

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

PORTUGUESE WHITE BLEND
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, STRAW-
BERRY 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 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 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

Special

CINNAMON ROLL | 12
Cinnamon Roll with
Ube Brown Butter Glaze

Limited Availability



Brunch Faves

BOULEVARD SCRAMBLE.....	18
Bacon, Cheddar, Avocado, Pico de Gallo, Salsa Roja, Cilantro. Side of Potato Medley GF	
KAIROA HASH.....	21
Two Fried Eggs, Potatoes, Onions, Bell Peppers, Chimichurri Aioli, Pico de Gallo - <i>Choice of Birria, Carnitas, Bacon, or Gardein</i> GF	
THE BEAST HASH.....	23
Fried Eggs, Birria Short Rib, Carnitas, Bacon, Cheddar, Potatoes, Avocado, Pico de Gallo, Salsa Roja, Chimichurri Aioli, Cilantro GF	
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 GF	
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	

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

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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'	
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	

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MANGO SALSA, CRUNCHY SLAW, CHIPOTLE AIOLI, CHILE LIME CREMA, COTIJA, SIDE OF FRESH CORN SALAD GF	
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