

NAUPAKA

TERRACE



BREAKFAST

Banana Bread & Cream Cheese | 5

Açaí Bowl | 12

Peanut Butter | Bananas | Berries | Honey | Granola | Toasted Coconut | Chocolate Chips

Two Eggs Any Style | 15

Choice of: Bacon | Portuguese Sausage | Chicken Sausage | Breakfast Potatoes | Steamed Rice

Avocado Toast | 16

Grilled Sourdough | Cherry Tomato | Queso Fresco | Mint

Add Egg 3.5 | Add Smoked Salmon 7 | Add Bacon 4

Fried Rice "Bibimbap" | 17

Bacon | Portuguese Sausage | Kalua Pork | Sunny-Side Up Egg | Potato

Kim Chee | Scallions | Sprouts | Sesame

Kalbi & Eggs | 23

Marinated Short Ribs | 2 Eggs Any Style | Breakfast Potatoes

Smoked Salmon Plate | 19

Bagel | Cream Cheese | Tomato | Onion | Capers

Breakfast Burrito | 15

Chorizo | Scrambled Eggs | Potatoes | Cheddar | Salsa Fresca | Avocado Crema | Cilantro

Buttermilk Pancakes | 13

Strawberry | Banana

Add Blueberries 4 | Add Chocolate Chips 3

Brioche French Toast | 14

Berries | Powdered Sugar

SIDES

1 Egg Any Style

White | Wheat | Sourdough

Breakfast Potatoes

3.5 each

Meats

Chicken Sausage

Portuguese Sausage

5 each

Fresh Fruit

Seasonal Fruit

Half Papaya & Lime

Pineapple & Lime

DRINKS

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

Java Kai French Presses

100% Kauai | Roasted Walnut | Cacao | 9

100% Kona | Cherry | Dark Chocolate | 12

Cocktails | 13

Mimosa Classic | Guava

Bloody Mary

Mai Tai

Cocktails | 3 each

Orange | Guava | Pineapple

POG

An 18% gratuity will be added to all parties of 6 or more. Mahalo!

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

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

Hawaiian Chili Garlic Shrimp | 18

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



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

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

MAINS

Seared Ahi Tuna | 32

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 | 32

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

Stir-Fry Udon Noodles | 28

Carrots | green onions | broccoli | ali'i mushrooms | bok choy | sesame seed | garlic chips | furikake
add seared ahi 15 | add seared tofu* 10*

Thyme Citrus Marinated Roasted Chicken | 36

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

Slow Braised Pork Shank | 36

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-glace

New York Strip Steak* | 48

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



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

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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

Assorted Smoothies (Fruit + Ice Cream) | 8

Strawberry | Banana | Pina Colada | Lava Flow | Watermelon | Mango

Virgin Daquiris (Fruit + Ice + Sweet and Sour) | 8

Strawberry | Banana | Pina Colada | Lava Flow | Watermelon | Mango

Assorted Lemonade | 5

Strawberry | Peach | Passionfruit | Guava | Watermelon | Pineapple

BEER & KOMBUCHA

Draft | 7.5

Rotating selections

Cans | 6

Kona Brewing, *Big Wave Golden Ale*
Maui Brewing, *Bikini Blonde Lager*
Waikiki Brewing, *Black Strap Molasses Porter*
Kona Brewing, *Longboard Island Lager*

JuneShine Hard Kombucha, *Blood-Orange Mint* | 8

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WINE

	<i>Glass / Bottle</i>	<i>Glass / Bottle</i>
Sparkling		
Sparkling Wine Domaine St. Michelle <i>Columbia Valley WA</i>	9 36	
Crémant de Limoux Gérard Bertrand "Cuvee Thomas Jefferson" <i>Languedoc-Roussillon France, 2016</i>	39	
Prosecco Rosé La Marca <i>Veneto Italy</i>	12 48	
Champagne Nicolas Feuillatte <i>Chouilly France</i>	88	
Champagne Veuve Clicquot Brut <i>Reims France</i>	125	
Aromatic Whites		
Pinot Gris Oyster Bay <i>Marlborough New Zealand, 2020</i>	33	
Pinot Gris Acrobat <i>Oregon, 2017</i>	38	
Pinot Grigio Benvolio <i>Friuli Italy, 2018</i>	10 40	
Pinot Grigio Tiefenbrunner <i>Alto Adige Italy, 2018</i>	45	
Pinot Gris/Pinot Blanc Au Bon Climat <i>Santa Barbara County California, 2018</i>	57	
Riesling Clean Slate <i>Mosel Germany, 2019</i>	9 36	
Riesling Trefethen <i>Napa Valley California, 2018</i>	50	
Sauvignon Blanc		
Proverb <i>California, 2019</i>	29	
Babich "Black Label" <i>Marlborough New Zealand, 2019</i>	37	
Matanzas Creek <i>Sonoma County California, 2019</i>	12 48	
Rosé		
Côtes-de-Provence Minuty <i>Provence France, 2019</i>	14 56	
Chardonnay		
Mer Soleil "Reserve" <i>Santa Lucia Highlands California, 2019</i>		43
Cambria "Katherine's Vineyard" <i>Santa Maria Valley California, 2019</i>	13	52
Sonoma Cutrer "Russian River Ranches" <i>Sonoma Coast/County California, 2018</i>	16	64
Rombauer <i>Carneros California, 2019</i>		98
Pinot Noir		
Erath <i>Oregon, 2019</i>		48
Meomi <i>California, 2019</i>	13	52
Belle Glos "Las Alturas" <i>Sonoma Coast/County California, 2018</i>		73
Cabernet Sauvignon		
Columbia <i>Columbia Valley Washington, 2017</i>	11	44
Decoy by Duckhorn <i>California, 2019</i>		49
Cline <i>Sonoma Coast/County California, 2018</i>	14	56
Daou <i>San Luis Obispo County California, 2019</i>		71
Frank Family <i>Napa Valley California, 2018</i>		138
Unique Blends & Spicy Reds		
Red Blend Conundrum <i>California, 2019</i>		XX 48
Rioja Crianza, Muriel "Fincas de la Villa" <i>Rioja Spain, 2014</i>	XX	53
Shiraz, Torbreck "Woodcutter's" <i>Barossa Valley Australia, 2018</i>	XX	66
Red Blend, Skyside <i>North Coast California, 2017</i>	XX	75
Cabernet Franc, Vignetti "Le Monde" <i>Friuli Italy, 2016</i>	XX	95

DESSERT

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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

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