

## TAKE OUT ONLY MENU

Take OUT available at Naupaka Restaurant. Please call us for help if you are unable to come to pick up your items

### BREAKFAST 7 AM —10:00 AM

#### FRUITS & GRAINS

GREEK YOGURT PARFAIT LOCAL FRUITS AND BERRIES, GREEK YOGURT HOUSE GRANOLA	12
ISLAND FRUIT PLATE SEASONAL FRESH FRUIT. PAPAYA, MELON, PINEAPPLE WATERMELON & YOGURT	11

#### HOUSE SPECIALTIES

THE SUNRISE POACHED EGGS, GRILLED ENGLISH MUFFIN, THICK CUT CANADIAN TOPPED WITH HOLLANDAISE SAUCE FRESH PAPAYA & LIME	14
HOUSE OMELET THREE EGGS. ANY COMBINATION OF 3: HAM, MUSHROOM, ONION PORTUGUESE SAUSAGE, PEPPERS, CRAB, SPINACH, SWISS OR CHEDDAR CHEESE BLEND SERVED WITH HASH BROWNS OR TOAST.	16
TWO EGGS ANY STYLE SERVED WITH HASH BROWN or RICE & TOAST CHOICE OF PORTUGUESE SAUSAGE, BACON, HAM or PORK LINKS	13

#### ON THE GRIDDLE

CINNAMON CROISSANT FRENCH TOAST CINNAMON CROISSANT BAKED & EGG BATTERED, TOPPED WITH SEASONAL FRUIT, PINEAPPLE, BANANA COCONUT FLAKES & NUTS	13
BUTTERMILK PANCAKES WITH FRUIT AND NUTS FULL STACK 13      SHORT STACK 11	

### DINNER 5:00 PM— 8:00 PM

#### SALADS

CAESAR SALAD HIRABARA FARMS BABY ROMAINE CROUTONS HOUSE MADE CAESAR DRESSING & PARMESEAN CHEESE	14
KAILANI FARMS MIXED GREEN SALAD ISLAND GROWN GREENS, TOMATO CUCUMBER, RADISH, FRESH HERBS, WITH A SIMPLE VINAIGRETTE	13
ADD TO YOU SALAD 10 GRILLED BEEF CHICKEN FISH	
BENTO BOWLS SERVED WITH STEAMED RICE, HOUSE MADE KIM CHEE, BABY BOK CHOY, BEAN SPROUTS & FRESH HERBS	21
CHOICE OF: MOCHIKO FRIED CHICKEN WITH CHILI COCONUT AIOLI GRILLED BEEF WITH SCALLION GARLIC SOY SAUCE KALUA PORK FRESH FISH POKE LOCAL STIRFRIED VEGETABLES	

### DINNER 5:00 PM— 8:00 PM

ISLAND FISH TACOS FLOUR TORTILLAS. SALSA FRESCA, CABBAGE WITH A CHILI AIOLI	16
KBR BURGER KAUAI BEEF, LETTUCE, TOMATO, ONION & PICKLE SERVED WITH FRENCH FRIES * VEGETARIAN ALTERNATIVE BEYOND BURGER© CAN BE SUBSTITUTED ADD CHEDDAR, SWISS, TERIYAKI SAUCE 2      ADD BACON or MUSHROOM 3	19
ISLAND FRESH CATCH OF THE DAY SERVED WITH STEAM RICE, BABY BOK CHOY & LEMON BUTTER SAUCE	32
GRILLED NEW YORK STEAK MUSHROOM DEMI GLACE ALONG WITH WHIPPED YUKON GOLD POTATOES & ASPARAGUS	36
SEAFOOD PASTA FRESH LOCAL SEAFOOD, TOMATO, OLIVE OIL & FRESH HERBS VEGETARIAN OPTION AVAILABLE	23
<b>DESSERT</b>	
KAUAI PIE MACADAMIA NUT CRUST WITH LAPPERT'S VANILLA & COFFEE ICE CREAM	10
<b>BEVERAGES</b>	3
COFFEE, ICED TEA, HOT TEA, JUICES AND PEPSI PRODUCTS	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your food borne illness.

## BEER

### IMPORTED BEER

7.25

HEINEKEN

HEINEKEN LIGHT

CORONA

MAUI BREWING BIKINI BLONDE

### DOMESTIC BEER

6.25

BUD LIGHT

COORS LIGHT

MICHELOB ULTRA

MILLER LITE

## WINES

### SPARKLING

LA MARCA PROSECCO 187ml

12

JEAN-LOUIS FRANCE Notes of Candied Fruit, White Flowers with A Hint  
Of Citrus, Slightly Sweet & Crisp

32

TAITTINGER CHAMPAGNE, FRANCE Active on the Palate, with Bright Core Fruits, Zesty Citrus

115

### ROSE

BELLERUCHE COTES DU RHONE FRANCE Bright of Red Fruits & Currants

Light Bodied Cherry, Currants & Raspberry

14/40

### CHARDONNAY

SALMON CREEK SONOMA CREEK Lively Combination of Apples, Figs & Pineapple

A Hint of Vanilla on the Rounded Finish

10/36

WENTE RIVA RANCH CA, Layer of Tropical Fruit & Toast. Creamy Mouth Feel with Balanced Acidity

45

## MERLOT

J LOHR PASO ROBLES CA, Pomegranate, Black Cherry & Dark Chocolate

10/36

## PINOT NOIR

MEIOMI CA, Boysenberry, Blackberry, Dark Cherry & Toasty Mocha

42

ST FRANCIS SONOMA CA, Aromas of Red Fruit with Notes of Nutmeg & Clove. Flavors of Cranberry,  
Pomegranate & Raspberry

14

## CABERNET SAUVIGNON

SALMON CREEK SONOMA CA, Cherries, Plum, Mint Anise & Gentle Tannins

10/36

WENTE WETMORE LIVERMORE VALLEY CA, Notes of Blackberry Complimented with Cocoa Dust & Pink Peppercorn  
Velvety Acidity

15/55

DUCKHORN NAPA VALLEY CA, Luxurious Cassis & Dark Berry Flavor Supported by Notes of Fig, Cardamon, Clove  
& Cracked Black Pepper that Linger On The Long Well Structured Finish

150

## REDS

ANTIGAL UNO MALBEC MENDOZA ARGENTINA, Dark Cherry Aromas. Berry & Spice

36

EDMEADES ZINFANDEL MENDOCINO CA, Aromas of Clove, Cinnamon, Blackberries, Currants & Sage

Round Textured. Fruit Expression Round & Lush

36

BODEGAS MURIEL CRIANZA TEMPRANILLO RIOJA SPAIN, Fine Aging Aromas. Vanilla, Coconut, Roasted Coffee

With Notes of Ripe Red Berries & Licorice.

45

RENATO RATTI BARBERA D'ASTI ITALY, Intense Ruby Red. Bouquet of Ripe Fruit with an Undercurrent of Spices

Full Flavor with Long Persistence

45