


SMALL PLATES

Duo of Poke and Ceviche | 19 

Traditional ahi poke | ogo | inamona
Catch of the day ceviche | pineapple salsa | local root vegetable chips

Maui Onion Soup | 12

Beef broth | thyme | gruyere | focaccia crostini

Grilled Korean Beef Short Ribs | 18 

Bne in | hoisin barbecue | sesame | cucumber & radish salad

Hawaiian Chili Garlic Shrimp | 19

Fried garlic | shoyu butter sauce | scallions | lemon

Pan Fried Crab Cakes | 23

Blue crab | local baby lettuce | charred lemon vinaigrette | garlic aioli

Pork Belly | 15 

Slow braised | gochujang sauce | pickled red onion | watermelon radish

Mushroom Gratin | 18


Ali'i | Cremini | Shiitake | Asiago Garlic Cream



GREENS

Shaved Brussels Sprouts Salad | 12 

Granny smith apple | spinach | charred lemon vinaigrette
aged white cheddar | pine nuts

Baby Romaine Caesar | 10 

Local baby romaine | house made sourdough croutons
lemon | parmesan

Local Mixed Greens | 12 

Strawberries | kunana dairy goat cheese | toasted macadamia nuts
champagne vinaigrette

Heirloom Tomato Salad | 15 

Mozzarella | basil | extra virgin olive oil | balsamic reduction | red salt



MAINS

Seared Ahi Tuna | 35

Lemon soy marinated | coconut black rice | sugar snap peas
honey-ponzu glaze | sriracha aioli

Locally Sourced Catch of the Day* | 39

Ginger-kaffir lime beurre blanc | jasmine rice | sugar snap peas | pineapple salsa

Pan Fried Crab Cakes | 35

Blue crab | black rice | snap peas | grape tomatoes | charred lemon vinaigrette | garlic aioli

Stir-Fry Udon Noodles | 32

Carrots | green onions | broccoli | ali'i mushrooms | bok choy | sesame seed | garlic chips | furikake
add seared ahi 9 | add seared tofu* 6*

Thyme Citrus Marinated Roasted Chicken | 37

Half jidori chicken | green beans | grape tomatoes | yukon gold smashed potatoes | pan jus

Slow Braised Pork Shank | 37

Gruyere-spinach polenta | brussels sprouts | balsamic reduction | pan jus

Grilled Lamb Rack | 45

Rosemary garlic marinated | green beans | blanched garlic slices
oven dried roma tomatoes | herb crusted smashed potatoes | lamb demi-glaze

New York Strip Steak* | 49

12 oz | certified angus beef | yukon gold smashed potatoes
green beans | ali'i mushroom demi-glaze



SIDES

Garlic Focaccia | 8

House baked | extra virgin olive oil
balsamic | chili flakes

Polenta | 6

Gruyere | spinach

Smashed Yukon Gold Potatoes | 7

Slow poached in olive oil | thyme | rosemary

Brussels Sprouts | 8

Bacon | onion | garlic | balsamic reduction

Black Rice | 6

Coconut milk | lemon grass | shallots
kaffir lime leaf

Sauteed Snap Peas | 8

Honey ponzu

The Naupaka is a flower that is known for its unique appearance – it resembles a half-flower with petals missing – and is found in the mountains and along the beach. Like the naupaka, our menu brings the gifts of the land and the sea to your table in a uniquely flavorful way.

The Kauai Beach Resort has teamed up with local farmers to bring our passion for the farm to table lifestyle to our menu.

By sourcing locally grown ingredients, we can bring you a unique dining experience with an authentic “taste of place” that is Kaua’i.

Our Partners

All our entrées are served with a selection of freshly harvested vegetables from our valued partners.

Aloha Aina Poi, Hamakua Farms Mushrooms, Kaua’i Shrimp Farm, Kunana Dairy Goat Cheese and Soursop, Hirabara Farms Lettuce, Malama Kauai works with different local farmers across the island, KBR “secret garden” our own home grown produce.



Gluten Free



Vegetarian/Vegan

DESSERT

- 10 -

Dark Chocolate Mousse Cake

Raspberry coulis | whipped cream | strawberries

Seasonal Crème Brûlée

Macadamia nut shortbread cookie | mint | whipped cream

Coconut Cream Tart

Macadamia nut graham cracker crust | meringue | lime zest caramel | chocolate sauce

Lilikoi Cheesecake

Made in house | lilikoi curd | whipped cream | strawberries

Signature Soursop Sorbet

Kunana dairy soursop | made by Lapperts | lemon | mint
3 per scoop

We proudly partnered with Java Kai to provide you with locally sourced coffee from Kaua'i and the Big Island.

Coffee

House Drip | 4

Espresso Doppio | 5

Latte | 6

Cappuccino | 6

French Press | Kauai 9 | Kona 12

Java Kai French Presses

100% Kauai | Roasted Walnut | Cacao | 9

100% Kona | Cherry | Dark Chocolate | 12

WINE

Glass / Bottle

Glass / Bottle

Sparkling

Cremant Brut Lucien Albrecht <i>Alsace / France / NV</i>	15 60
Cremant Rose Lucien Albrecht <i>Alsace / France / NV</i>	16 64
Champagne Nicolas Feuillatte <i>Chouilly / France</i>	88
Champagne Veuve Clicquot Brut <i>Reims / France</i>	125

Pinot Noir

Louis Jadot <i>Burgundy / France / 2018</i>	15 60
Siduri <i>Santa Barbara County / 2019</i>	16 64
Belle Glos "Las Alturas" <i>Sonoma Coast/County / 2018</i>	73
Domaine Tollot-Beaut <i>Chorey-Les-Beaune / France / 2017</i>	120

Aromatic Whites

Pinot Gris Acrobat <i>Oregon / 2017</i>	10 40
Riesling Trefethen <i>Napa Valley / 2018</i>	13 50

Cabernet Sauvignon

Decoy by Duckhorn <i>California / 2019</i>	49
Cline <i>Sonoma County / 2019</i>	14 56
Daou <i>San Luis Obispo County / 2019</i>	71

Sauvignon Blanc

Matanzas Creek <i>Sonoma County / 2019</i>	12 48
Greywacke <i>Marlborough / New Zealand / 2019</i>	17 68
Domaine Patrick Girault, "Le Vallon des Demoiselles" <i>Sancerre / France / 2020</i>	78

Unique Blends & Spicy Reds

Red Blend, Sean Minor "Nicole Marie" <i>North Coast / 2019</i>	14 56
Red Blend, Skyside <i>North Coast / 2017</i>	75

Chardonnay

Calera <i>Central Coast / 2016</i>	16 64
Maison Albert Bichot "Vieilles Vignes" <i>Burgundy / France / 2018</i>	17 68
Domaine Louis Moreau <i>Chablis / France / 2016</i>	92
Rombauer <i>Carneros / 2019</i>	98

Shiraz Torbreck "Woodcutter's" <i>Barossa Valley / Australia / 2018</i>	66
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Syrah E. Guigal <i>Crozes-Hermitage / France / 2015</i>	75
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Tempranillo, Marques de Riscal <i>Rioja / Spain / 2016</i>	72
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Sangiovese, Tenuta di Arceno <i>Chianti Classico / Italy / 2018</i>	64
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Merlot, Tangle Oaks <i>Napa Valley / 2015</i>	48
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Rosé

Côtes-de-Provence Minuty <i>Provence / France / 2019</i>	14 56
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Merlot Peju <i>Napa Valley / 2015</i>	95
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Zinfandel Cline <i>Sonoma County / 2019</i>	48
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NAUPAKA

TERRACE



COCKTAILS

Hu'a Li'i | 14

Martini & Rossi Fiero | Italicus Bergamot Liqueur
Sparkling Rose Prosecco

Mai Tai a Hui Hou | 17

Kuleana Hui Hui & Kasama Aged Rum
Dry Curaçao | Hamakua Coast Mac Nut Orgeat | Fresh Lime

Paniolo Mule | 15

High West Double Rye Whiskey
Slow Island Ginger & Lemon | Fresh Lime

Aviation | 15

Aviation American Gin | Luxardo Maraschino Liqueur
Crème de Violette | Fresh Lemon

Aloha 'Oe | 16

El Silencio Mezcal | Green Chartreuse
Luxardo Maraschino Liqueur | Fresh Lime

KBR Manhattan | 16

Angel's Envy Kentucky Bourbon | Cocchi di Torino Vermouth
Averna Amaro | Angostura

ZERO-PROOF

Palo-Naah | 10

Hawaiian Chili Pepper | Lemon | Grapefruit Soda | Thyme

KBR Sunset | 10

Hibiscus | Lime | Pineapple | Soda | Rosemary

Makaleha Cooler | 10

Ginger | Lemon | Tumeric | Orange | Soda

BEER & KOMBUCHA

Draft | 7.5

Honolulu Beerworks *PGB* / Maui Brewing Co. *Bikini Blonde* / Maui Brewing Co. *Big Swell IPA*
Honolulu Beerworks El Guapo

Cans | 6

Ola Brew | *Ma'a Lager*
Maui Brewing Co. | *Sunshine Girl Blonde Ale*
Kona Brewing Co. | *Light Blonde Ale*
Kona Brewing Co. | *Big Wave Golden Ale*
JuneShine Hard Kombucha, *Blood-Orange Mint* | 8