



for breakfast

BREAKFAST BUFFET **Adults 24 • Children 5-10 yrs 13**

Includes Passion Orange, Guava or Orange Juice, Regular or Decaffeinated Coffee and Assorted Hot Teas.

CONTINENTAL BUFFET **20**

Includes Passion Orange, Guava or Orange Juice, Danish, Toast, Fruits, Cold Cereal, Regular or Decaffeinated Coffee or Assorted Hot Teas

GREEK YOGURT PARFAIT **12**

Local Grown Fruits and Berries, Greek Yogurt, House Granola.

STEEL CUT OATMEAL **8**

Skim Milk, Turbinado Sugar, Hawaii Island Berries

ISLAND FRUIT PLATE **11**

Seasonal Fresh Fruit, Papaya, Melon, Pineapple, Watermelon and Yogurt

ACAI BOWL WITH SEASONAL FRUITS **12**

Papaya, Apple Bananas, Strawberries, and Blueberries with housemade Granola, toasted coconut, Kaua'i honey drizzle

HOUSE MADE GRANOLA **7**

Dried Mango and Pineapple

THE SUNRISE **14**

Poached Egg, Grilled English Muffin, Thick Cut Canadian Bacon. Topped with Hollandaise Sauce. Fresh Papaya & Lime

with HOUSEMADE CRAB CAKE **16**

With ROASTED TOMATO & SPINACH **15**

KBR ISLAND HASH PLATE **15**

Blended Kalua Pig and Pipikaula Hash, Two Eggs Any Style

SIDES

TWO EGGS 5

PORTUGUESE SAUSAGE, BACON, HAM or PORK LINKS 5

BAGEL AND CREAM CHEESE 4

STEAMED WHITE RICE OR HASH BROWNS 4

HALF PAPAYA 4

SLICED PINEAPPLE 3

Prices do not include 4.166% state tax or gratuity.

HOUSE OMELET **16**

Three eggs. Any combination of 3: Ham, Mushroom, Onion, Portuguese Sausage, Peppers, Crab, Spinach, Swiss or Cheddar Blend Cheese. Served with Hash Browns or Rice and Toast.

SWEET POTATO SKILLET **14**

Island Sweet Potato Blend, Bacon, Sweet Onion, Peppers, Mushroom. Cheddar Cheese, 2 Eggs the Way You Like Them

STEAK AND EGGS **19**

New York Steak. Two Eggs any Style. Ewa Sweet Onion Relish. Hash Browns or Rice and Toast

TWO EGGS ANY STYLE* **13**

with Hash Browns or Rice and Toast, choice of Portuguese Sausage, Bacon, Ham or Pork Links

LOCO MOCO **17**

steamed White Rice topped with choice of Hamburger Patty or Kalua Hash 2 eggs any style, with brown gravy

Add Fried Rice or Kim Chee Fried Rice **3**

KALBI RIBS & 2 EGGS ANY STYLE **19**

Marinated Boneless Short Ribs Grilled, with Steamed Rice

Add Fried Rice or Kim Chee Fried Rice **3**

EGG WHITE FRITTATA **15**

Island Grown Arugula, House Roasted Tomato, Lawai Mushroom, Green Onions, Feta Cheese, Hash Browns

ROASTED MACADAMIA NUT WAFFLE **14**

Belgian Waffle bursting with Roasted Mac Nuts and Topped with Macadamia Honey Butter, Strawberries, Pineapples, Banana, and Powdered Sugar

SWEET POTATO PANCAKES WITH PURPLE SWEET

POTATO COCONUT SAUCE **14**

BUTTERMILK PANCAKES with Fruit and Nuts

Full Stack **13** Short Stack **11**

CINNAMON CROSSIAINT FRENCH TOAST **13**

COFFEE SPECIALS

Espresso \$4 Cappuccino \$5

Mocha \$5 Latte \$5

EYE OPENERS....BREAKFAST COCKTAILS

also available

Prices do not include 4.166% state tax or gratuity.

DRIFTWOOD BAR & GRILLE

Pupus (Appetizers)

Onion Rings ... 8 French Fries ... 7

Tropical Fruit Bowl ... 8

Spicy Chicken Wings ... 10

Greens & Veggies

Caesar Salad 10

Crispy Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Caesar Dressing

Add Grilled Chicken ...14 Add Grilled Fish .. 15

Tossed Salad 9

Kailani Farms Mixed Greens, Red Cabbage, Grape Tomato, Cucumber, Carrots, and Red Onions. Dressing Choice of Ranch, Caesar, or Balsamic Vinaigrette

Add Grilled Chicken ...14 Add Grilled Fish .. 15

Sandwiches, Burgers & Things

Served with French Fries or Tossed Salad

Club Sandwich 13

Roasted Turkey, Bacon, Lettuce, Tomato, Toasted Sour Dough Bread

Island Fish Sandwich 14

Local Grilled Fish, Lettuce, Tomato, Onion, Topped with Jack Cheese on a Brioche Bun

Grilled Chicken Sandwich 14

Grilled Onions, Hawaiian BBQ Sauce, Lettuce, Tomato and Jack Cheese on a Brioche Bun

Big Kahuna Burger 15

Hand made USDA Choice Certified Black Angus Beef, Cheddar Cheese, Bacon, Lettuce, Tomato, Onion on a Brioche Bun

Grilled Chicken Panini 13

KBR Triple Cheese Panini 10

Tuna Melt 11

Other Favorites

Cheese Quesadilla 10

Mixed Cheese Blends, Sour Cream and Salsa

Add Grilled Chicken ...12

Hawaiian Ahi Poke Bowl 9

Ahi Tuna, Onion, Green Onion, Ogo Seaweed, Sesame Seeds, Cucumber

Fish & Chips 14

Light Crispy Beer Battered Fresh Catch, Fries, Tartar Sauce

Prices do not include 4.166% state tax or gratuity.



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HOURS OF OPERATION
for Dining Outlets

NAUPAKA TERRACE

Breakfast served
6:30 am to 10:30 am

Dinner served nightly
5 pm to 9 pm

Live Music Sunday - Friday
6 pm to 8 pm

DRIFTWOOD BAR & GRILLE

Lunch served daily
11 am to 430 pm
Bar open to 6 pm

Happy Hour daily 3 pm to 5 pm
Happy Hour Food 3pm--430pm

KÔ SHAVE ICE

Open daily 11 am to 6 pm

SHUTTERS LOUNGE

Open Sunday-Thursday 5pm-11pm

Friday- Saturday 5pm-12 midnight

Dinner served nightly from
530 pm to 945 pm

Happy Hour nightly

530 to 630 pm

Live Music Nightly 7pm to 10 pm

FOR ROOM SERVICE ORDERS,

PLEASE REFER TO THE IN-ROOM DINING
MENU PROVIDED IN YOUR ROOM

***Menu items & pricing subject to**
change. Rev 07.21.17



PUPUS (APPETIZERS)

GARLIC FURIKAKE FRIES ...8

KANAKA FRIES...11

Kālua Pork, Cheddar Cheese, Honey Mustard

COCONUT SHRIMP Sweet & Sour Chili Dipping Sauce .. 9

CALAMARI FRITTI12

Garlic Aioli, Tobiko, Green Onions

HUMMUS & NAAN BREAD ... 11

SHAKEN BEEF POKE ... 13

Tomatoes, Shaved Onions, Watercress, Cucumber,
Spicy Mustard Drizzle

HAWAIIAN STYLE AHI POKE ... 13

Ogo Seaweed, Green Onions, Sweet Onions, Sesame
Seeds, Chile Sauce, Shrimp Chips

TERIYAKI GRILLED CHICKEN SKEWERS3 for 7

Kochugang Vinaigrette (3 pieces)

HOUSE SMOKED PORK RIBS Zesty Ginger Hoisin Glaze 13

SPICY CHICKEN WINGS Blue Cheese Dressing 12

SEARED HAMACHI CRUDO Avocado, Radish, Ginger

Salsa, Cucumber, Sticky Thai Rice, Ponzu Sauce 14

BLACK AND BLUE AHÍ SASHIMI 22

Wasabi, Tamari, Pickled Ginger

SELECTION OF IMPORTED & DOMESTIC CHEESE PLATE 18

LIGHT FARE

SURFER BOY BURGER..... 16

½ lb. hand formed beef patty ~ lettuce ~ tomato ~
onion ~ bacon ~ cheese ~ seasoned fries ~
brioche bun ~ BBQ or teriyaki sauce

PORTOBELLO MUSHROOM BURGER.....16

brie cheese ~ caramelized onions & mushrooms ~ LTO ~
brioche bun

FLAT BREADS

HAPA14

roasted garlic ~ grilled chicken ~ pistou ~ surfing goat's
cheese ~ black olives ~ parmesan cheese ~ truffle oil ~
arugula

KANAKA12

kālua pork ~ pineapple ~ oven dried tomatoes ~
caramelized onions ~ asian pizza sauce ~ parmesan
cheese ~ mozzarella cheese

GARDEN12

tomatoes ~ organic greens ~ cucumbers ~ shaved
onions ~ olives ~ beets ~ carrots parmesan cheese ~
balsamic vinaigrette



FIRST BITES

Soup of the Day

house made hearty soup

Polynesian Style Seafood Chowder

fresh fish ~ mussels ~ scallops ~ shrimp ~ coconut milk
~ taro leaves ~ potatoes

Shio Ramen

thin noodles ~ pork & chicken dashi ~ uzumaki ~ egg
~ house made char siu pork ~ green onion

FRESH FROM THE FARM

Kaua'i Beach "Mighty Green" Kale Salad

organic kale ~ carrots ~ beets ~ jicama ~ mac nuts ~
avocado ~ creamy miso vinaigrette

Chop Salad by Kailani Farms

radishes ~ roasted beets ~ carrots ~ cucumber ~
surfing goat ping pong balls ~ shaved onions ~
edamame ~ choice of our house dressing

Organic Baby Romaine by Kailani Farms

cherry tomatoes ~ white anchovies ~ parmesan
cheese ~ croutons

FLAT BREADS

Hapa

roasted garlic ~ grilled chicken ~ pistou ~ surfing
goat's cheese ~ black olives ~ parmesan cheese ~
truffle oil ~ arugula

Kanaka

kālua pork ~ pineapple ~ oven dried tomatoes ~
caramelized onions ~ asian pizza sauce ~ parmesan
cheese ~ mozzarella cheese

Garden

tomatoes ~ organic greens ~ cucumbers ~ shaved
onions ~ olives ~ beets ~ carrots parmesan cheese ~
balsamic vinaigrette

SMALL PLATES

Hawaiian Style Poke*

ogo seaweed ~ green onions ~ sweet onions ~ sesa-
me seeds ~ sesame chile sauce ~ shrimp chips

Black & Blue Ahi Sashimi*

wasabi ~ tamari ~ pickled ginger

House Made Lump Crab Cakes

served with a sweet thai chili butter sauce

Burrata and Fire Roasted Tomato

burrata cheese ~ Kilauea tomatoes ~ balsamic vine-
gar ~ persillade ~ toasted garlic chips ~ naan bread

House Smoked Pork Ribs*

zesty ginger hoisin glaze

FOR ROOM SERVICE ORDERS, PLEASE REFER TO THE
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BETWEEN THE BUNS

Kawelo Burger*

kālua pork ~ spicy aioli ~ avocado ~ monterey jack
cheese ~ LTO

Grilled Catch Sandwich

local catch of the day ~ spice dry rubbed ~ pickled
daikon ~ kabayaki ~ LTO ~ brioche bun

Portobello Mushroom Burger*

brie cheese ~ caramelized onions & mushrooms ~ LTO
~ brioche bun

Kilauea Lamb Burger*

caramelized onions & ali'i mushrooms ~ garlic tzatziki
sauce ~ LTO ~ sweet potato french fries ~ brioche bun

Beef in a Baguette

creamy horseradish and au jus

ENTRÉES

Mac Nut Crusted Catch of the Day*

lemon ~ garlic ~ caper ~ ali'i mushrooms ~ citrus pars-
ley emulsion

Miso Yaki Butterfish

One Song Farms braised taro leaves ~ Kilauea lomi
tomato relish ~ steamed white rice

Chicken Alfredo

chicken breast ~ garlic cream sauce ~ parmesan
cheese ~ fresh herbs

Pappardelle Pasta

farm fresh assorted local vegetables ~ olive oil ~
lemon juice ~ parmesan cheese ~ fresh herbs
add chicken

Shrimp Scampi

linguine ~ oven dried cherry tomatoes ~ fresh herbs ~
parmesan cheese

Keawe Smoked Pork Chop

roasted house vegetables ~ hunter's sauce ~
smashed potatoes

Grilled Filet Mignon*

roasted house vegetables ~ bourbon demi ~ smashed
potatoes
add shrimp scampi

Twice Loved Short Ribs

roasted house vegetables ~ sweet potato mash ~
beurre blanc

Spiced Rubbed Rack of Lamb*

roasted house vegetables ~ shimeji mushroom mint
demi ~ mustard mac nut crust ~ smashed potatoes

Yin & Yang Kālua Duck

duck leg confit ~ roasted duck breast ~ farro pilaf ~
roasted house vegetables ~ plum wine demi

HOUSE SPECIALS

HAWAIIAN SNOW CAP 7

Vanilla Ice Cream, Passion Fruit and
Guava Flavors topped w/ Li Hing Mui
and Sweet Cream

TROPICAL DREAM 7

Vanilla Ice Cream, Mango, Pineapple,
& Passion Fruit Flavors topped w/ Sweet Cream

NŪKOLE RAINBOW 7

Vanilla Ice Cream, Strawberry, Banana, and POG
Flavors topped with Sweet Cream

SHAVE ICE FLAVORS Choose up to 3 flavors \$5. Keiki \$4

LIME	MANGO	PASSION FRUIT
POG	VANILLA	LYCHEE
COCONUT	CHERRY	GUAVA
PINEAPPLE	GRAPE	BLUE RASPBERRY
STRAWBERRY	BANANA	ROOT BEER

TOPPINGS

ICE CREAM	SWEET CREAM	AZUKI BEAN
LI HING MUI	LYCHEE FRUIT	PINEAPPLE CRUSH

ICE CREAM OR SORBET—Bowl or Plain Cone

1 SCOOP ... 5 2 SCOOPS ... 8 KEIKI SCOOP ... 4
HOUSE MADE WAFFLE BOWL ... 1

TOPPINGS 1.00 EACH

M&M'S, BABY MARSHMALLOWS, SPRINKLES, TOASTED
COCONUT, STRAWBERRIES, BLUEBERRIES, GUMMY-
BEARS, MACNUTS, CRUSHED PINEAPPLE

GHIRARDELLI CHOCOLATE SUNDAE 7

1 Scoop, Whipped Cream, Mac Nuts & Cherry

2 Scoops 10 3 Scoops ... 12

HOUSE MADE BROWNIE SUNDAE 10

1 Scoop, Ghirardelli Chocolate and Caramel, Syrups,
Whipped Cream, Mac Nuts & Cherry

HOUSE MADE CHOCOLATE CHIP COOKIE SUNDAE 10

1 Scoop, Ghirardelli Chocolate syrup, Whipped
Cream, MacNuts, Cherry

BANANA SPLIT 12

3 Scoops, Whipped Cream, Mac Nuts, Ghirardelli
Chocolate syrup, Banana, Strawberries & Crushed
Pineapple

HOUSEMADE CHOCOLATE CHIP COOKIE ICE CREAM
SANDWICH Gourmet Hawaiian Vanilla Bean Ice
Cream 6

CHOCOLATE COVERED BANANA 5

HOUSE MADE CHOCOLATE CHIP COOKIE or BROWNIE 3

SHAKES 8

CHOCOLATE, VANILLA, STRAWBERRY

CLASSIC FLOATS 7

COLA, CRUSH ORANGE, OR MUG ROOT BEER

GOURMET HAWAIIAN VANILLA ICE CREAM

SODA (Regular, Diet, Crush Orange, Mug Root Beer) 3

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