



The Kaua'i 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.

- Kailani Farms: organic mixed greens
- Kaua'i Island Honey
- Hāmākua Farms: mushrooms
- Ho Farms: grape tomatoes
- Kaua'i Fresh Farms: tomatoes
- Akea Farms: cucumbers
- Aloun Farms: corn, zucchini, melons
- Kaua'i Shrimp Farm
- Moloa'a Organica: kale, chard, bok choy, citrus
- Makanalani Ranch: lamb
- Surfing Goat Dairy
- Ken's Farm: kale, chard, turnips, herbs, tomatoes, corn, beets, lettuce
- Marianita Loseto Farm: pumpkin, long beans, wing beans, sweet potato, eggplant

Mornings at Naupaka

Join us for breakfast 6:30 am to 10:30 am daily!

FIRST BITES

AHI POKE* cucumber, avocado, taro chips **22**

ISLAND STYLE PUPU PLATTER 24

Chef's selection of island inspired favorites! Ask your server for tonight's special.

FROM THE FARM

KAILANI MIXED GREENS, water chestnut, cucumber, carrot, mint, balsamic vinaigrette, croutons **GF 13**

KAUAI BUTTER LETTUCE, blue cheese, sunflower seed, red onion, radish, tarragon, buttermilk vinaigrette **GF 15**

LOCAL ARUGULA, daikon, orange, tomato, sesame seed, crispy taro chips, miso dressing **GF 15**

SHARE PLATES

LOCAL FISH TACOS, cabbage, sriracha aioli, pineapple salsa **GF 22**

KAUAI SHRIMP SKILLET, garlic, capers, green onion, andouille sausage, bean sprouts, butter, lemon **GF 25**

SWEET AND SOUR WINGS, togarashi, sesame seed **GF 18**

PORK RIBS, brown butter, bbq glazed, green onion, hawaiian sea salt **GF 22**

GF Gluten Free

Prices do not include tax or gratuity. 18% service charge added to parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. **Revised 05.27.19**

LARGE BITES

CATCH OF THE DAY, bok choy, steamed rice, carrot, cucumber, lemon butter sauce, fried lotus root **GF 30**

WHOLE SNAPPER (steamed or fried) soy ginger sauce, sesame seed oil, Maui onion, herb salad **30**

SEAFOOD PASTA, linguine, marinara, basil, olive oil **30**

CRISPY PORK SHANK, bacon fried rice, honey mustard, watercress, pickled onion **GF 36**

RIBEYE, fingerling potatoes, asparagus, miso butter, parsley **GF 30**

BBQ SHREDDED CHICKEN SANDWICH 34

Sriracha aioli, coleslaw, pickle, garlic fries **GF 38**

ALL AMERICAN BURGER*, iceberg lettuce, tomato, onion, srirachi aioli, garlic fries. *Vegetarian alternative Beyond Burger© can be substituted. **20**

Add teriyaki sauce, pineapple, Swiss or cheddar cheese **2**
Add bacon **3**

DESSERTS

SEASONAL FRUIT CHEESE CAKE 9

LI HING MUI GRILLED PINEAPPLE BREAD PUDDING 12
House made with grilled pineapple, haupia, candied macadamia nuts, topped with Lappert's vanilla ice cream

HOUSE MADE KAUA'I PIE 10
with Lappert's vanilla and coffee ice cream

CAST IRON SMORES BROWNIE 12
House made brownie with burnt marshmallow, chocolate milk, Lappert's vanilla ice cream, topped with caramel sauce, macadamia nuts, and Hawaiian sea salt

MOLTEN "LAVA" CAKE 15
with Roselani Hawaiian Vanilla Ice Cream