

LUNCH & DINNER *continued*

PIZZA

Pizza by the Slice 8.00
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 and choice of
POG (passion, orange, guava) Juice,
Whole Milk, Skim Milk or Chocolate Milk

Grilled Cheese

Chicken Tenders

Slice of Pizza | Cheese or Pepperoni

DESSERTS

Chef selection of local and seasonal desserts

GRAB & GO

Smoked Turkey Wrap 14.00
Arugula | Pickled Onion | Alfalfa Sprouts |
Tomato | Caper Aioli

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

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 | Kula Greens | Toasted Cumin |
Yogurt Vinaigrette

Fresh Caught Hawaiian Ahi Salad 24.00
Togarashi | Fennel | Radish | Kula Greens |
Toasted Almonds | Ginger Dressing

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

Caesar Salad 14.00
Romaine | House Made Caesar | Croutons |
Anchovies

Peanut Butter and Guava Jelly 13.00
Includes bag of chips and drink

Ham and Cheese Sandwich 13.00
Includes bag of chips and drink

CAFÉ KULA



Open Daily 5:30 a.m. – 9 p.m.

Hot Breakfast 6 a.m. – 11 a.m.

Lunch & Dinner 11 a.m. – 9 p.m.

808.875.1234

grandwailea.com | No reservations needed



Grand Wailea[™]

A WALDORF ASTORIA RESORT

BREAKFAST *Lighter Fare*

Served 5:30 am – 11:00 am

Hawaiian Tropical Granola & Milk 8.00

Assorted Cereal & Milk 6.00

Bagels with Cream Cheese 7.00

Daily Baked Goods 4.00 – 7.00

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 |
Hauipia Yogurt | House Made Granola |
Local Honey | Coconut Chips | Acai

Pitaya Bowl 15.00

Pitaya (Dragon Fruit) | Blueberries | Papaya |
Mango | Local Honey | Pumpkin Seeds |
Coconut Chips

BREAKFAST *continued*

Served 6:00 am – 11:00 am

FRESH FRUIT JUICES & SMOOTHIES

11.00

Refresh Juice

Pineapple | Watermelon | Mint

Sunrise Juice

Coconut Water | Orange | Carrot | Ginger

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

Steel Cut Oatmeal 13.00

Kula Strawberries | Blueberries | Honey |
Coconut Chips

**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 | Add Salmon 4.00

LUNCH & DINNER

Served 11:00 am – 8:00 pm

Hawaiian Poke Bowls

Choice of White Rice, Brown Rice or Quinoa

***Ahi Poke Bowl** 18.00

***Ahi & Crab Poke Bowl** 19.00

***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 | Maui Onion | Coleslaw |
Brioche

***Wailea Burger** 19.00

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

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