

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, 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
- UBE LONGANISA CORN DOG.....12
CALAMANSI CREMA
- 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 / 100Z
TANGERINE, TAMARIND, GINGER, LIME, CHAMPAGNE

BLOOD MOON MINI SPRITZ / 100Z BLOOD
ORANGE, POMEGRANATE, PASSION FRUIT, CHAMPAGNE

FLOOR IS GUAVA MINI SPRITZ / 100Z
GUAVA, PINEAPPLE, ORGEAT, LIME, CHAMPAGNE



kairoa
brewing
co.

Appetizers

- WALDORF CHICKEN FOCACCIA.....20
CHICKEN SALAD OVER PARMESEAN FOCACCIA, TOPPED W/
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
CITRUS 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

On Special

CHICKEN KATSU FRIED CHICKEN SANDO | 22
Okinawa Potato Strings, Furikake, Wasabi Slaw,
Golden Curry Sauce, Side of Fries or Salad

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
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
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

Limited Availability



CINNAMON ROLL | 12

Cinnamon Roll with Ube Brown Butter Glaze

Brunch

- HUEVOS RANCHEROS.....19

Crunchy Tortilla Bowl, 2 Eggs, Fajita Veggies, Potato Medley, Refried Black Beans, Salsa Roja, Lime Cilantro Crema, Pico + Avocado **GF**
- 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 - Choice of Birria, Carnitas, Bacon, or Gardein **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
- 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

Sides

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

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

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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 | CITRUS PARM **GF**

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