

STARTERS

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| FRIED BRUSSELS SPROUTS | 13 |
| Portuguese Sausage, Spiced Macadamia Nuts, Miso Vinaigrette | |
| *KONA-STYLE POKE | 18 |
| Kona Kampachi, Taro Chips, Tomato Lomi Lomi, Passion Fruit Ponzu, Wasabi Tobiko | |
| COCONUT-LEMONGRASS SOUP ^{GF} | 11 |
| Shellfish Trio, Cilantro Vinaigrette | |
| KAUAI ISLAND SALAD ^{GF} | 12 |
| Kailani Farms Greens, Watermelon, Kunana Feta Cheese, Red Onions, Kamuela Tomatoes, Papaya Seed Dressing | |
| NORTH SHORE SALAD ^{GF} | 17 |
| Baby Romaine, Lump Crab, Avocado, Cherry Tomatoes, Parmesan, Wasabi Dressing | |
| *POKE FLATBREAD | 18 |
| Local Ahi, Avocado, Wakame Salad, Mozzarella, Sweet Soy, Wasabi Aioli, Furikake | |
| JAPANESE PEAR FLATBREAD | 15 |
| Arugula, Macadamia Nuts, Gorgonzola, Parmesan Gluten-free crust available upon request | |
| FOIE GRAS TORCHON | 19 |
| Papaya Butter, Luxardo Gastrique, Kaua'i Salt, Hawaiian Crostini | |
| SASHIMI | 17 |
| Ahi or Hamachi, 6 pieces | |
| Toro, 3 pieces / 6 pieces | 24 / 44 |

COCKTAILS

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| TANGERINE DREAMS | 16 |
| Winner of the 2018 Kauai's Best Bartender competition: Sailor Jerry Spiced Rum, Fresh-Squeezed Lime Juice, Tangerine Juice, Falernum Liqueur, Local Honey | |
| RUMFIRE MANGO MOJITO | 13 |
| Frozen Blend Cruzan Aged Light Rum, Mango Puree, Lime Sour, Mint, Served Blended | |
| SMOKE-MARINATED RUMHATTAN | 18 |
| Mount Gay XO, The King's Ginger Liqueur, Cocchi Vermouth di Torino, Dash of Bitters | |
| FRESH SQUEEZED WATERMELON MARTINI | 16 |
| Ketel One Vodka, Fresh Watermelon Juice, St-Germain, Lime | |
| RUMFIRE SIGNATURE MAI TAI | 14 |
| Cruzan Premium Silver Rum, Passion Fruit, Honey, Orange Curaçao, Lime & Pineapple Juices, Float of Whaler's Dark Rum | |
| PASSION FRUIT MULE | 14 |
| Ocean Vodka, Lilikoi Puree, Lime, Ginger Beer | |
| RUMFIRE DYNAMITE ROLL | 12 |
| Spicy Ahi Poke, Torched Dynamite Scallops, Vegetable Kakiage (half roll) | |
| THE HURRICANE ROLL | 13 |
| RumFire Crab, Hamachi, Ahi, Vegetable Kakiage (half roll) | |
| KOLOA SUNSET ROLL | 14 |
| Toro Poke, Ahi, Torched Scallops, Red Wine Shoyu, Champagne Butter, Scallions (half roll) | |

MAINS

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| HAWAIIAN PAELLA ^{GF} | 36 |
| Today's Catch, Clams, Shrimp, Portuguese Sausage | |
| *HAWAIIAN FRESH FISH & ROASTED SUCCOTASH ^{GF} | 41 |
| Locally Caught Fish, Succotash, Molokai Sweet Potatoes, Citrus Vinaigrette | |
| 28-DAY DRY AGED MAKAWELI FILET MIGNON ^{GF} | 49 |
| 10 oz. Dry-Aged Steak, Parmesan Mashed Potatoes, OK Farm Greens, Hamakua Mushrooms, Burgundy Shallots, Rosemary Demi | |
| HAMAKUA MUSHROOM RAVIOLI | 31 |
| Braised Spinach, Crispy Hamakua Mushrooms, Beurre Blanc | |
| SCALLOP EDAMAME | 45 |
| Crispy Diver Scallops, Wasabi Edamame Puree, Forbidden Portuguese Sausage Fried Rice, Rice Wine Vinegar | |
| ENHANCEMENTS | |
| Grilled Chicken | 8 |
| Grilled Shrimp | 13 |
| Butterfish | 18 |
| Grilled Lobster Tail | 23 |

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| *MISOYAKI BUTTERFISH | 44 |
| Rice Wine Chili Glazed, Veggie Fried Rice, Tobiko, OK Farm Vegetables, Sizzling Herb Oil | |
| BONELESS SHORT RIB ^{GF} | 37 |
| Yukon Mashed Potatoes, Kuamo'o Farm Vegetables, Natural Braising Jus | |
| *CRAB CRUSTED FRESH CATCH ^{GF} | 47 |
| Locally Caught Fish, Sticky Rice, Asparagus, Lemon-Chardonnay Cream | |
| *WASABI PEA CRUSTED AHI | 41 |
| Seared Rare, Sea Asparagus, & Pear Slaw, Fire Cracker Rice, Chili Soy Reduction | |

ENTRÉE FLIGHTS 2 - \$49 3 - \$67 4 - \$80

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| Diver Scallops | 15 |
| Steamed Baby Spinach | 8 |
| Sautéed Ali'i Mushrooms & Maui Onions | 8 |
| Yukon Gold Parmesan Mashed Potatoes | 8 |



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^{GF} – Gluten-free. During normal kitchen operations, there is a possibility for food items to come into contact with wheat gluten/proteins. However unlikely, we are unable to guarantee that any menu item is completely gluten-free.

*The department of public health advises that eating raw or uncooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially the elderly, young children under 4, pregnant women and other susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of such illness.