

LUNCH & DINNER CONTINUED...

Served 11:00 am - 8:00 pm

SPECIALTY PIZZAS

Haiku Tomato Mozzarella 18.00
Upcountry Tomato | Basil | Mozzarella

Spicy Hawaiian 21.00
Spicy BBQ Sauce | Onions | Tomatoes | Cilantro
Mozzarella | Kalua Pork | Maui Gold Pineapple

Wild Mushroom 22.00
Hamakua Mushroom | Shishito Peppers | Garlic Aioli

Pizza by the Slice 6.00

12" One Topping 16.00

18" One Topping 22.00

Additional Toppings: Italian Sausage | Pepperoni
Ham | Pineapple | Mushrooms | Bell Peppers | Onions
Olives | Roma Tomatoes | Basil

KEIKI MENU 12.00

Served with a Side of Chips & Choice of Pog Juice,
Whole Milk, Skim Milk or Chocolate Milk

Grilled Cheese

Slice of Pizza | Cheese or Pepperoni

Peanut Butter & Guava Jelly

Ham & Cheese Sandwich

Chicken Tenders

Keiki Salad | Choice of Ham or Turkey
& Garden Herb Vinaigrette

DESSERTS

**Chef Selection of
Local Seasonal Desserts**

GRAB & GO

Smoked Turkey Wrap 12.00
Arugula | Pickled Onion | Alfalfa Sprouts
Tomato | Caper Aioli

Pastrami Sandwich 14.00
Boar's Head Pastrami | Jalapeño Cream Cheese
Lettuce | Tomato | Rye Bread

Egg Salad Sandwich 11.00
Haiku Tomato | Butter Lettuce
Alfalfa Sprouts | 12 Grain Bread

Chicken Caesar Wrap 12.00
Spinach Wrap | Romaine Lettuce | Garlic Aioli
Herb Chicken Breast | Tomato | Parmesan Cheese
Caesar Dressing

Italian Wrap 14.00
Tomato Wrap | Fresh Arugula | Ham | Chorizo
Prosciutto | Pepperoni | Dijon Mustard | Tomato
Onion | Red Wine Honey Vinaigrette

Kale Salad 12.00
Quinoa | Toasted Pumpkin Seeds | Surfing Goat Feta
Pomegranate Vinaigrette

Kula Greens Salad 10.00
Shaved Radish | Vine Ripe Tomatoes | Carrots | Cilantro
Kul Greens | Toasted Cumin Yogurt Vinaigrette

Farmers Market Salad 14.00
Kumu Farms Greens | Kale | Grilled Chicken | Avocado
Red Onion | Radish | Shaved Fennel | Egg | Herb Dressing

Quinoa Salad w/Spring Veggies 12.00
Watermelon Radishes | Peas | Surfing Goat Feta | Local Honey
Balsamic Dressing | Spring Mix

Farro Salad 10.00
Farro | Spring Mix | Sugar Snap Peas | Citrus | Local Tomatoes
Miso Dressing

Tomato Salad 11.00
Local Tomatoes | Maui Onions | Mozzarella | Basil
Aged Balsamic Vinaigrette

*Consuming raw or under cooked meats, poultry, shellfish or
eggs may increase your risk of food borne illness.

CAFÉ KULA



OPEN DAILY 5:30 a.m. - 9:00 p.m.
Hot Breakfast 6:00 a.m. - 11:00 a.m.
Lunch & Dinner 11:00 a.m. - 9:00 p.m.

800.888.6100

808.875.1234

grandwailea.com | No reservations needed



BREAKFAST

Served 5:30 am - 11:00 am

LIGHTER FARE

- Hawaiian Tropical Granola & Milk 7.25
- Assorted Cereal & Milk 6.00
- Bagels with Cream Cheese 5.50
- Daily Baked Goods 5.00 - 7.00
- Doughnut Dynamite 5.50
- Fresh Mixed Berries 10.00
- Fresh Cut Assorted Fruit 8.00
- Papaya with Lime 6.00
- Maui Gold Pineapple 6.00
- Watermelon 6.00
- Local Mango 7.00
- Pitaya (Dragon Fruit) 6.50
- Fresh Whole Fruit 2.50
- Yogurt & Granola 7.25

BREAKFAST...

Served 6:00 am - 11:00 am

- Grand Bowl** 13.00
Strawberry | Banana | Blueberries | Haupia Yogurt
House Made Granola | Local Honey | Coconut Chips | Acai
- Locavore Bowl** 13.00
Banana | Spiced Pineapple | Dried Cranberries
Dark Chocolate | Toasted Almonds
Pumpkins & Sunflower Seeds | Acai
- Pitaya Bowl** 13.00
Pitaya (Dragon Fruit) | Blueberries | Papaya | Mango
Local Honey | Hemp Seeds | Coconut Chips
- FRESH JUICE & SMOOTHIES** 10.00
- Refresh Juice**
Pineapple | Watermelon | Mint
- Sunrise Juice**
Coconut Water | Orange | Carrot | Ginger

BREAKFAST CONTINUED...

Served 6:00 am - 11:00 am

- Grand Goddess Smoothie**
Blueberry | Banana | Green Tea | Acai | Greek Yogurt | Honey
- Green Flash Smoothie**
Strawberry | Pineapple | Banana | Kale | Coconut | Honey
- Haleakala Breeze Smoothie**
Mango | Papaya | Coconut Milk | Greek Yogurt | Honey
- HOT BREAKFAST**
- Breakfast Croissant** 13.00
Scrambled Egg | Shaved Ham | Aged Cheddar
- Farm Vegetable Breakfast Bowl** 13.00
Cage Free Eggs or Egg Whites | Avocado | Mushroom | Kale
Tomato | Chimichurri
- Buttermilk House Made Pancakes** 15.00
Mac Nut Butter | Mac Nuts | Haupia Cream
- Steel Cut Oatmeal** 12.00
Kula Strawberries | Blueberries | Honey | Coconut Chips
- Kumu Veggie Frittata** 6.00
Cage Free Egg Whites | Kumu Farms Veggies

Applewood Smoked Bacon & Cheddar Frittata 7.00

Avocado Toast 13.00 *(Available All Day)*
Avocado | Lemon Olive Oil | Heirloom Tomato | Purple Daikon
Parsley | 9-Grain Toast | *Add Egg 2.50 / Salmon 4.00*

***Loco Moco** 16.00
Beef Patty | Fried Egg | Maui Onion Gravy | Steamed Rice

BREAKFAST COMBO 12.00

Includes Regular Cup of Coffee

Canadian Ham & Cheddar

Cage Free Egg | English Muffin

Country Sausage & American Cheese

Cage Free Egg | English Muffin

LUNCH & DINNER

Served 11:00 am - 8:00 pm

SALADS

- Caesar Salad** 12.00
Romaine | House Made Caesar | Croutons | Anchovies
- Fresh Caught Hawaiian Ahi Salad** 20.00
Chimichurri | Fennel | Radish | Kula Greens | Sea Asparagus
- HAWAIIAN POKE BOWLS**
Choice of White Rice, Brown Rice or Quinoa
- *Ahi Poke Bowl** 15.00
- *Crispy Shrimp Bowl** 15.00
- *Salmon Poke Bowl** 15.00

BURGERS & SANDWICHES

- Smoked Caprese Panini** 13.00
Haiku Tomato | Basil | Chimichurri | Smoked Mozzarella
Arugula | Artisan Olive Bread
- *Kalbi Sandwich** 14.00
Marinated Steak | Namasu | Teriyaki Aioli | Lettuce | Baguette
- *Slow Roasted BBQ Kalua Pork** 14.00
Maui Onion | Coleslaw | Brioche
- *Wailea Burger** 17.00
Aged White Cheddar | Caramelized Maui Onions
Roasted Local Mushrooms | Brioche
- Kumu Farms Kale Burger** 16.00
Life's Good Veggie Patty | Avocado | Feta | Tomato
Dino Kale | Alfalfa Sprouts

LOCAL FAVORITES

- *Loco Moco** 16.00
Beef Patty | Fried Egg | Maui Onion Gravy | Steamed Rice
- Farm-Raised Grilled Salmon** 20.00
Grilled Salmon Drizzled With Edamame Miso Dressing
Served Over Quinoa & Edamame Tossed In Chimichurri
Garnished With Sea Asparagus & Broccolini