



KI AWE  
ROOTS

# DRINKS

## specialty

PAU HANA TEA Pau Maui Vodka, Ki Kaua'i Organics hibiscus olena tea	11
BLACK HAWK Tin Cup Colorado whiskey, calamansi, ginger beer	11
SMOKEY PALOMA Bozal Mezcal, grapefruit juice, lime juice, agave, club soda	12
SPICY LILIKOI MARGARITA Herradura Ultra anejo tequila, lilikoi, lime juice, agave, muddled serrano peppers	12
KAMIKAZE SMASH Tottori blended Japanese whisky, house ginger syrup, shiso, yuzu	11
TRACE OF SOUR Kiawe Roots single barrel Buffalo Trace bourbon, local citrus, lime, ginger syrup, egg white, bitters, dust of cardamom	11

## beer

6

NEW BELGIUM BREWING, FORT COLLINS, CO FAT TIRE, AMBER ALE (5.2%) 1554, DARK ALE (6%) VOODOO RANGER IMPERIAL IPA (9%) VOODOO RANGER JUICY HAZE, UNFILTERED IPA (7.5%) TRIPPEL, BELGIAN STYLE ALE (8.5%) HONEY ORANGE TRIPEL, BELGIAN STYLE TRIPEL (10%) VOODOO RANGER IPA (7.0%) SOUR IPA (7%)	
HONOLULU BEER WORKS, HONOLULU HI KEWALOS CREAM ALE (5%) SURF SESSION IPA (4.5%) POINT PANIC PALE ALE (5.4%)	

## w i n e

GLASS 11

BOTTLE 44

CAPOSALDO  
Pinot Grigio, Italy

RAEBURN  
Chardonnay, Russian River, CA

THE MAVERICK  
Pinot Noir, Edna Valley, CA

THE SEEKER  
Cabernet Sauvignon, Chile

## n o n - a l c o h o l i c

3

coke, diet coke, sprite, root beer, lemonade, iced tea  
(complimentary refills dine in guests only)

house ginger ale, orange juice, POG, milk

KI KAUA'I ORGANICS: HIBISCUS OLENA TEA  
A blend of certified organic hibiscus, rose hips, and  
peppermint tea. Flavored with olena (turmeric) and  
calamansi. Sweetened with honey.

4

## m o c k t a i l s

5

MOJITO SPRITZER  
lychee syrup, mint, lime, club soda

SPICED PINEAPPLE SODA  
pineapple juice, lime, pink peppercorns, sugar, pinch of salt

SPARKLING BEETS LEMONADE  
beet juice, lemon, ginger syrup


MANGO MULE  
mango puree, lime, ginger syrup, ginger beer

## p u p u s

FRIED BRUSSELS SPROUTS 	11
candied macadamia nuts, pickled beets, roasted garlic, lilikoi honey vinaigrette <i>available only Friday</i>	
KIAWE CHIPS 	5
house potato chips, kiawe rub, white BBQ	
CHICHARON 	5
crispy pork skin, calamansi mango vinaigrette, cilantro	
GRANDPA'S CHILI 	11
ground beef, bacon, portuguese sausage, tomatoes, roasted serrano garlic crema, green onions	
SMOKED CHEESE PASTA	9
pasta shells, cheddar, parmesan, smoked gouda, crispy breadcrumbs	
DAD'S FRIED CHICKEN  	11
ginger marinated chicken, togarashi, chili pepper water	

## s a l a d s

*add garlic parsley chicken 11*  
*add herb shrimp 13*  
*add wasabi pea crusted fish 14*  
*add tofu 9*

CAESAR SALAD*	9
romaine, parmesan cheese, croutons, roasted garlic, balsamic reduction	
FARMER'S SALAD 	12
chef's daily preparation	
SOBA NOODLES	12
buckwheat noodles, cucumber, onion, carrots, sprouts, sesame seeds, cilantro, green onion, basil, citrus soy vinaigrette, fresh greens	

### GLUTEN FREE SPICY

*While we offer gluten free menu options we are not a gluten free kitchen. Therefore our restaurant is unable to guarantee that any item can be completely free of allergens.*

*\*\*\*Additions and substitutions come with an upcharge.*

*\*\* Some items may contain dietary allergens, please advise before ordering.*

*\* Consuming raw or undercooked animal products may increase your risk of food borne illness, especially if you have a medical condition*

## s a n d w i c h e s


*served with kiawe chips and cantaloupe namasu  
substitute mixed greens +4  
Make it a meal with fountain drink +2, milkshake +7*

DA PODAGEE 	11
Portuguese sausage, grandpa's chili, cheddar, onions, tomatoes, french roll	
DA SHREDDER	11
Portuguese sausage, crispy pulled pork, pickled onions, tomatoes, honey chipotle aioli, french roll	
CRISPY PULLED PORK SANDWICH	15
smoked pork shoulder, calamansi slaw, tangy lilikoi, brioche	
SMOKED BRISKET SANDWICH	17
calamansi slaw, peppered guava, brioche	
KIAWE BURGER*	17
8 oz. all beef patty, cheddar, lettuce, tomato, pickled onion, honey chipotle aioli, brioche	
bacon +4	
sub veggie burger patty 16	
THE MED	12
macadamia nut pesto, balsamic marinated tomatoes, sliced mozzarella, arugula, focaccia	

## p l a t e s

SUNRISE PULLED PORK*  	17
calamansi mango vinaigrette, toasted peanuts, green onions, pho sauce, sunny side egg, rice	
LOCO MOCO*	18
8oz all beef patty, demi cream sauce, sautéed mushrooms, crispy onions, sunny side eggs, rice	
veggie burger patty 16	
JAWAIIAN JERK PORK RIBS  	
gandule rice, grilled seasonal vegetable, habanero honey	
half rack meal: 19	
full rack meal: 32	
ribs ala carte half rack: 14	
ala carte full rack: 27	
WASABI PEA CRUSTED FISH 	19
truffle soy, toasted garlic aioli, sea salad, carrots, onions, rice, namasu	

## b o w l s

*served with grilled seasonal vegetables rice and namasu  
choice of sauce: garlic sesame soy, white BBQ, calamansi mango  
vinaigrette, coconut curry , chimichurri*

*or*


*tinono style: onions, tomatoes, roasted garlic, chili vinaigrette , rice and  
namasu*

KALBI *	19
GARLIC PARSLEY CHICKEN	16
HERB SHRIMP*	18
CRISPY ADOBO BRAISED DUROC PORK BELLY	18
SEASONAL SQUASH	14
TOFU	13

## s m o k e d

*choice of meat*

*choice of one side: white rice, gandule rice, potato salad, kiawe chips,  
calamansi slaw*

*choice of one sauce: tangy lilikoi, peppered guava, habanero honey ,  
calamansi mango vinaigrette*

*served with cantaloupe namasu and focaccia (omit focaccia for a gluten free meal)*

## M E A T S

PULLED PORK	19
SALMON	21
BRISKET	21
PRIME RIB*	26
HALF HULI CHICKEN	19
SMOKED MEAT COMBO	38

*a sampler of smoked brisket, pulled pork and pork ribs, with a combined  
total of approximately one pound of meat.*

*Trio of sauces: tangy lilikoi, peppered guava, habanero honey.*

*Choice of two sides.*

## sides

GRILLED SEASONAL VEGETABLES	4
CALAMANSI SLAW	4
POTATO SALAD	4
GANDULE RICE	4
WHITE RICE	2

## sweets

MILKSHAKE <i>choose your flavor: oreo, nutella, peanut butter, or vanilla</i> or <i>Milkshake du jour</i>	9
FLOATS <i>vanilla ice cream with choice of any soft drink</i>	5

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20% gratuity is automatically applied for parties of 6 or more.

✉ RESERVATIONS@EATATKIawe.COM

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