

## BUFFETS

**BREAKFAST BUFFET** Children (5-10 yrs.) 13 ♦ Adults 24  
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

## FRUIT & GRAINS

**GREEK YOGURT PARFAIT** 12  
Local Grown Fruits and Berries, Greek Yogurt, House Granola.

**STEEL CUT OATMEAL** 8  
Skim Milk, Turbinado Sugar, Fresh Hawai'i Island Berries

**ISLAND FRUIT PLATE**  11  
Seasonal Fresh Fruit, Papaya, Melon, Pineapple, Watermelon and Yogurt

**ACAI with SEASONAL FRUITS** 12  
Papaya, Apple Bananas, Strawberries, and Blueberry with house made Granola, toasted Coconut, Kaua'i honey drizzle

**HOUSE MADE GRANOLA** 7  
Dried Mango and Pineapple

## SIDES

**TWO EGGS**  5

**PORTUGUESE SAUSAGE, BACON, HAM**  5  
**OR PORK LINKS**

**BAGEL AND CREAM CHEESE** 4

**STEAMED WHITE RICE OR HASH BROWNS**  4

**FRIED RICE OR KIM CHEE FRIED RICE**   6

**HALF PAPAYA**  4

**SLICED PINEAPPLE**  3

Prices do not include tax or gratuity.  
18% service charge added to parties of 6 or more. No separate checks, only (1) payments for all Large Parties

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness **Revised 6.23.19**

## LOCAL FAVORITES


**LOCO MOCO\*** 17  
Steamed White Rice topped with choice of Hamburger Patty or Kālua Hash, and 2 Eggs Any Style, with Brown Gravy poured over  
**add Fried Rice or Kim Chee Fried Rice** 3

**KALBI RIBS & 2 EGGS ANY STYLE** 19  
Marinated Boneless Short Ribs grilled, Steamed White Rice  
**add Fried Rice or Kim Chee Fried Rice** 3

**KBR ISLAND HASH PLATE\***  
Blended Kālua Pig and Pipikaula Hash, Two Eggs Any Style 15


## HOUSE SPECIALTIES

**THE SUNRISE\*** 14  
Poached Eggs, Grilled English Muffin, Thick Cut Canadian Bacon. Topped with Hollandaise Sauce. Fresh Papaya & Lime  
**with HOUSE MADE CRAB CAKE** 16  
**with ROASTED TOMATO & SPINACH** 15

**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 Brown 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. Sweet Onion Relish. Hash Browns or Rice and Toast

**TWO EGGS ANY STYLE\***  13  
with Hash Brown or Rice and Toast, *choice of* Portuguese Sausage, Bacon, Ham or Pork Links

**EGG WHITE FRITTATA**  15  
Island Grown Arugula, House Roasted Tomato, Mushroom, Green Onions, Feta Cheese, Hash Browns

The culinary team proudly sources and serves locally grown and produced products. Mahalo to Kailani Farms and Kaua'i Fresh Farms

**GLUTEN FREE** 

## GRIDDLE FAVES

**CINNAMON CROISSANT FRENCH TOAST** 13  
Cinnamon Croissant baked and egg battered, Topped with seasonal fruit, pineapple and banana with coconut flakes and nuts

**ROASTED MACADAMIA NUT WAFFLE** 14  
Belgian Waffle with Roasted Mac Nuts and Topped with Macadamia Honey Butter, Strawberries, Pineapple, banana and Powdered Sugar

**SWEET POTATO PANCAKES** 14  
with Purple Sweet Potato Coconut Sauce

**BUTTERMILK PANCAKES** Full Stack 13 Short Stack 11  
with Fruit and Nuts

## BEVERAGES

**BREAKFAST BEVERAGES** 3  
Regular or Decaffeinated Coffee, Assorted Teas, Hot Chocolate, Milk or Skim Milk

**FRUIT JUICES** 4  
Orange, Guava, Passion Orange, Grapefruit, or Pineapple

**COFFEE SPECIALS**  
Espresso 4 Cappuccino, Mocha, or Latte 5

**EYE OPENERS .....8**

- **BLOODY MARY** House Vodka, Tomato Juice,
- **KAUAI SEA BREEZE** House Vodka, Grapefruit, Cranberry Juice
- **GREYHOUND** House Vodka and Grapefruit Juice
- **MIMOSA** Sparkling Champagne and OJ
- **GUAVOSA** Island-style Mimosa with Guava Juice
- **HONOLUA BAY BREEZE** House Vodka, Cranberry & Pineapple Juice
- **CAPE COD** House Vodka and Cranberry Juice
- **MADRAS** House Vodka, Cranberry and Orange Juice

**Cooked gluten free items are prepared on the same flat top as pancakes**



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

<b>FRENCH ONION SOUP</b> maui onion, gruyere cheese, crostini	19
<b>AHI POKE*</b> cucumber, avocado, taro chips	19
<b>ISLAND STYLE PUPU PLATTER</b>	21
Chef's selection of island inspired favorites! Ask your server for tonight's special.	

### FROM THE FARM

<b>KAILANI MIXED GREENS</b> , water chestnut, cucumber, carrot, mint, balsamic vinaigrette, croutons	13
<b>KAUAI BUTTER LETTUCE</b> , blue cheese, sunflower seed, red onion, radish, tarragon, buttermilk vinaigrette <b>GF</b>	15
<b>LOCAL ARUGULA</b> , daikon, orange, tomato, sesame seed, crispy taro, miso dressing <b>GF</b>	15

### SHARE PLATES

<b>LOCAL FISH TACOS</b> , cabbage, sriracha aioli, pineapple salsa	16
<b>KAUAI SHRIMP SKILLET</b> , garlic, capers, green onion, andouille sausage, butter, lemon <b>GF</b>	25
<b>SWEET AND SOUR WINGS</b> , togarashi, sesame seed <b>GF</b>	16
<b>PORK RIBS</b> , brown butter bbq glaze, green onion, hawaiian sea salt <b>GF</b>	19

### GF Gluten Free

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### LARGE BITES

<b>CATCH OF THE DAY</b> , bok choy, steamed rice, carrot, cucumber, lemon butter sauce, fried lotus root <b>GF</b>	30
<b>WHOLE SNAPPER</b> , (steamed or fried) soy ginger sauce, sesame seed oil, onion, herb salad	36
<b>SEAFOOD PASTA</b> , linguine, marinara, basil, olive oil	30
<b>HULI HULI CHICKEN</b> hawaiian bbq sauce, garlic fries	26
<b>MISO GLAZED LAMB SHANK</b> , garlic rice, sesame seed, tomato cabbage mint slaw <b>GF</b>	30
<b>CRISPY PORK SHANK</b> , bacon fried rice, honey mustard, arugula, pickled onion <b>GF</b>	34
<b>RIBEYE</b> , fingerling potatoes, asparagus, miso butter, parsley <b>GF</b>	38
<b>BBQ SHREDDED CHICKEN SANDWICH</b> , cole slaw, cucumber sriracha aioli, garlic fries, brioche bun <b>ALL</b>	19
<b>AMERICAN BURGER*</b> , iceberg lettuce, tomato, onion, sriracha aioli, garlic fries, brioche bun.	19
*Vegetarian alternative Beyond Burger© can be substituted.	
<i>Add teriyaki sauce, pineapple, Swiss or cheddar cheese</i>	2
<i>Add bacon</i>	3
<b>DESSERTS</b>	
<b>SEASONAL FRUIT CHEESE CAKE</b>	9
<b>LI HING MUI GRILLED PINEAPPLE BREAD PUDDING</b>	12
House made with grilled pineapple, haupia, candied macadamia nuts, topped with Lappert's vanilla ice cream	
<b>HOUSE MADE KAUA'I PIE</b>	10
with Lappert's vanilla and coffee ice cream	
<b>CAST IRON SMORES BROWNIE</b>	12
House made brownie with burnt marshmallow, chocolate milk, Lappert's vanilla ice cream, topped with caramel sauce, macadamia nuts, and Hawaiian sea salt	
<b>MOLTEN "LAVA" CAKE</b>	15
with Roselani Hawaiian Vanilla Ice Cream	