



KIAWE
ROOTS

DRINKS

specialty

PAU HANA TEA Pau Maui Vodka, Ki KAuai Organics hibiscus olena tea	11
BLACK HAWK Tin Cup Colorado whiskey, calamansi, ginger beer	12
SMOKEY PALOMA Bozal Mezcal, grapefruit juice, lime juice, agave, club soda	15
SPICY LILIKOI MARGARITA Herradura Ultra anejo tequila, lilikoi, lime juice, agave, muddled serrano peppers	16
KAMIKAZE SMASH Tottori blended Japanese whisky, house ginger syrup, shiso, yuzu	13
TRACE OF SOUR Kiawe Roots single barrel Buffalo Trace bourbon, local citrus, lime, ginger syrup, egg white, bitters, dust of cardamom	14
BUTTERFLY EFFECT Broker's gin, yuzu, lemon, ginger syrup, lavender water, butterfly pea tea	13

beer

6

21ST AMENDMENT BREWERY WATERMELON FUNK, SOUR ALE (6.7%) HAZY IPA (6.5%) BLOOD ORANGE IPA (7%) HAPPY PILSNER (5.4%) JUICY IPA WITH PINEAPPLE (6.8%) EL SULLY, MEXICAN STYLE LAGER (4.8%)	
HONOLULU BEER WORKS, HONOLULU HI KEWALOS CREAM ALE (5%) HOP ISLAND IPA (7%)	
NEW BELGIUM BREWING TRIPPEL, BELGIAN STYLE ALE (8.5%)	

w i n e

GLASS 11

BOTTLE 44

CAPOSALDO

Pinot Grigio, Italy

WILDSONG

Sauvignon Blanc, Hawke's Bay, New Zealand

RAEBURN

Chardonnay, Russian River, CA

THE MAVERICK

Pinot Noir, Edna Valley, CA

BAR DOG

California

WILDSONG

Rose, Hawke's Bay, New Zealand

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

4

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

5

A blend of certified organic hibiscus, rose hips, and
peppermint tea. Flavored with olena (turmeric) and
calamansi. Sweetened with honey.

m o c k t a i l s

7

MOJITO SPRITZER

lychee syrup, mint, lime, club soda

SPICED PINEAPPLE SODA

pineapple juice, lime, pink peppercorns, sugar, pinch of salt

WATERMELON BASIL COOLER

ginger syrup, lime

MANGO MULE

mango puree, lime, ginger syrup, ginger beer

p u p u s

FRIED BRUSSELS SPROUTS 	14
candied macadamia nuts, pickled beets, roasted garlic, lilikoi honey vinaigrette <i>available only Friday</i>	
KIAWE CHIPS 	6
house potato chips, kiawe rub, white BBQ	
CHICHARON 	8
crispy pork skin, calamansi mango vinaigrette, cilantro	
GRANDPA'S CHILI 	14
ground beef, bacon, portuguese sausage, tomatoes, roasted serrano garlic crema, green onions	
SMOKED CHEESE PASTA	15
pasta shells, cheddar, parmesan, smoked gouda, crispy breadcrumbs	
DAD'S FRIED CHICKEN  	12
ginger marinated chicken, togarashi, chili pepper water	

s a l a d s

<i>add garlic parsley chicken</i>	12
<i>add herb shrimp</i>	14
<i>add wasabi pea crusted fish</i>	17
<i>add tofu</i>	10
CAESAR SALAD*	11
romaine, parmesan cheese, croutons, roasted garlic, balsamic reduction	
FARMER'S SALAD 	14
chef's daily preparation	
SOBA NOODLES	14
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 +5
Make it a meal with fountain drink +3, milkshake +7*

DA PODAGEE 	15
<i>Portuguese sausage, grandpa's chili, cheddar, onions, tomatoes, french roll</i>	
DA SHREDDER	15
<i>Portuguese sausage, crispy pulled pork, pickled onions, tomatoes, honey chipotle aioli, french roll</i>	
CRISPY PULLED PORK SANDWICH	17
<i>smoked pork shoulder, calamansi slaw, tangy lilikoi, brioche</i>	
SMOKED BRISKET SANDWICH	19
<i>calamansi slaw, peppered guava, brioche</i>	
KIAWE BURGER*	19
<i>8 oz. all beef patty, cheddar, lettuce, tomato, pickled onion, honey chipotle aioli, brioche</i>	
<i>bacon +4</i>	
<i>sub veggie burger patty 17</i>	
THE MED	15
<i>macadamia nut pesto, balsamic marinated tomatoes, sliced mozzarella, arugula, focaccia</i>	

p l a t e s

SUNRISE PULLED PORK*  	19
<i>calamansi mango vinaigrette, toasted peanuts, green onions, pho sauce, sunny side egg, rice</i>	
LOCO MOCO*	20
<i>8oz all beef patty, demi cream sauce, sautéed mushrooms, crispy onions, sunny side eggs, rice</i>	
<i>veggie burger patty 16</i>	
JAWAIIAN JERK PORK RIBS  	
<i>gandule rice, grilled seasonal vegetable, habanero honey</i>	
<i>half rack meal: 27</i>	
<i>full rack meal: 43</i>	
<i>ribs ala carte half rack: 22</i>	
<i>ala carte full rack: 38</i>	
WASABI PEA CRUSTED FISH 	26
<i>truffle soy, toasted garlic aioli, sea salad, carrots, onions, rice, namasu</i>	

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 *	22
GARLIC PARSLEY CHICKEN	17
HERB SHRIMP*	19
CRISPY ADOBO BRAISED DUROC PORK BELLY	19
SEASONAL SQUASH	16
TOFU	16

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	21
SALMON	23
BRISKET	24
PRIME RIB* (available only dinner)	31
HALF HULI CHICKEN (available only dinner)	21
SMOKED MEAT COMBO	45

*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	6
CALAMANSI SLAW	5
POTATO SALAD	5
GANDULE RICE	5
WHITE RICE	3

sweets

MILKSHAKE <i>Lappert's Hawaii Vanilla Ice Cream</i> <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.

In an effort to offset rising credit card costs, a 3.92% fee is applied to sales settled by credit card

✉ RESERVATIONS@EATATKIAWE.COM

☎ (808)855-5055

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