

LUNCH & DINNER CONTINUED...

Served 11:00 am - 8:00 pm

SPECIALTY PIZZAS

Haiku Tomato Mozzarella 19.00

Upcountry Tomato | Basil | Mozzarella

Spicy Hawaiian 26.00

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

Wild Mushroom 25.00

Hamakua Mushroom | Shishito Peppers | Garlic Aioli

Pizza by the Slice 8.00

12" One Topping 18.00

18" One Topping 24.00

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

KEIKI MENU 13.00

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 14.00

Arugula | Pickled Onion | Alfalfa Sprouts
Tomato | Caper Aioli

Pastrami Sandwich 15.00

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

Egg Salad Sandwich 13.00

Haiku Tomato | Butter Lettuce
Alfalfa Sprouts | 12 Grain Bread

Chicken Caesar Wrap 13.00

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

Italian Wrap 15.00

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 11.00

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

Farmers Market Salad 15.00

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

Quinoa Salad w/Spring Veggies 13.00

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 13.00

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 8.00
- Assorted Cereal & Milk 6.00
- Bagels with Cream Cheese 7.00
- Daily Baked Goods 5.00 - 7.00
- Doughnut Dynamite 6.00
- Fresh Mixed Berries 11.00
- Fresh Cut Assorted Fruit 9.00
- Papaya with Lime 7.00
- Maui Gold Pineapple 7.00
- Watermelon 7.00
- Local Mango 8.00
- Pitaya (Dragon Fruit) 7.00
- Fresh Whole Fruit 3.00
- Yogurt & Granola 8.00

BREAKFAST...

Served 6:00 am - 11:00 am

- Grand Bowl** 15.00
Strawberry | Banana | Blueberries | Haupia Yogurt
House Made Granola | Local Honey | Coconut Chips | Acai
- Locavore Bowl** 16.00
Banana | Spiced Pineapple | Dried Cranberries
Dark Chocolate | Toasted Almonds
Pumpkins & Sunflower Seeds | Acai
- Pitaya Bowl** 15.00
Pitaya (Dragon Fruit) | Blueberries | Papaya | Mango
Local Honey | Hemp Seeds | Coconut Chips
- FRESH JUICE & SMOOTHIES** 11.00

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 16.00

Scrambled Egg | Shaved Ham | Aged Cheddar

Farm Vegetable Breakfast Bowl 15.00

Cage Free Eggs or Egg Whites | Avocado | Mushroom | Kale
Tomato | Chimichurri

Buttermilk House Made Pancakes 16.00

Mac Nut Butter | Mac Nuts | Haupia Cream

Steel Cut Oatmeal 13.00

Kula Strawberries | Blueberries | Honey | Coconut Chips

Kumu Veggie Frittata 8.00

Cage Free Egg Whites | Kumu Farms Veggies

Applewood Smoked Bacon & Cheddar Frittata 8.00

Avocado Toast 15.00 *(Available All Day)*

Avocado | Lemon Olive Oil | Heirloom Tomato | Purple Daikon
Parsley | 9-Grain Toast | *Add Egg 2.50 / Salmon 4.00*

*Loco Moco 18.00

Beef Patty | Fried Egg | Maui Onion Gravy | Steamed Rice

BREAKFAST COMBO 15.00

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 14.00

Romaine | House Made Caesar | Croutons | Anchovies

Fresh Caught Hawaiian Ahi Salad 24.00

Chimichurri | Fennel | Radish | Kula Greens | Sea Asparagus

HAWAIIAN POKE BOWLS

Choice of White Rice, Brown Rice or Quinoa

*Ahi Poke Bowl 18.00

*Crispy Shrimp Bowl 16.00

*Salmon Poke Bowl 15.00

BURGERS & SANDWICHES

Smoked Caprese Panini 15.00

Haiku Tomato | Basil | Chimichurri | Smoked Mozzarella
Arugula | Artisan Olive Bread

*Kalbi Sandwich 16.00

Marinated Steak | Namasu | Teriyaki Aioli | Lettuce | Baguette

*Slow Roasted BBQ Kalua Pork 16.00

Maui Onion | Coleslaw | Brioche

*Wailea Burger 19.00

Aged White Cheddar | Caramelized Maui Onions
Roasted Local Mushrooms | Brioche

Kumu Farms Kale Burger 17.00

Life's Good Veggie Patty | Avocado | Feta | Tomato
Dino Kale | Alfalfa Sprouts

LOCAL FAVORITES

*Loco Moco 19.00

Beef Patty | Fried Egg | Maui Onion Gravy | Steamed Rice

Farm-Raised Grilled Salmon 22.00

Grilled Salmon Drizzled With Edamame Miso Dressing Served
Over Quinoa & Edamame Tossed In Chimichurri Garnished
With Sea Asparagus & Broccolini