño aioli, island slaw, pico de gallo and cotija cheese.....	17
CHICKPEA TACOS ^{VG} crispy chickpeas on a tortilla with guacamole, diced tomato, cilantro and fresh lime.....	16
THE BEYOND BURGER ^V vegetarian plant-based burger topped with swiss cheese, garlic herb mayo, spring mix, tomato, and onion, served on a whole wheat bun.....	17
FILET PHILLY SANDWICH hand cut big island beef tenderloin with sautéed onion and peppers, topped with cheese sauce on a French roll.....	16

A 15% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE GUESTS

*Consuming raw or under cooked meat, poultry or seafood may increase your risk of food borne illness, especially if you have certain medical conditions. * This item contains tree nut products
V=Vegetarian VG=Vegan (While items are marked "Vegetarian" are made without meat or stock from an animal, We use communal cooking equipment and prep areas for all our menu items)

KGT BRICK OVEN PIZZA

From a traditional Tuscan recipe, our dough and sauce are prepared fresh daily

Regular | Happy Hour

ISLAND STYLE PIZZA	slow roasted kalua pulled pork, pineapple, and mozzarella cheese.....	17	13
PIZZA GENOA ^V	fresh pesto, mushrooms, peppers, onions and mozzarella and peccorino romano cheeses.....	16	13
PIZZA MARGHERITA ^V	fresh basil, sliced tomato, our blend of cheddar, mozzarella, and parmesan cheeses.....	16	13

pepperoni, sautéed onions, pineapple, tomato, roasted red pepper, mushroom, grilled chicken, kalua pork and roasted garlic.... \$2.00 each

FRESH HAND MADE PASTA

SHRIMP DIABLO	fresh Kauai shrimp with house fettuccine, spicy red pepper tomato sauce, mozzarella cheese and garlic toast.....	25
CHICKEN ALFREDO	grilled chicken, fresh pasta with our traditional alfredo sauce, basil and garlic toast	21
SHELLS & CHEESE ^V	pasta shells, creamy cheese sauce, caramelized onions, crispy panko crust.... add chicken \$6....add bacon..\$1.50.....	21

FOR DINNER (after 5pm)

PAN SEARED OPAKAPAKA	lemon buerre blanc, Molokai purple sweet potato risotto, steamed garlic broccoli	29
MACADAMIA NUT CRUSTED MAHI MAHI	chili mango sauce, sticky rice, steamed garlic broccoli	28
PINEAPPLE BOURBON GRILLED SALMON	fresh salmon filet, bourbon glaze, sticky rice, pineapple salsa.....	29
BIG ISLAND BEEF FILET	8oz filet wrapped in bacon, mashed potatoes, grilled asparagus, herb butter	29
PORTER BRAISED SHORT RIBS	braised in WBC Black Strap Molasses Porter, mashed potatoes, grilled asparagus.....	27
HULI HULI CHICKEN	huli huli sauce, sticky rice, pineapple salsa, island slaw.....	25
PINEAPPLE CHICKEN	sweet and spicy soy chile sauce, pineapple, red peppers, celery, carrots, green onions, sticky rice	25

PRIME RIB | 12oz cut of slow roasted prime rib with au jus and horseradish cream sauce, served with mashed potatoes and grilled vegetable medley..... 29

Available on Friday, Saturday and Sunday only

WAIKIKI BREWING COMPANY®

Aloha Spirit Blonde Ale 4.62% ABV, 18 IBU.....7	Hana Hou Hefe 6.55% ABV, 15 IBU.....7
Ala Moana Amber 5.62% ABV, 30 IBU.....7	Jalapeno Mouth 5.36% ABV, 30 IBU.....7
808 Pale Ale 6.25% ABV, 38 IBU.....7	English Brown Ale 5.14% ABV, 26 IBU.....7
Eee Pah IPA 7.18% ABV, 75 IBU.....7	Skinny Jeans IPA 6.4% ABV, 56 IBU.....7
WBC Seasonal Beer ask your server for details.....7	Black Strap Molasses Porter 6.48% ABV, 37 IBU.....7

WINES

WHITE	6 oz 9 oz Btl	RED	6 oz 9 oz Btl
Mondavi Chardonnay - California.....	7.50 10.50 26	Mondavi Cabernet Sauvignon - California.....	7.50 10.50 26
Mondavi Pinot Grigio - California.....	7.50 10.50 26	Murphy Goode - Pinot Noir - California.....	8.00 11.00 28
Charles Smith Chardonnay - Washington.....	8.50 11.50 29	Portillo Malbec - Mendoza, Argentina.....	7.50 10.50 28
Charles Smith Band of Roses, Rose - Washington.....	8.50 11.50 29	Dreaming Tree Crush Red Blend - California.....	8.50 11.50 33
Benvolio Pinot Grigio - Italy.....	8.00 11.00 28	Vindicated Cabernet Sauvignon - Napa Valley..... 45
Ruffino Prosecco - Italy.....	8.50 11.50 29		
Kim Crawford Sauvignon Blanc - Marlborough, New Zealand..... 38		

Let us help before you Yelp--it's our job to make you happy.
Problem? Ask for a manager. We can fix anything.
Terrific experience ? All great reviews are appreciated.

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