kairoa brewing co.

Happy Hour / 4-6PM

CHILI CRISP CUCUMBER SALAD.....8
GARLIC CHILI CRISP, SCALLION, TOASTED SESAME 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

BACON CHEESEBURGER.....12
WHITE CHEEDAR, 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

Wednesday through Sunday

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

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

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

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', SRIRACHA 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
HABANERO PASSION FRUIT 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

HARVEST SANDWICH | 20
Smoked Turkey, Toasted sourdough, Fig spread, Granny Smith, Caramelized onion, Whipped brie, Arugula. Side of Fries, Salad or Soup (+2)

BUTTERNUT BISQUE | 14
Creamy Bisque Made With Butternut Squash. Topped With Pepitas, Maple Crema And Sage. Served With Toasted Focaccia.

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

On Special

CINNAMON ROLL | 12
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, Potato Medley, 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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TAMARI MUSHROOMS, WASABI 'AIOLI', SRIRACHA SAUCE, GREEN ONION, FURIKAKE GF

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SMOKED LAMB, CREAMY CHIMICHURRI, QUESO FRESCO, GARLIC AIOLI, SPRING ONIONS GF

SMOKED CHOOK WINGS.....22
KARANCHI CHILI CRUNCH GF | HABANERO PASSION FRUIT GF
BEER BUFFALO -OR- GF BUFFALO | CITRUS PARM GF

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

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BRÛLÉED SUGAR, CANDIED LEMON, WHIPPED CREAM GF

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