

KALEO'S DINNER MENU

STARTERS

SOUP OF THE DAY	\$ 6
KALUA PORK WONTONS - HOUSE FAVORITE!!!!	\$ 7
SAUTEED MUSHROOMS – GARLIC BUTTER & WHITE WINE	\$ 7
FRESH SPINACH ▸ SAUTÉED WITH GARLIC, PINE NUTS, AND PARMESAN	\$ 7
MOZZARELLA MARINARA – WITH ZESTY MARINARA & FRESH BASIL PESTO	\$ 9
CALAMARI — SERVED WITH LEMON CAPER REMOULADE	\$ 9
BUFFALO WINGS ▸ SERVED WITH HOT SAUCE AND RANCH DRESSING	\$ 9
TEMPURA AHI ROLL – HOUSE FAVORITE SERVED WITH SPICY LILIKOI SAUCE	\$10
ASIAN LETTUCE WRAPS ▸ MINCED CHICKEN, WOK SEARED W/SHIITAKE, CARROTS, ONION, WATER CHESTNUT, SZECHUAN SAUCE	\$10
CRAB CAKES – WITH PINEAPPLE SALSA AND SPICY MANGO AIOLI	\$12
POKE – FRESH AHI, SWEET ONION, TOMATO, AVOCADO, SESAME SOY DRESSING	\$12
FISH & CHIPS ▸ FRESH FISH, TEMPURA BATTERED, CRISPY FRIES, TARTAR SAUCE	\$12
BABY BACK RIBS –SLOW ROASTED & SLATHERED WITH KALEO'S BBQ SAUCE	\$12
BLACKENED AHI SASHIMI - SEARED RARE WITH PINEAPPLE SALSA	MARKET PRICE
MEDITERRANEAN PLATTER - PESTO TOMATOES, GRILLED VEGGIES, HUMMUS, ARTICHOKE HEARTS, FETA, OLIVES, CUCUMBERS, WARM FLATBREAD	\$15

SALADS

HOUSE	\$ 7
ORGANIC GREENS, CARROTS, TOMATO, CUCUMBER, CITRUS DRESSING	
CAESAR	\$ 8
CRISP ROMAINE, PARMESAN, GARLIC CROUTONS, ANCHOVIES UPON REQUEST	
ORZO FLORENTINE	\$ 9
ORZO, SPINACH, TOMATO, OLIVES, FETA, CAPERS, PARMESAN, PINE NUTS, LEMON	
HAIKU	\$ 9
ORGANIC GREENS, VEGGIES, BLUE CHEESE, RAISINS, WALNUTS, CITRUS DRESSING	
CAPRESE	\$ 9
FRESH MOZZARELLA, VINE RIPENED TOMATOES, MIXED GREENS, EXTRA VIRGIN OLIVE OIL	
GREEK	\$ 9
ORGANIC GREENS, FETA, OLIVES, CUCUMBER, TOMATOES, ONION, LEMON DRESSING	

ADD TO ANY SALAD: GRILLED CHICKEN \$3.00

GRILLED MAHI \$5.00

ENTREES

COCONUT CHICKEN CURRY	\$15
BREAST OF CHICKEN SIMMERED IN MILD THAI COCONUT CURRY	
KALEO'S LEMON CHICKEN	\$18
BREAST OF CHICKEN WITH SPINACH AND GOAT CHEESE, LEMON CAPER CREAM	
BABY BACK PORK RIBS	\$18
KALEO'S BBQ SAUCE AND SERVED WITH BAKED BEANS, COLE SLAW, CRISPY FRIES	
TOP SIRLOIN	\$22
12 OZ OF CERTIFIED ANGUS CHAR GRILLED TO PERFECTION	
BEEF TENDERLOIN	\$27
LEAN AND FLAVORFUL WITH SAUTÉED MUSHROOMS, RED WINE REDUCTION	
PRIME RIB (FRIDAYS & SATURDAYS ONLY)	\$25
SLOW ROASTED, HERB CRUSTED 12 OZ, AU JUS WITH HORSERADISH CREAM	

FROM THE SEA

FRESH FISH	MARKET PRICE
COCONUT CRUSTED SERVED WITH SWEET & SPICY LILIKOI SAUCE	
VOLCANO SPICED SERVED WITH FRESH PINEAPPLE SALSA	
SESAME CRUSTED WITH WASABI VINAIGRETTE	
SAUTÉED WITH TOMATO, SHALLOTS, GARLIC, LEMON, AND WHITE WINE	
COCONUT SHRIMP	\$18
CRISPY, CRUNCHY, COCONUT SHRIMP SERVED WITH SWEET THAI CHILI	
SEAFOOD DYNAMITE	\$22
FRESH FISH, SCALLOPS, MUSHROOMS, ZUCCHINI, ONIONS, BAKED IN SPICY AIOLI	

PASTAS SERVED WITH GARLIC BREAD

TOMATO BASIL	\$12
SWEET TOMATO, FRESH BASIL, GARLIC, PARMESAN, EXTRA VIRGIN OLIVE OIL	
MARINARA	\$12
VINE RIPENED TOMATOES, FRESH HERBS, CHUNKY VEGETABLES	
BOLOGNESE	\$14
TRADITIONAL MEAT SAUCE, PARMESAN, AND FRESH ITALIAN PARSLEY	
PESTO	\$14
FRESH BASIL PESTO CREAM, OLIVES, GARLIC, PARMESAN	
WILD MUSHROOM	\$14
MUSHROOMS AND ONIONS IN A PARMESAN GARLIC CREAM	
CHICKEN PARMESAN	\$18
BREAST OF CHICKEN, MELTED MOZZARELLA, HOMEMADE MARINARA	
GARLIC SHRIMP LINGUINI	\$18
SAUTÉED WITH WHITE WINE, LEMON, AND GARLIC BUTTER	
SEAFOOD	\$22
SCALLOPS, SHRIMP, FRESH FISH, MUSHROOMS SAUTÉED IN CREAMY MARINARA	

ADD SIDE SALAD \$2.00

CHICKEN \$3.00

MAHI OR SHRIMP \$5.00

BURGERS & SANDWICHES

SERVED WITH LETTUCE, TOMATO, PICKLES, ONION, CHOICE OF CRISPY FRIES OR SALAD

KALEO'S BIG BEEF BURGER	\$10
CHAR GRILLED, 1/2 POUND OF CERTIFIED ANGUS BEEF, PLAIN OR TERIYAKI	
CHEESE BURGER	\$12
CHOICE OF AMERICAN, CHEDDAR, OR SWISS	
BLACK & BLUE BURGER	\$12
VOLCANO SPICED WITH CRISPY BACON & BLUE CHEESE	
BBQ BACON CHEDDAR BURGER	\$12
CRISPY BACON, MELTED CHEDDAR CHEESE, KALEO'S BBQ SAUCE	
DA KINE CHEESE BURGER	\$15
CRISPY BACON, SAUTEED MUSHROOMS, GRILLED ONIONS, FRESH AVOCADO	
FRESH ISLAND MAHI SANDWICH	\$12
GRILLED OR CRISPY FRIED WITH LEMON AND HOMEMADE TARTAR SAUCE	
BIG MYKE'S BLACKENED MAHI BLT	\$15
EXACTLY WHAT MYKE ORDERED WITH AVOCADO AND MANGO MAYO	
BBQ PORK SANDWICH	\$12
SLOW COOKED SHREDDED PORK, GRILLED SWEET ONIONS, HOMEMADE BBQ SAUCE	

LOCAL FAVORITES

SERVED WITH RICE AND GREEN SALAD

KALUA PORK & CABBAGE	\$12
SLOW COOKED PORK SAUTÉED WITH FRESH CABBAGE	
CHICKEN KATSU	\$12
CRISPY, BONELESS CHICKEN SERVED WITH JAPANESE BBQ SAUCE	
ASIAN CHICKEN STIR FRY	\$14
WOK FRIED WITH FRESH LOCAL VEGGIES	
MAHI TEMPURA	\$14
ISLAND FISH, LIGHTLY BATTERED, SERVED WITH HOMEMADE TARTAR SAUCE	
CHOP STEAK	\$14
TENDER SLICES OF STEAK, TOMATO, MUSHROOM, AND ONIONS	
KAL BI RIBS	\$15
SPICY KOREAN BEEF SHORT RIBS, MARINATED AND CHAR GRILLED	
FILET TIPS IN BRANDY MUSHROOM CREAM	\$15
HOUSE FAVORITE! NEED WE SAY MORE?	

MAHALO FOR DINING WITH US!!!

18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.
PRICES AND SELECTIONS SUBJECT TO CHANGE WITHOUT NOTICE.
SPLIT CHARGE \$8.00

KALEO'S LUNCH MENU

STARTERS

SOUP OF THE DAY	\$ 6
HUMMUS AND WARM PITA BREAD GARNISHED WITH HAMAKUA TOMATO SALAD	\$ 7
KALUA PORK WONTONS – HOUSE FAVORITE!	\$ 7
SAUTEED MUSHROOMS – GARLIC BUTTER AND WHITE WINE	\$ 7
FRESH SPINACH – SAUTÉED WITH GARLIC AND PARMESAN	\$ 7
MOZZARELLA MARINARA -SERVED WITH ZESTY MARINARA, BASIL PESTO	\$ 8
BUFFALO WINGS * SERVED WITH HOT SAUCE AND RANCH	\$ 9
TEMPURA AHI ROLL – HOUSE FAVORITE SERVED WITH SPICY LILIKOI SAUCE	\$ 9
CALAMARI – SERVED WITH LEMON CAPER MAYO	\$ 9
POKE MARTINI * FRESH AHI, SWEET ONION, AVOCADO, SESAME SOY DRESSING	\$12
CRAB CAKES – SERVED WITH SALAD GREENS AND SPICY MANGO AIOLI	\$12
FISH & CHIPS – TEMPURA BATTERED, CRISPY FRIES, TARTAR SAUCE & LEMON	\$12
MEDITERRANEAN PLATTER – PESTO TOMATOES, GRILLED VEGGIES, HUMMUS, ARTICHOKE HEARTS, FETA, KALAMATA OLIVES, CUCUMBERS, WARM FLATBREAD	\$15

SALADS

HOUSE – ORGANIC GREENS, CARROTS, TOMATO, CUCUMBER, CITRUS DRESSING	\$ 7
CAESAR – CRISP ROMAINE, PARMESAN, GARLIC CROUTONS	\$ 8
HAIKU - ORGANIC GREENS, ASSORTED VEGGIES, BLUE CHEESE, RAISINS, WALNUTS MANDARIN ORANGES, CITRUS DRESSING	\$ 9
ORZO PASTA - WITH SPINACH, FETA, TOMATO, OLIVE, CAPERS, PARMESAN, LEMON	\$ 9
CAPRESE * FRESH MOZZARELLA, VINE RIPENED TOMATOES, MIXED GREENS, EVOO	\$ 9
GREEK - ORGANIC GREENS, CUCUMBER, TOMATO, KALAMATA OLIVES, RED ONION, FETA CHEESE, LEMON GARLIC DRESSING	\$ 9
COBB – ORGANIC GREENS, GRILLED CHICKEN, APPLE SMOKED BACON, FRESH AVOCADO, HAMAKUA TOMATO, EGG, BLUE CHEESE	\$12
STEAK – 6 OZ OF CERTIFIED ANGUS, GORGONZOLA CRUMBLES, SALAD GREENS, HAMAKUA TOMATOES, RED ONION, BALSAMIC VINAIGRETTE	\$12

PASTAS

SERVED WITH SALAD AND FRESH GARLIC BREAD

MARINARA – VINE RIPENED TOMATOES, CHUNKY VEGETABLES, FRESH HERBS	\$10
TOMATO BASIL – WITH GARLIC, PARMESAN, AND EXTRA VIRGIN OLIVE OIL	\$12
PESTO – FRESH BASIL PESTO CREAM, OLIVES, GARLIC, AND PARMESAN	\$12
BOLOGNESE – TRADITIONAL MEAT SAUCE TOPPED WITH PARMESAN	\$12
WILD MUSHROOM – MUSHROOMS AND ONION IN PARMESAN GARLIC CREAM	\$12
GARLIC SHRIMP LINGUINI – SAUTEED SHRIMP IN GARLIC LEMON BUTTER	\$15

ADD TO ANY SALAD OR PASTA: **GRILLED CHICKEN \$3.00** **GRILLED MAHI \$5.00**

ISLAND FAVORITES

COCONUT CHICKEN CURRY - THAI FLAVORS, MILD HEAT	\$10
GINGER CHICKEN - GRILLED CHICKEN TOPPED WITH GINGER SCALLION PESTO	\$10
KALUA PORK & CABBAGE – TENDER SMOKED PORK AND SAUTÉED CABBAGE	\$12
CHICKEN KATSU – CRISPY BONELESS CHICKEN BREAST, JAPANESE BBQ SAUCE	\$12
ASIAN CHICKEN STIR FRY – WOK FRIED WITH ASSORTED VEGGIES	\$12
CHOP STEAK – TENDER SLICES OF STEAK, TOMATO, MUSHROOMS, AND ONIONS	\$15
KAL BI RIBS - SPICY KOREAN SHORT RIBS, MARINATED AND CHAR GRILLED	\$15
FILET TIPS IN MUSHROOM BRANDY CREAM - A HOUSE FAVORITE!!	\$15
BBQ BABY BACK RIBS – WITH BAKED BEANS, COLE SLAW, AND FRIES	\$16
COCONUT CRUSTED MAHI OR SHRIMP – WITH SWEET & SPICY SAUCE	\$15

BURGERS

SERVED WITH LETTUCE, TOMATO, PICKLES, ONION, CHOICE OF CRISPY FRIES OR SALAD

DA BURGER - CHAR GRILLED, 1/2 POUND OF CERTIFIED ANGUS, PLAIN OR TERIYAKI	\$10
CHEESEBURGER - CHOICE OF AMERICAN, CHEDDAR, SWISS	\$10
BLACK & BLUE BURGER - VOLCANO SPICED WITH BACON & BLUE CHEESE	\$12
BACON CHEDDAR BURGER - CRISPY BACON, MELTED CHEDDAR, BBQ SAUCE	\$12
DA KINE CHEESEBURGER - CRISPY BACON, SAUTÉED MUSHROOMS & ONIONS FRESH AVOCADO, CHOICE OF CHEESE	\$15

SANDWICHES & WRAPS CHOICE OF CRISPY FRIES OR ORGANIC GREENS

GRILLED CHEESE – CHOICE OF AMERICAN, SWISS, OR CHEDDAR	\$7
MOZZARELLA & TOMATO – GARLIC GRILLED BAGUETTE, FRESH BASIL PESTO	\$9
VEGGIE WRAP – GRILLED VEGGIES, TOMATO, FETA, GREENS, RICE, HUMMUS	\$9
CHICKEN & AVOCADO MELT – CHICKEN BREAST, SWISS CHEESE, AVOCADO	\$10
BBQ PORK – SHREDDED PORK, CRISPY ONIONS, HOMEMADE BBQ SMOTHER	\$12
BLACKENED MAHI WRAP – VOLCANO SPICED MAHI, AVOCADO, SALAD GREENS BROWN RICE, FRESH PINEAPPLE SALSA, SPICY LILIKOI SAUCE	\$12
FRESH MAHI SANDWICH - GRILLED OR CRISPY FRIED WITH LEMON CAPER MAYO	\$12
BIG MYKE'S BLACKENED MAHI BLT – WITH AVOCADO AND MANGO MAYO	\$14

MAHALO FOR DINING WITH US!!!

18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.
PRICES AND SELECTIONS MAY VARY ACCORDING TO AVAILABILITY.

