THE
Pool Terrace
Where the reflection
of turquoise and sapphire waters meet,
Kapalua Bay Hotel & Villas offers you
food and drink from around the world—
and from our own Hawaii.
Sample earthly delights in this refreshing oasis
to satisfy body and soul.
FROM THE BAR

Exotic Drinks

KAPALUA BUTTERFLY
Ounces of Meyers rum, chunks of fresh pineapple, thick coconut syrup, freshly squeezed orange juice and a hint of pomegranate goes into the biggest glass we have

WAINANI
A generous helping of tequila, a hint of Cointreau, a dash of curacao and a squeeze of the obligatory lime culminate in this zesty frozen drink

OHELO PAPA INIU
Bacardi rum is blended into a swirl of strawberries and lemon to create this tongue twister

KAPALUA PUA
A blend of Kahlua and cream, ensconced in hints of nutmeg, cinnamon and apricot

MAI TAI
Kapalua’s unequalled version of this most famous of exotic drinks

PINACOLADA
They’re all alike...but then there is Kapalua’s. Rich, amber rum, fresh sliced pineapple and the finest coconut syrup make this one unparalleled
Try one of these delightful blends of tropical flavors, fresh fruits, exotic juices, raw honey and yogurt

PINEAPPLE SMOOTHIE
PAPAYA SMOOTHIE
KAPALUA COMBO
all of the above

The Smoothie is also available laced with Rum or your favorite spirit.

Beers

BUDWEISER–USA
MILLER LITE–USA
COORS–USA
COORS LIGHT–USA
MAUI LAGER–Maui

BECKS–Germany
CORONA–Mexico
KIRIN–Japan
SAN MIGUEL–Philippines
SOUTH PACIFIC–New Guinea
ST. PAULI GIRL–Germany
HEINEKEN–Holland

We also serve non-alcoholic beer.
**Sandwiches**

**CROISSANT**
Twin croissant with
Chicken $8.50  Seafood $9.50  or  Combo $9.00
served with fresh fruit garnish

**PITA BREAD SANDWICH**
Pita pocket with Chicken $8.50  or  Seafood $9.50
served with fresh fruit garnish

**THE MEXICAN CLUB**  $7.00
Thinline sliced turkey, crisp bacon, roast beef,
tomato and avocado, rolled in a soft flour tortilla, topped
with cheddar cheese and served with salsa

**GRILLED TURKEY AND AVOCADO**  $6.00
Sliced turkey breast layered with
avocado and monterey jack cheese on sourdough bread

**MAHIMAHI SANDWICH**  $7.00
Lightly sauteed in a delicate spiced butter
on fresh baked French bread

**ROAST BEEF SANDWICH**  $7.00
Medium-rare roast beef on a
French roll served with horseradish cream sauce

**GRILLED HAM AND CHEESE**  $5.50

**FRANKFURTERS**
Served on a fresh roll $4.00
with Chili $5.00

**CLUB SANDWICH**  $6.75
The original triple decker!

**Gourmet Burgers**
Six ounces of fresh ground sirloin
served on a fresh sesame bun
topped with one of the following:

- Fried Maui onions  $7.00
- Grilled avocado and monterey jack cheese  $7.00
- Sauteed mushrooms  $7.00
- Sharp cheddar cheese and grilled bacon  $7.00
- Traditional plain or with cheese  $6.50
KAPALUA $12.00
With Italian sausage, Canadian bacon, pepperoni, ham, salami, mushrooms, onions, peppers, olives, garlic and a variety of cheeses

ALL AMERICAN $11.00
Sliced pepperoni and mushrooms

THAI CHICKEN $12.00
With pieces of chicken breast marinated in a spicy peanut, ginger and sesame sauce, green onions, bean sprouts, julienne carrots, cilantro and roasted peanuts

DUCK SAUSAGE $12.00
With duck sausage, spinach, sun-dried tomatoes and sweet roasted garlic

THE VEGETARIAN $10.00
Fresh Maui onions, peppers, mushrooms, garlic and olives

TOMATO AND BASIL LINGUINI $10.00
with fresh tomatoes, basil and garlic

SPAGHETTI WITH WHITE CLAM SAUCE $12.00
Fresh thin spaghetti laced with sweet clams, onions, garlic and red peppers

SHRIMP & SCALLOPS $14.00
Linguini pasta tossed gently in garlic and olive oil with black olives, mushrooms, zucchini, parmesan cheese and fresh herbs
From the Wok

CASHEW CHICKEN  $10.00
Diced chicken sauteed with garlic, ginger, cashews, pepper, rice wine and chili sauce
served with steamed rice

BEEF BROCCOLI  $10.00
Thin slices of beef sauteed with onions, ginger, garlic, broccoli and oyster sauce

SWEET AND SOUR SHRIMP  $12.00
Tempura-style with wild plum sauce, fresh pineapple and sesame seeds

BOMBAY CURRY
Shrimp $12.00  Chicken $10.00  Combo $13.00
served with mango chutney, coconut and raisins
CHICKEN AND AVOCADO  $15.00
Chicken breast with tomato and mushroom sauce, monterey jack cheese, served with fresh avocado
or
Plain broiled or baked with no garnishes  $13.50

THE TRADITIONAL QUICHE
Our Chef’s daily creation
$8.50

FRESH CATCH  (daily quote)
Your server will announce today’s fresh catch selections.
We can prepare them baked, sauteed, grilled, broiled, poached or steamed
complemented by one of the following:
Lemon Butter Sauce
Sweet Basil Cream Sauce
Hollandaise Sauce

NEW YORK STEAK  $22.00
New York sirloin served with a peppery Madeira wine sauce on the side

FOR THOSE SOUTH-OF-THE-BORDER FAJITAS
Chicken $8.50  Pork $9.50  Beef $10.50
Flour tortillas with cheese, guacamole, tomato, onion, sour cream and salsa

KAPALUA SWEET & SOUR FAJITAS
Chicken $8.50  Pork $9.50  Beef $10.50
Flour tortillas with cheese, guacamole, tomato, onion, sour cream and salsa
**Kapalua's Designer Brownie** $5.00
With Häagen-Dazs ice cream, chocolate sauce, assorted nuts, chocolate shavings, and fresh whipped cream.

**Chocolate Macadamia Nut Mousse** $4.00
Served in a shell with hot chocolate sauce.

**Häagen-Dazs Ice Cream Bar** $3.00

**Choice of Ice Cream or Sherbet** $2.50

**Banana Split** $5.50

**Ice Cream Sundaes**
Please ask your server for your favorite!

**Ice Cream Float** $3.00

**Milk Shake** $3.50

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**Ice Cream Creations**

Our bartender uses his Mixology Technology to create Exotic Ice Cream Spirits.

**The Bay Club Delight**
A concoction of Kahlua, Grand Marnier, and Amaretto with ice cream—a perfect blend.

**The Plantation Veranda**
Bailey's Irish Cream and brandy blended with ice cream.

**The Garden Smoothie**
Midori, vodka, fresh squeezed orange juice and ice cream.

**The Pool Terrace Float**
A blend of Kahlua, Galiano, ice cream and Coke.

**The Bay Lounger**
Fine dark rum and the freshest pineapple blended together with ice cream.
Traditional Dark Roast or Decaffeinated

ESPRESSO $3.00

DOUBLE ESPRESSO $3.50

ICED CAFE MOCHA $3.50
Iced espresso, milk and chocolate, served tall and cool

CAFE LATTE $3.50
Espresso with extra steamed milk and whipped cream

CAFE MOCHA $3.50
Espresso with steamed milk, chocolate and whipped cream

ICED MOCHA FRAPPE $3.50
Whipped espresso, milk and chocolate

CAFE AU LAIT $3.50
Espresso with steamed milk and a sprinkle of chocolate

CAPPUCCINO $3.50
Espresso with steamed milk

CHOCOLATE LOVERS $5.75
Espresso with steamed milk, chocolate, Kahlua, creme de cacao and whipped cream

KAPALUA CAPPUCCINO $5.75
Espresso with steamed milk, layers of chocolate, Mandarin Napoleon liqueur and whipped cream

Create your favorite cappuccino drink. Please inform your server of the ingredients.

Selection of Spiced Teas $2.00
Freshly Brewed Kona Coffee $2.00
or
Decaffeinated Coffee $2.00
Iced Teas $2.00
From the Cruvnet machine, we offer 16 premium wines by the glass. Please ask your server for this week's selection.

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