

SMALL PLATES

GIRL DINNER / 14

Small Caesar Salad, Grated Parm, Croutons, Shoestring Fries + Side of Spicy Chinese Mustard Sauce

CHILI-CRISP COCONUT BRUSSELS

CAN BE VEGAN / 14 GF

Pan Roasted, Crispy Fried House Bacon, Karanchi Chili Glaze, Lime, Toasted Coconut

MAC + CHEESE VEGAN / 14

Serrano Coconut 'Cheese' Sauce, Panko Crust, "Parmesan"
add a protein - fried chicken, bacon, lamb, gardein

SAUSAGE ROLL BITES / 12

Tangy Mustard + Ketchup

SHAREABLES

SPRING ROLLS VEGAN / 15 GF

Spring Mix, Quinoa, Bell Pepper, Cabbage, Carrots, Thai Peanut

SMOKED CHOOK WINGS / 18

SESAME TAMARI GOCHUJANG GF
PASSIONFRUIT CHILI GF
BEER BUFFALO -or- GF BUFFALO
KIWI SERRANO GF
ROASTED GARLIC + HERB + PARM GF

ELOTE CRAB DIP / 17.5

Charred Corn, Pulled Jumbo Lump Crab, Cheddar, Franks Red Hot, Old Bay Buttered Bread

MUSHROOM BULGOGI FRIES VEGAN / 18

Sweet Tamari Marinated Mushrooms, Wasabi 'Aioli', Gochujang Sauce, Green Onion, Furikake

BARBACOA LAMB FRIES / 18 GF

Smoked Lamb, Queso Fresco, Mint Sauce, Garlic Aioli, Spring Onions

SALADS + BOWLS

PICK YOUR PROTEIN

SHRIMP • 7 CHICKEN • 5 SALMON • 7 LAMB • 6 VEGAN MEATBALL • 5 BACON • 4 GARDEIN • 5

MISO CURRY VEGGIE BOWL VEGAN / 14 GF

Kabocha Squash, Roasted Turnips, Sweet Potato, Parsnip, Ginger Salsa Verde, Shaved Radish, Pepitas, Crispy Shallots

CITRUS OTAGO SALAD CAN MAKE VEGAN / 16 GF

Charred Red Grapes, Fresh Blueberries, Goat Cheese, Sliced Almonds, Crispy Pancetta, Candied Kumquats, Spring Mix, Kumquat-Passion Fruit Vin

HONEY CRUNCH SALAD / 15 GF

Romaine, Radicchio, Kale, Broccoli, Chopped Smoked Almonds, Raisins, Red Onion, Dried Cranberries, Blue Cheese, Smokey Honey Mustard Dressing

VEGGIE RISOTTO BOWL VEGAN / 15.5 GF

Creamy Risotto, Mushroom Mix, Brussels, Carrots, Blistered Cherry Tomatoes, Hazelnut Pesto, Vegan Parmesan, Flash Fried Arugula

GREEN GODDESS SALAD CAN MAKE VEGAN / 16

Bibb Lettuce, Parm Focaccia Croutons, Shaved Parmesan, Green Goddess Dressing, Grilled Lemon, Fresh Herbs, Evoo



KAIROA
BREWING CO.

MAIN PLATES

SMOKED YUKON SHEPHERD'S PIE / 20

Smoked Mash, Beer Braised Beef + Veggies, Side of Arugula Salad

SHORT RIB CHILI POT PIE / 21

Beer Braised Short Rib Chili + Jack Cheese, Served With Black Beans, Queso Fresco, Grilled Lime on Side

CARNITAS TACOS / 20 GF

Braised Pork Shoulder, Fresh Kiwi Salsa, Cabbage, Pickled Fresno, Avocado Crema, Cilantro, Corn Tortillas, side of Pinto Beans + Cheese

FISH + CHIPS CAN MAKE VEGAN / 22

Fried Rockfish, Sweet and Tangy Mustard Slaw, Hot Chips, Tartar Sauce, NZ Ketchup, Lemon

PASSIONFRUIT CHILI CHICKEN SANDWICH CAN MAKE VEGAN / 19

Grilled Chicken, Pineapple, Passionfruit Aioli, Yuzu Dressed Frisee, Radicchio, Crispy Shallots, On Focaccia With Fries or Side Salad

TRUFFLE BLANCO BURGER CAN MAKE VEGAN / 20

White Cheddar, Truffle Aioli, Citrusy Arugula, Onion Jam, Heirloom Tomato, Brioche Bun With Fries or Side Salad
vegan bun is seedy whole wheat

WAGYU JAM BURGER / 21

Gouda, Bacon Jam, Bibb lettuce, Heirloom tomato, Garlic Aioli, Brioche Bun With Fries or Side Salad

HOLY GHOST SANDWICH CAN MAKE VEGAN / 21

Crispy Fried Chicken, Tangy Mustard Slaw, Pickled Red Onion, Pickles, Holy Ghost Pepper Aioli, Brioche Bun With Fries or Side Salad
add extra hot chili oil \$1 | vegan bun is seedy whole wheat

EXECUTIVE CHEF | STEVE MARTINEZ

DESSERTS

A 3% SURCHARGE WILL BE ADDED TO EACH CHECK TO HELP COVER INCREASING OPERATIONAL & LABOR COSTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

HAZELNUT CHOCOLATE GANACHE TORTE / 11
Biscoff Brown Butter Crust, Citrus Whip, Salted Caramel

BLOOD ORANGE PISTACHIO CAKE / 13

Almond Vanilla Cake, Fresh Blood Oranges, Orange Blossom, Citrus Glaze, Crushed Pistachios + Pistachio Gelato

SUNDAY BRUNCH

BRUNCH MENU AVAILABLE
SUNDAY | 10AM-2PM
REGULAR SUNDAY MENU | 2:30PM-CLOSE

SHAREABLES + SALADS

SMOKED CHOOK WINGS / 18

SESAME TAMARI GOCHUJANG GF | PASSIONFRUIT CHILI GF | BEER BUFFALO -or- GF BUFFALO | KIWI SERRANO GF | GARLIC + HERB + PARM GF

ELOTE CRAB DIP / 17.5

Charred Corn, Pulled Jumbo Lump Crab, Cheddar, Franks Red Hot, Old Bay Buttered Bread

SPRING ROLLS VEGAN / 15 GF

Spring Mix, Quinoa, Sliced Bell Pepper, Savoy Cabbage, Carrots, Thai Peanut Sauce

BARBACOA LAMB FRIES / 18 GF

Smoked Lamb, Queso Fresco, Mint Sauce, Garlic Aioli, Spring Onions

HONEY CRUNCH SALAD / 15 GF

Romaine, Radicchio, Kale, Broccoli, Chopped Smoked Almonds, Raisins, Red Onion, Dried Cranberries, Blue Cheese, Smokey Honey Mustard Dressing

CITRUS OTAGO SALAD CAN MAKE VEGAN / 16 GF

Charred Red Grapes, Fresh Blueberries, Goat Cheese, Almonds, Crispy Pancetta, Candied Kumquat, Spring Mix, Kumquat-Passion Fruit Vinaigrette

BRUNCH FAVORITES

KALI BREAKFAST TACOS / 12

Crispy Bacon, Scrambled Eggs, smashed tots, Monterey Jack, Chipotle Aioli, Pico De Gallo, add a cheesy layer

CHIMI BREAKFAST TACOS / 11 CAN MAKE VEGAN +1.5

Mixed Mushrooms, Fire-Roasted Poblano, Scrambled Eggs, Monterey Jack Cheese, Smashed tots, Housemade Chimichurri, Lime Crema

SUNRISE OATS BOWL VEGAN / 14 GF

Overnight Oats, Fresh Blueberries, Fresh Sliced Kiwi, Anzac Crumbles, Passion Fruit Coulis, Chia Seeds

BUTTERMILK PANCAKES / 12

Fluffy Buttermilk Pancakes, whipped butter, maple syrup

CHURRO PANCAKES / 14

Cinnamon And Sugar Coated Fluffy Buttermilk Pancakes, Salted Cajeta Drizzle. Topped With Churros And Whipped Cream

CARNITAS HASH / 18 GF

Crunchy Sweet Potato, Bell Peppers, Onions, Carnitas, Fried Egg, Avocado Crema, Queso Fresco, Pickled Fresno Chiles GF

LAMB SWEET POTATO HASH / 18 GF

Lamb Barbacoa, Fried Egg, Chimichurri, Queso Fresco, Lime Crema, Jalapeños, Green Onions

VEGGIE HASH / 16 GF

Impossible Meat, Fried Egg, Avocado 'Crema', Queso Fresco, Pickled Fresno Chiles, Green Onions

CHICKEN TINGA CHILAQUILES / 18 GF

Shredded Chicken Tinga, Poached Egg, Salsa Rojo, Ranchero Beans, Avocado, Lime Crema, Cotija, Pickled Red Onion, Fried House Tortilla Chips

SALSA ROJO CHILAQUILES VEGAN / 16

Gardein Tinga, Salsa Rojo, Ranchero Beans, Avocado, Lime 'Crema', Vegan Cheddar Cheese, Pickled Red Onion, Fried House Tortilla Chips

SANDWICHES

KARANCHI CHICKEN SANDO / 19

Karanchi Glazed Fried Chicken, Kimchi, Scrambled Egg, Gouda, Gochujang Aioli, Brioche Bun, *With Fries or Side Salad*

SUNDAY FISH SANDO / 19

Beer Battered Fish, Cajun Remoulade, Slaw, Pickled Onions, Seedy Whole Wheat Bun, *With Cajun Fries or Side Salad*

TRUFFLE BLANCO BURGER CAN MAKE VEGAN / 20

White Cheddar, Truffle Aioli, Citrusy Arugula, Onion Jam, Heirloom Tomato, Brioche Bun *With Fries or Side Salad*
vegan bun is seedy whole wheat

WAGYU JAM BURGER / 21

Gouda, Bacon Jam, Bibb lettuce, Heirloom tomato, Garlic Aioli, Brioche Bun *With Fries or Side Salad*

ADD-ONS + SIDES

FRUIT CUP / 7 MIXED FRUIT + CRÈME ANGLAISE

SIDE OF BACON / 4

PORK SAUSAGE LINKS / 6

POACHED EGG / 2

SMASHED POTATOES / 5