

Happy Hour / 4-6PM

WATERMELON SALAD	8
TOMATO, FETA, FENNEL, CITRUS VINAIGRETTE GF	
ESQUITES	8
ROASTED CORN, LIME CILANTRO CREMA, CRUMBLE GF	
TRUFFLE PARM FRIES	8
GARLIC AIOLI GF	
VEGGIE SPRING ROLLS	8
MIXED VEGGIES, MINT, CILANTRO, THAI PEANUT SAUCE V+ GF	
STUFFED POTATO	10
CHEESE SAUCE, BACON, SOUR CREAM, GREEN ONION GF TOP WITH LAMB BARBACOA +3	
VEGAN CRAB CAKES	10
PANKO CRUSTED, FURIKAKE AIOLI V+ GF	
CARAMELIZED ONION DIP	10
HOUSEMADE LABNEH, BRIOCHE TOAST	
CHICKEN KARAAGE	12
HAYSTACK POTATO, UMAMI DRIZZLE GF	
MERGUEZ CORN DOG	12
HARISSA + HONEY AIOLI	
WAGYU SLIDER DUO	12
WHITE CHEDDAR, LTO, GARLIC AIOLI ADD FRIES FOR \$6	

Happy Hour Drinks / \$7

BAT FLIP BLOND
BOOTS + STUBBIES
LOW KEY SESSION HAZY
BLOOD ORANGE WITBIER

VINHO VERDE
SPANISH RED

TNT MINI SPRITZ / 10OZ
TANGERINE, TAMARIND, GINGER, LIME, CHAMPAGNE

BLOOD MOON MINI SPRITZ / 10OZ
BLOOD ORANGE, POMEGRANATE, PASSION FRUIT, CHAMPAGNE

FLOOR IS GUAVA MINI SPRITZ / 10OZ
GUAVA, PINEAPPLE, ORGEAT, LIME, CHAMPAGNE

Wednesday
through
Sunday

kairoa
brewing
co.

Appetizers

WALDORF CHICKEN FOCACCIA	20
CHICKEN SALAD, ON TOASTED PARM FOCACCIA, WITH AN ARUGULA CELERY SALAD	
CHARRED MISO CARROT	18
MISO MAPLE GLAZE, CHICKPEA, DUKKAH, PICKLED FRESNO	
WATERMELON POPSICLES	20
TOMATO, ARUGULA, SHAVED ONION, BALSAMIC, FETA, PISTACHIO BUTTER, TOASTED PISTACHIO GF	
VEGAN MAC + CHEESE	16
SERRANO COCONUT 'CHEESE' SAUCE, PANKO CRUST, 'PARM'	
WAGYU SLIDERS	21
WHITE CHEDDAR, LTO, GARLIC AIOLI	
ELOTE CRAB DIP	22
CHARRED CORN, PULLED JUMBO LUMP CRAB, CHEDDAR, FRANKS RED HOT, TORTILLA CHIPS GF	
VEGAN MUSHROOM BULGOGI FRIES	21
TAMARI MUSHROOMS, WASABI 'AIOLI', GOCHUJANG SAUCE, GREEN ONION, FURIKAKE GF	
BARBACOA LAMB FRIES	22
SMOKED LAMB, CREAMY CHIMICHURRI, QUESO FRESCO, GARLIC AIOLI, SPRING ONIONS GF	
SMOKED CHOOK WINGS	22
KARANCHI CHILI CRUNCH GF SESAME TAMARI GOCHUJANG GF BEER BUFFALO -OR- GF BUFFALO GARLIC + HERB + PARM GF	

Salads

GIRL DINNER	18
CAESAR SALAD, SKINNY FRIES + SPICY CHINESE MUSTARD AIOLI	
CAESAR SALAD CAN MAKE VEGAN	19
ROMAINE, HOUSEMADE CROUTONS, CAESAR DRESSING, SHAVED PARM	
PAPAYA KALE SALAD	19
PAPAYA, CUCUMBER, AVOCADO, KALE AND ROMAINE, FARRO, CITRUS TURMERIC GINGER VIN, SHAVED MANCHEGO	
PROTEIN ADD-ONS	
SHRIMP • 8 CHICKEN • 7 SALMON • 10 LAMB • 8 BACON • 4 VEGAN FYSH • 6 GARDEIN • 6	

DESSERTS

BASQUE CHEESECAKE	14
WHITE CHOCOLATE CHEESECAKE, VANILLA POACHED PEACHES, WHIPPED CHANTILLY, STRAWBERRY PEACH COMPOTE, SPICED CRUMBLE GF	
LEMON POSSET	11
BRÛLÉED SUGAR, CANDIED LEMON, WHIPPED CREAM GF	
CHOCOLATE HAZELNUT TART	11
WHIPPED CREAM, BRÛLÉED STRAWBERRY	

Entrees

SWEET CORN RIGATONI	22
FIRE ROASTED CORN EMULSION, ARUGULA, OVEN DRIED TOMATO, ROASTED ARTICHOKE, HERB PARM CRUMBLE	
CRISPY SKIN SALMON	28
CARROT MOUSSE, CHARRED SNAP PEAS, BRAISED FENNEL, CITRUS-MUSTARD BUERRE BLANC GF	
FISH + CHIPS CAN MAKE VEGAN	24
SWEET AND TANGY MUSTARD SLAW, HOT CHIPS, TARTAR, NZ KETCHUP GF	
MANGO FISH TACO TRIO	21
MANGO SALSA, CRUNCHY SLAW, CHIPOTLE AIOLI, CHILE LIME CREMA, COTIJA, SIDE OF FRESH CORN SALAD GF	
DOUBLE DUCK SMASH BURGER	20
2 DUCK PATTIES, AMERICAN CHEESE, CARAMELIZED ONIONS, DIJONNAISE, SIDE OF FRIES	
HOLY GHOST SANDWICH CAN MAKE VEGAN ...22	
CRISPY CHICKEN, TANGY MUSTARD SLAW, PICKLED RED ONION, PICKLES, GHOST PEPPER AIOLI, BRIOCHE BUN WITH FRIES OR SIDE SALAD VEGAN BUN IS SEEDY WHOLE WHEAT ADD HOLY GHOST CHILI OIL L \$1	
YOU'RE MY BOY BLUE BURGER	22
HOUSEMADE BLUE CHEESE SAUCE, ARUGULA, CRISPY ONIONS, POBLANO/JALAPENO RELISH, BRIOCHE BUN, FRIES OR SIDE SALAD	

CLASSIC CHEESEBURGER CAN MAKE VEGAN ...20	
WHITE CHEDDAR, LETTUCE, TOMATO, ONION, SPECIAL SAUCE, BRIOCHE BUN WITH FRIES OR SIDE SALAD VEGAN BUN IS SEEDY WHOLE WHEAT ADD HOLY GHOST CHILI OIL L \$1	

18% Gratuity Will Be Added To Parties Of 8 Or More.
Please Alert Your Server About Celiacs.
A 3% Surcharge Will Be Added To Each Check To Help
Cover Increasing Operational & Labor Costs

Sunday Brunch Menu

Brunch Faves

BOULEVARD SCRAMBLE.....	18
Bacon, Cheddar, Avocado, Pico de Gallo, Salsa Roja, Cilantro. Side of Potato Medley	
KAIROA HASH.....	21
Two Fried Eggs, Potatoes, Onions, Bell Peppers, Chimichurri Aioli, Pico de Gallo - <i>Choice of Birria, Carnitas, Bacon, or Gardein</i>	
THE BEAST HASH.....	23
Two Fried Eggs, Birria Short Rib, Carnitas, Bacon, Cheddar, Potatoes, Avocado, Pico de Gallo, Salsa Roja, Chimichurri Aioli, Cilantro.	
CARNITAS CHILAQUILES CAN BE VEGAN.....	21
Poached Egg, Salsa Rojo, Beans, Guacamole, Lime Crema, Cotija, Pickled Red Onion, Fried House Tortilla Chips GF	
KALI BREAKFAST TACOS CAN BE VEGETARIAN.....	15
Crispy Bacon, Scrambled Eggs, Smashed Fries, Monterey Jack, Chipotle Aioli, Pico De Gallo, side of Salsa Roja Cheesy Crust +1 Avocado +2 Holy Ghost Chili Oil +1	
SMOKEY MOUNTAIN SHRIMP + GRITS.....	22
Grilled Shrimp, Garlic Mushrooms, Benton's Bacon, Sun Dried Tomato, Heirloom Cheesy Grits	
BREAKFAST SANDO.....	18
Sausage Patty, Egg, American Cheese, Arugula, Dijonnaise, Brioche side of Sweet Potato Tots	
BIRRIA SHORT RIB BURRITO.....	19
Short Rib, Crunchy Potatoes, Guacamole, Pico de Gallo, Queso Fresco	

ADD-ONS + SIDES

CHEESY POTATOES 8	SWEET POTATO TOTS 9	SMOKED BACON 6
2 SAUSAGE PATTIES 6	POACHED EGG 3	2 HASH PATTIES 5
CHEESY GRITS 6	SIDE SALAD - SML 6 LRG 9	



BRUNCH

Special

CINNAMON ROLL | 12
Cinnamon Roll with
Ube Brown Butter Glaze

Limited Availability



AVAILABLE 11AM-3PM | FULL DINNER MENU | 3PM-7PM

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MUSHROOM BULGOGI FRIES.....	21
TAMARI MUSHROOMS, WASABI 'AIOLI', GOCHUJANG SAUCE, GREEN ONION, FURIKAKE GF	
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