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THE  
*Pool Terrace*









ALOHA,

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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

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## *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

### PINA COLADA

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



## *Fresh Fruit Smoothies*

Try one of these delightful blends of tropical flavors,  
fresh fruits, exotic juices, raw honey and yogurt

PINEAPPLE SMOOTHIE

STRAWBERRY SMOOTHIE

PAPAYA SMOOTHIE

BANANA SMOOTHIE

KAPALUA COMBO  
all of the above

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

## *Beers*

BUDWEISER-USA

BECKS-Germany

MILLER LITE-USA

CORONA-Mexico

COORS-USA

KIRIN-Japan

COORS LIGHT-USA

SAN MIGUEL-Philippines

SOUTH PACIFIC-New Guinea

MAUI LAGER-Maui

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

Thinly 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

### MAHIMAHİ 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

## Pizzas

### 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

## Pastas

### 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





## *Specialties*

### 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

## *Desserts*

### 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

## *Ice Cream Libations*

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

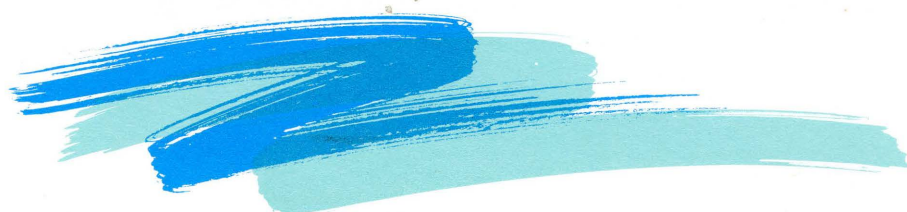
Midori, vodka, fresh squeezed  
orange juice and ice cream

### 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





# *The Espresso Bar*

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

ICED MOCHA FRAPPE \$3.50

Whipped espresso, milk and chocolate

CAFE LATTE \$3.50

Espresso with  
extra steamed milk and whipped cream

CAFE AU LAIT \$3.50

Espresso with  
steamed milk and a sprinkle of chocolate

CAFE MOCHA \$3.50

Espresso with  
steamed milk, chocolate and whipped cream

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.

## *Beverages*

Selection of Spiced Teas \$2.00

Freshly Brewed Kona Coffee \$2.00

or

Decaffeinated Coffee \$2.00

Iced Teas \$2.00



From the Cruvinet machine, we offer 16 premium wines by the glass.  
Please ask your server for this week's selection.

CHAMPAGNES	VINTAGE	HALF	FULL
000 Domaine Chandon – Blanc de Noirs	NV	—	32.00
051 Mumm's Extra Dry	NV	—	54.00
CABERNET SAUVIGNON			
100 Robert Mondavi Winery	V	21.00	39.00
118 Sterling Vineyards	V	—	32.00
155 Grgich Hills Cellar	V	—	57.00
MERLOT			
192 Duckhorn	V	26.00	48.00
PINOT NOIR			
200 Robert Mondavi Winery	V	12.00	22.00
228 Heitz Cellars	V	—	26.00
ZINFANDEL			
264 Grgich Hills Cellar	V	—	39.00
268 Caymus Vineyards	V	—	26.00
CHARDONNAY			
343 Trefethen	V	—	45.00
345 Cakebread Cellars	V	—	40.00
361 Edna Valley	V	—	39.00
369 Robert Mondavi Winery	V	18.00	36.00
381 Grgich Hills Cellar	V	—	59.00
433 Vichon	V	—	40.00
443 Joseph Phelps–Napa	V	—	38.00
SAUVIGNON BLANC			
469 Joseph Phelps	V	—	27.00
485 Guenoc	V	—	20.00
RED BORDEAUX			
608 Chateau Montrose	V	—	32.00
WHITE BURGUNDY			
713 Macon Blanc Villages–Sommelier's Selection	V	14.00	28.00
719 Pouilly Fuisse–Sommelier's Selection	V	—	42.00
GERMANY–MOSELLE			
803 Graacher Himmelreich, Kabinett	V	—	24.00
805 Wehlener Sonnenuhr, Kabinett	V	—	34.00
ITALY			
872 Chianti Classico Riserva–Sommelier's Selection	V	—	21.00
874 Barolo Riserva–Prunotto	V	—	38.00







