

Happy Hour / 4-6PM

WATERMELON SALAD.....8
TOMATO, FETA, FENNEL, CITRUS VINAIGRETTE

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+

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

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



kairoa
brewing
co.

Appetizers

WALDORF CHICKEN FOCCACCIA.....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

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

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

PEACHES AND CREAM.....13
WHITE CHOCOLATE CREAM CHEESE, VANILLA
POACHED PEACHES, TOASTED BRIOCHE
STRAWBERRY PEACH PUREE

BRÛLÉED LEMON POSSET.....11
TORCHED 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 VEGETARIAN.....	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 POTATO 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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CHARRED MISO CARROT.....	18
MISO MAPLE GLAZE, CHICKPEA, DUKKAH, PICKLED FRESNO	
WATERMELON POPSICLES.....	20
TOMATO, ARUGULA, SHAVED ONION, BALSAMIC, FETA, PISTACHIO BUTTER, TOASTED PISTACHIO	
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	
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	

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

DESSERTS

PEACHES AND CREAM.....	13
WHITE CHOCOLATE CREAM CHEESE, VANILLA POACHED PEACHES, TOASTED BRIOCHE STRAWBERRY PEACH PUREE, RED VEINED SORREL	
BRÛLÉED LEMON POSSET.....	11
TORCHED SUGAR, CANDIED LEMON, WHIPPED CREAM GF	
CHOCOLATE HAZELNUT TART.....	11
WHIPPED CREAM, BRÛLÉED STRAWBERRY	

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