

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	
MERGUEZ CORN DOG.....	12
HARISSA + HONEY AIOLI	
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, ON TOASTED PARM FOCACCIA, WITH AN 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

MISO GINGER MAHI MAHI | 26

Maitaki Mushrooms, Snap Peas, Peppers, Udon Noodles, Ponzu Broth

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

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	
SMOKEY MOUNTAIN SHRIMP + GRITS.....	22
Grilled Shrimp, Garlic Mushrooms, Benton’s Bacon, Sun Dried Tomato, Heirloom Cheesy Grits GF	
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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