

**TOMATILLO ROASTED HALF CHICKEN - FOR TWO | 35**  
Charred broccolini with garlic + parm, avocado-tomatillo sauce, grilled lime

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

**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

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.

# 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