

Featured Cocktails

Kalani's Mai Tai

malibu mango & passion fruit rum, bacardi rum,
orange & pineapple juice, dark rum float 13

Painkiller

bacardi rum, coconut cream, pineapple &
orange juice, fresh grated nutmeg 13

**with carupano 18yr aged rum 16*

Pear Martini

grey goose la poire vodka, st germaine
elderflower liqueur, pear nectar, fresh basil & lime 15

Lychee Martini

titos vodka, monin lychee syrup, fresh
lemon, splash of grapefruit juice 14

Hawaiian Margarita

cazadores silver tequila, cointreau,
fresh pineapple juice, lime, fresh sour mix
rimmed with li hing powder & salt 13

Tahoe Blue Lagoon

tahoe blue vodka, muddled cucumber & lemon,
fresh sour mix blue curaçao, soda water 15

The Maui Sunset

Empress 1908 gin, monin lavender syrup,lemonade,
fresh lemon, splash soda water, crushed ice 15

The Bee's Knee's Martini

St. George "Terroir" gin, Fresh Lemon, honey syrup 14

**with glendalough rose gin 16*

White Linen

hendricks gin, st germain elderflower liqueur,
fresh cucumber and lemon, soda water 14

Jalapeno Margarita

cazadores silver tequila, cointreau,
muddled jalapeno & lime, fresh sour mix 13

**with xicaru mezcal silver tequila 15*

The Waikiki

bulleit bourbon, fresh lemon, pineapple juice,
orgeat syrup, peychaud's bitters 15

Ginger Rye Old Fashioned

tin cup rye bourbon, domaine de canton ginger liqueur,
sugar cube, tiki bitters, candied ginger 14

Beer

Lager

Asahi - 5.2% abv 7

Bud Light - 4.2% abv 5

Coors Light - 4.2% abv 5

Corona - 4.6% abv 6

Kona Longboard - 5.0% abv 6

Sapporo Large (21 oz) - 4.9% abv 12

Stella Artois - 5.0% abv 7

Pale Ale, Hefeweizen

Coronado Brewing Salty Crew Blonde Ale - 4.5% abv 7

Kona Big Wave Golden Ale - 4.4% abv 6

Mad River Steelhead Pale Ale - 5.6% abv 7

Sudwerk Hefeweizen - 4.7% abv 6

Tahoe Amber Ale - 6.4% abv 7

IPA & Porter

Alibi Ale Works IPA - 6.2% abv 9

Deschutes "Fresh Haze" IPA - 6.5% abv 7

Deschutes Fresh Squeezed IPA - 6.4% abv 8

Lagunitas IPA - 6.2% abv 8

Deschutes Black Butte Porter - 5.5% abv 7

Heretic Porter - 7.0% abv 8

Cider & Hard Seltzer

Stella Hard Apple Cider - 4.5% abv 8

White Claw - 5.2% abv 5

Non-Alcoholic Beer

Heineken 0.0 - 0.03% abv 6

Zero-Proof

Coconut Lime Sour

coconut cream, fresh lime, house made
sweet & sour, soda water 7

Lychee Soda

monin lychee syrup, fresh lemon,
splash of grapefruit juice, soda water 7

Hawaiian Breeze

coconut cream, pineapple and cranberry juice 7

Yuzu Cooler

yuzu, cranberry juice, sierra mist 7

Passion Palmer

passion fruit purée, lemonade, mango tea 5

Kalani's Lemonade

choice of flavors: strawberry, mango,
passion fruit, guava, pear 5

Sake

Rich & Bold

Karatamba "Dry Wave"

honjozo - rich earth tones, dry & crisp 11 gls / 21 carafe

Tentak Kuni "Hawk of the Heavens"

junmai - complex, dry, earthy & nutty 21 (300ml)

Smooth & Round

Sho Une "Soaring Clouds"

junmai daiginjo - white peach, apple & grape 32 (300ml)

Light & Crisp

Onikoroshi "Demon Slayer"

honjozo - hints of vanilla, caramel & toffee 11 gls / 21 carafe

Joto Daiginjo

daiginjo - elegant, clean flavor, light impact, green apple 70 (720ml)

Hot Sake

Karatamba "Dry Wave"

honjozo - rich earth tones, dry & crisp 21 carafe

Nigori Sake

Ozeki Nigori

unfiltered junmai - medium body 11 gls / 21 carafe

Sayuri "Little Lilly"

unfiltered junmai - chery blossom & white grape 16 (300ml)

Specialty Sake

Tombo

shochu / soju - elegant spirits distilled from barley 8 gls

Sushi Rolls

Kalani's Roll

tempura shrimp, unagi, crab mix, avocado, masago, unagi sauce 16

Molokai Roll ^{GF}

spicy hamachi, cucumber, topped with hamachi, lemon, green onion 15

Rainbow Roll ^{GF}

crab mix, cucumber, avocado, salmon, hamachi, yellowfin 15

Hawaiian Roll

spicy tuna, cucumber, white onion, topped with tuna & seaweed salad, poke sauce 15

Heavenly Roll

ahi, salmon, cream cheese, avocado, tempura fried, masago mayo, unagi sauce 13

Dragon Roll

crab mix, avocado, cucumber, fresh water eel, unagi sauce 15

Shrimp Tempura Roll

shrimp tempura, avocado, cucumber, eel sauce 13

Spicy Tuna Roll ^{GF}

yellowfin tuna, green onions, sesame oil, cucumber 10

California Roll ^{GF}

crab mix, avocado, cucumber 10

Vegetable Roll ^{GF}

beets, daikon, cucumber, pickled daikon, avocado 10

Raw Bar

Mauna Loa Crudo ^{GF}

sashimi grade hamachi, lime ginger jalapeno oil, ponzu 15

Ahi Poke ^{GF}

sashimi grade tuna, scallion, hawaiian sea salt, sesame chili soy 16

Shrimp Ceviche ^{GF}

shrimp, tomato, jalapeño, cilantro, lemon, lime 14

Hamachi Poke ^{GF}

sashimi grade hamachi, scallion hawaiian sea salt, sesame chili soy 15

Shrimp Cocktail

wild caught jumbo shrimp, cocktail sauce 16

Beet "Poke" ^{GF}

beets, scallion hawaiian sea salt, sesame chili soy 9

Starters

Baby Back Ribs

signature original, savory sesame garlic ginger soy 15

Crispy Roasted Pork Belly

roasted berkshire pork, mac-nut citrus basil puree 14

Island Wings (GF)

crispy wing & drumsticks, sambalchili glaze, garlic jalapeno aioli 15

Dungeness Crab Cakes

panko crusted, caper remoulade, beurre blanc, green papaya slaw 25

Fried Ahi

marinated sushi grade ahi, potato starch dusted, unagi sauce 14

Shrimp Lettuce Wraps (GF)

blackened shrimp, iceberg lettuce, mango salsa, avocado, spicy chili aioli 16

Margherita Flatbread

plum tomato, fresh mozzarella, basil pesto drizzle 14

Wild Mushroom Flatbread

chef's mushroom mix, goat cheese, fresh mozzarella, basil pesto, balsamic reduction 14

Kalani's Sampler

cajun seasoned blackened jumbo shrimp, crab cakes, caper remoulade, baby back ribs 36

Soups & Salads

Lobster Bisque

slow simmered, cream, sherry, chives 12

New England Clam Chowder

little neck clams, cream, potato, celery, chives, truffle oil 12

Kalani's Wedge (GF)

iceberg lettuce, bacon, plum tomato, red onion, mango chili blue cheese dressing 12

Liliko'i Caesar Salad

romaine lettuce, crispy won ton, creamy passion fruit dressing 12

add grilled chicken 6 - add shrimp 8

Heavenly Salad (GF)

spring mix, radicchio, red beets, goat cheese, mac nuts, mandarin orange, thai chili wasabi dressing 13

add grilled chicken 6 - add shrimp 8

House Salad (GF)

spring mix, diced tomato, red onion, sesame vinaigrette 10

add grilled chicken 6 - add shrimp 8

Tasting Menu

A taste of Kalani's - a choice of one appetizer, one entrée, and dessert 55

Appetizer

New England Clam Chowder

Liliko'i Caesar Salad

Heavenly Salad

Entree

King Salmon

"Tomahawk" Chop

Dessert

Guava Cheese Cake

From the Sea

Miso-Yaki Chilean Sea Bass (GF)

as featured in bon appetit, kula greens, thai basil mashed potatoes, ponzu butter sauce 44

Seared Scallops (GF)

scallops, garlic wasabi hash cake, kahuku corn relish, sauteed spinach, mango citrus beurre blanc 39

Hawaiian Mahi-Mahi

crab crusted, sweet potato mashed potatoes, roasted cauliflower, green papaya salad, sambal butter 39

Wild Caught Halibut (GF)

seared halibut, asparagus, marscapone parmesan basil risotto, lemon caper beurre blanc 41

King Salmon

macadamia nut crusted king salmon, rice, broccolini, chili oil, yuzu beurre blanc 39

Jumbo Shrimp

jumbo shrimp, cajun seasoning, lilikoi red pepper butter sauce, broccolini, cauliflower purée 35

Mixed Seafood Grill

chef selected catch of the day, seared shrimp, scallops, marscapone parmesan basil risotto, spinach 40

From the Land

Rib Eye Steak (GF)

14oz certified angus, asparagus, garlic wasabi mashed potatoes, garlic blue cheese butter 47

Paniolo Filet Mignon (GF)

8oz filet, miso garlic butter, goat cheese truffle mashed potatoes, haricot verts 44

New York Steak

12oz new york steak, mildly sweetened soy marinade, garlic fingerling potatoes, broccolini 44

New Zealand Rack of Lamb (GF)

sous vide garlic herb balsamic rack of lamb, roasted red pepper mashed potatoes, crispy brussels sprouts 47

“Tomahawk” Chop

sous vide 16oz bone in pork chop, anis au jus, cauliflower purée, crispy brussels sprouts 40

Mochiko Chicken

rice flour dusted sous vide organic chicken breast, rice, red bell pepper, snap peas, chili oil, red thai curry sauce 32

Entrée Companions

Blackened Shrimp (GF)

4pc blackened jumbo shrimp 16

Coconut Shrimp

5pc coconut breaded shrimp 12

King Salmon (GF)

6oz sauteed atlantic salmon 20

Seared Scallops (GF)

3pc seared scallops 22

Vegetable Sides

Lemony Brussels Sprouts (GF)

crispy brussels sprouts, lemon, sea salt 10

Sauteed Mushrooms (GF)

button mushrooms, garlic 10

Broccolini (GF)

steamed broccolini 10

Asparagus (GF)

steamed asparagus 10

French Fries

crispy french fries 8

Onion Rings

battered onion rings 8