



# Nalu Kai

GRILL & BAR

Beverage Service Daily: 10:30 a.m.—Sunset

Lunch Service Daily: 11:00 a.m.—5:30 p.m.

## SNACK & NIBBLE

### **Salted Edamame** <sup>GF/V</sup>

Hawaiian red sea salt 9

### **Spicy Hurricane Edamame** <sup>V</sup>

Seasoned edamame pods 9

### **Nalu Kai Tropical Fruit Platter** <sup>GF</sup>

Seasonal local fruits,  
coconut yogurt dip, fresh lime 16

### **Sweet Potato Fries** <sup>GF/V</sup>

Seasoned with li hing mui, lime chili salt 9

### **Crispy Corn Chips** <sup>V</sup>

Corn tortilla chips, house guacamole,  
jalapeño pineapple pico 14

### **Ahi Poke**\*

Sweet Maui onion potato chip 18

## SALADS

### **The North Shore Beach Salad** <sup>GF/V</sup>

Organic quinoa, rainbow of raw vegetables,  
candied macadamia, avocado,  
lemon mint vinaigrette 18

### **Caesar Salad**

Romaine heart, smoked sun-dried tomato,  
garden basil crouton, Parmigiano,  
classic dressing 18

### **St. Regis Pool Cobb Salad** <sup>GF</sup>

Grilled organic chicken, avocado, hearts  
of palm, papaya, bacon, egg,  
chipotle ranch dressing 24

### **Garden Island Greens**

Organic Kailani greens, Japanese cucumber,  
cherry tomato, shaved radish,  
julienne carrot, creamy miso dressing 16

## SANDWICHES

*All sandwiches served with French fries*

### **Makaweli Bacon Cheese Burger**\*

All grass feed Kauai beef, bacon,  
tomato, lettuce, onion, pickle 21  
Add avocado 3

### **Nalu Kai Beach Club**

Smoked turkey, bacon, lettuce, tomato,  
on multigrain bread 19

### **Grilled Mahi Mahi**\*

Teriyaki glazed, gingerinaise slaw,  
wasabi nori chips 22

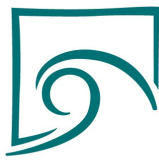
### **Bánh Mì**

Char sui pork belly, pickled carrots and daikon,  
cilantro, cucumber, jalapeno, hoisin,  
poi hoagie bun 18

GF ~ Gluten Free option, V ~ Vegetarian option

Parties of 8 or more will have an 18% gratuity applied to their bill.

\* "The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to everyone, especially elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness."



# Nalu Kai

GRILL & BAR

## SURFER FAVORITE LUNCHEON 22

### Hanalei Fish and Chips

Hawaii catch, French fries, house slaw,  
lemon dill remoulade

### Traditional Poke Bowl\*

Ahi tuna served with brown rice, spicy sauce,  
shoyu and topped with nori furikake

Add grilled fish 3

### Kilauea Fish Tacos

Achiote marinated catch, flour tortilla, crema,  
pico da gallo, queso fresco, cabbage,  
lime and cilantro

### Kalua Pulled Pork Sandwich

Smoked over guava wood, BBQ tangy cane  
sugar rum sauce, house slaw, macaroni salad

### Chicken Saimin Noodle Bowl

Hawaiian and locally inspired flavors  
coconut lemongrass broth

## “KEIKI” KIDS ENTREÉS

SMALLL 12 / LARGE 18

*Choice of Side: French fries, carrots/celery or chips  
Choice of Drink: soda, tea, or juice*

### Keiki Dog

### Chicken Tenders

### Kilauea Fish Stick(s)

### Grilled Cheese

### Fresh Crudité

### Peanut Butter and Jelly

## ISLAND SWEET TREATS

### Ice Cream Sandwich 9

Coconut Macaroon and Pineapple

Chocolate Chunk Cookie and Tahitian Vanilla

### Ice Cream Pop 8

Lilikoi and White Chocolate

Hawaiian Dark Chocolate Sea Salt

## NON-ALCOHOLIC BEVERAGES

### Nalu Kai Smoothie

Strawberry, banana and guava 8

### Hanalei Smoothie

Mango, coconut and pineapple 8

### Assorted Soft Drinks and Teas

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Classic  
Tea, Lilikoi Tea, or Mango Tea 6

### Assorted Fresh Juices 7

**Volcanic Water** 600ml. 5 | 1.2L. 10

**Perrier Sparkling Water** 500 ml. 7

**San Pellegrino Sparkling** 750 ml. 10

GF ~ Gluten Free option, V ~ Vegetarian option

Parties of 8 or more will have an 18% gratuity applied to their bill.

\* “The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to everyone, especially elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.”



# Nalu Kai

GRILL & BAR

## NALU KAI SPECIALITY COCKTAILS 16

### **Nalu Kai Mule**

Ketel One Citroen, Lychee puree, Chandon Sweet Star, Ginger Beer, lime

### **Coco-Jito Freeze**

Belvedere Vodka, fresh lime sour, mint, coconut, pineapple, served blended

### **Cucumber Ginger Margarita**

Don Julio Silver Tequila, muddled cucumber, ginger and fresh lime sour  
*A rejuvenating Spa inspired libation*

### **Pele's Lemonade**

Ketel One Citron Vodka, fresh lemonade, cranberry juice topped with a splash of soda

### **Ke'e Cucumber Cooler**

Tanqueray No.10 Gin, St Germaine flash infused with cucumber & lime

### **Hanalei Breeze**

Ketel One Oranje Vodka, passion fruit puree, fresh lime sour, coconut water

### **Red Delicious**

Ciroc Apple Vodka, ginger liqueur, sweet & sour, creole bitters, cranberry juice, soda water

### **Life's A Peach**

Ciroc Peach Vodka, mango puree, Calahua crema de coco, sweet & sour, orange juice, grenadine

### **Mi Casa Su Casa**

Don Julio Reposado Tequila, Aperol, grapefruit wedge, sweet & sour, coconut water

### **Wainiha Plantation Punch**

Ron Zacapa Rum, juices of passionfruit, pineapple and orange, lime sour, bitters and grenadine

### **Bali Hai Dream**

Ketel One Oranje, St Germaine, fresh grapefruit juice, soda water

## ST. REGIS SIGNATURE COCKTAILS 16

### **Sparkling Summer Sangria**

Chandon sweet star, Ciroc Peach Vodka, passion fruit puree, fresh mint, citrus and tropical juice

### **The Makai Tai**

*(A signature cocktail created in honor of the premiere Makai Golf Course.)*

Pau Maui Vodka, Kraken Rum, pineapple orange juice, lime juice, Orgeat

### **Aloha Mary**

Hawaii's own, *Organic Ocean Vodka*, Clamato Juice, Sriracha, Kauai guava wood smoked sea salt rim

### **Mai Tai**

Old Lahaina Silver Rum, Orange Curacao, pineapple juice, fresh lime sour, a float of Whalers Dark Rum (*the best on Kauai*), served on the rocks

GF ~ Gluten Free option, V ~ Vegetarian option

Parties of 8 or more will have an 18% gratuity applied to their bill.

\* "The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to everyone, especially elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness."



## BEER SELECTION

### **Draft (16 Oz) 10**

Kona Longboard Lager,  
Kona Big Wave Golden Ale,  
Kona Hanalei Island Style IPA,  
Kona Seasonal

### **Domestic 7**

Coors Light, Bud Light,  
St Pauli Girl Non-Alcoholic

### **Imported 8**

Heineken, Corona Extra, Corona,  
Corona Light, Guinness Stout

### **Craft 8**

Kona Brew Fire Rock, Omission Pale Ale GF,  
*MAUI BREW* Bikini Blonde Lager,  
Coconut Porter

### **Occidental Brewing Hefeweizen**

16 Oz (Can) 12

## WINE SELECTION

**Prosecco Spumante, Villa Sandi NV, Veneto, Italy 14 /52**

**Sparkling, Brut, Domaine Chandon NV, California 15/69**

**Champagne, Brut, Moët & Chandon 'Imperial' NV, France 25/108**

**Champagne, Brut Rosé, Moët & Chandon NV, France 29/129**

**Sauvignon Blanc, Duckhorn, Napa Valley, California 22/92**

**Chardonnay, Nickel & Nickel Truchard Vineyard, Carneros, California 22/92**

**Cabernet Sauvignon, Ballard Lane "St. Regis Princeville" Paso Robles 16/72**

**Pinot Noir, En Route, Russian River Valley, California 22/79**

GF ~ Gluten Free option, V ~ Vegetarian option

Parties of 8 or more will have an 18% gratuity applied to their bill.

\* "The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to everyone, especially elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness."