

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 ^{GF/V}

Hawaiian red sea salt 9

Spicy Hurricane Edamame ^V

Seasoned edamame pods 9

Nalu Kai Tropical Fruit Platter ^{GF}

Seasonal local fruits,
coconut yogurt dip, fresh lime 16

Sweet Potato Fries ^{GF/V}

Seasoned with li hing mui, lime chili salt 9

Crispy Corn Chips ^V

Corn tortilla chips, house guacamole,
jalapeño pineapple pico 14

Ahi Poke*

Sweet Maui onion potato chip 18

SALADS

The North Shore Beach Salad ^{GF/V}

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 ^{GF}

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

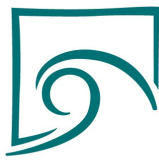
Bánh Mì

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."



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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

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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

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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

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