

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 BARBARCOA +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	
CLASSIC BURGER	12
WHITE CHEDDAR, LTO, SPECIAL SAUCE ADD FRIES FOR \$6	

Happy Hour Drinks / \$7

BAT FLIP BLOND
BOOTS + STUBBIES
LOW KEY SESSION HAZY
HASSELHEF HEFEWEIZEN

VINHO VERDE
SPANISH RED

TNT MINI SPRITZ / 10OZ
TANGERINE, TAMARIND, GINGER, LIME, CHAMPAGNE

BLOOD MOON MINI SPRITZ / 10OZ
BLOOD ORANGE, POMEGRANATE, PASSION FRUIT, CHAMPAGNE



kairoa
brewing
co.

Appetizers

WATERMELON POPSICLES	20
TOMATO, ARUGULA, SHAVED ONION, BALSAMIC, FETA, PISTACHIO BUTTER, TOASTED PISTACHIO	
VEGAN MAC + CHEESE	16
SERRANO COCONUT ‘CHEESE’ SAUCE, PANKO CRUST, ‘PARM’	
WHIPPED FETA + LAMB SLIDERS	21
WHIPPED CITRUS FETA, BIBB LETTUCE, ROMA TOMATO, AND PICKLED ONION	
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	
BARBARCOA 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

CHOCOLATE POT DE CRÈME ...8 GF
VANILLA WHIPPED CREAM
BLACKBERRY SUMMER CAKE ...12
VANILLA WHIP, BLACKBERRY SAUCE, SWEET CORNCAKE

Entrees

SWEET CORN RIGATONI	22
FIRE ROASTED CORN EMULSION, ARUGULA, OVEN DRIED TOMATO, GRILLED ASPARAGUS, HERB PARM CRUMBLE	
SUMMER SQUASH + SALMON	25
SUMMER SQUASH + POTATOES, TOMATO, ONION OVER LEMON WHIPPED FETA 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	
SMOKEHOUSE BACON BURGER	24
WHITE CHEDDAR, SMOKEHOUSE BACON, RED LEAF LETTUCE, ONION, HEIRLOOM TOMATO, SPECIAL SAUCE, 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

- CARNITAS CHILAQUILES.....21

CAN BE MADE VEGAN

Sunny Side Up Egg, Salsa Rojo, Beans, Avocado, Lime Crema, Cotija, Pickled Red Onion, Fried House Tortilla Chips **GF**
- KALI BREAKFAST TACOS.....12

CAN BE VEGETARIAN

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.....21

Grilled Shrimp, Garlic Mushrooms, Benton’s Bacon, Heirloom Tomato, Heirloom Cheesy Grits
- BREAKFAST SANDO.....16

Sausage Patty, Egg, + Goat 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

- SWEET POTATO TOTS | 9
- SIDE SALAD SML | 6 LRG | 9
- BENTON’S BACON | 6
- 2 SAUSAGE PATTIES | 6
- POACHED EGG | 2.5
- 2 HASH PATTIES | 5
- BOWL OF CHEESY GRITS | 6

BRUNCH Special

CINNAMON ROLL | 12
Shareable Cinnamon Roll
with a Brown Butter Glaze

Limited Availability



AVAILABLE 11AM-2PM | FULL DINNER MENU | 2PM-7PM

Appetizers

- 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
- PROTEIN ADD-ONS

SHRIMP • 8 | CHICKEN • 7 | SALMON • 10 | LAMB • 8
BACON • 4 | VEGAN FYSH • 6 | GARDEIN • 6

Entrees

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FIRE ROASTED CORN EMULSION, ARUGULA, OVEN DRIED TOMATO, GRILLED ASPARAGUS, HERB PARM CRUMBLE
- 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**
- 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
- SMOKEHOUSE BACON BURGER.....24

WHITE CHEDDAR, SMOKEHOUSE BACON, RED LEAF LETTUCE, ONION, HEIRLOOM TOMATO, SPECIAL SAUCE, BRIOCHE BUN, FRIES OR SIDE SALAD

DESSERTS

- CHOCOLATE POTS DE CRÈME...8 **GF**
- BLACKBERRY SUMMER CAKE...12

VANILLA WHIP, BLACKBERRY SAUCE, SWEET CORNCAKE

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