

Appetizers

Fish Tacos

Fish Tempura in a Flour Tortilla with Asian Slaw, Lime Vinaigrette, Sour Cream, Chipotle Mayo and Lomi Tomato.

14.00

KGC Wings

Your Choice of: Traditional, Spicy Honey BBQ or Orange-Mango BBQ Sauce.

12.50

Ahi Poke

Served with Maui Onions, Ogo, Green Onions, Fish Roe and Kaiware Sprouts.

13.50

Poached Shrimp Cocktail

Large Shrimp with Homemade Cocktail Sauce.

10.00

Pulled Pork Sliders

With Chef's Orange-Mango BBQ Sauce, Asian Slaw, and Crispy Onions.

10.00

Pork Yakisoba

Yakisoba Noodles Tossed with Sliced Pork, Oriental Vegetables and Uzumaki.

12.00

Sizzling Mushrooms

Sizzling Hot Mushrooms with Fresh Herbs, Garlic, Sliced Onion and Sherry Butter.

8.50

Pork and Shrimp Won Ton

Homemade Won Ton's with Sweet Chili Sauce.

12.00

Crispy Calamari

Served with Housemade Cocktail Sauce.

10.00

Beer Battered Onion Rings

Served with Homemade Orange-Mango BBQ Sauce and Blue Cheese.

9.00

Crispy Pork Chicharron

with Garlic Soy Dipping Sauce.

7.50

Chicken Karaage

Lightly Breaded Fried Chicken with Garlic Soy Ginger Sauce.

10.50

Kim Chee

Korean Style Kim Chee Jus' the Way You Like It!

6.00

Edamame

Your Choice of Hawaiian Rock Salt, Garlic Butter, or Spicy Garlic.

6.00

Soup & Salads

Oxtail Soup

With Peanuts, Shiitake Mushrooms, Choi Sum, Cilantro and Ginger.

Served with Steamed White Rice.

18.50

Caesar Salad

Fresh Romaine Hearts, Tomato Wedges, Hard Boiled Egg and Homemade Croutons.
(Add Grilled Chicken \$3.50 | Add Poached Shrimp \$4.50)

11.00

Garden Salad

Fresh Garden Greens with Cucumber, Tomato, Carrots, Mushrooms, Red Onions, and Crispy WonTon Strips.
(Add Grilled Chicken \$3.50 | Add Poached Shrimp \$4.50)

9.00

Chef's Soup DuJour

Chef's Homemade Soup of the Day

9.00

Burgers and Sandwiches

All Sandwiches Served with Fries. Substitute House Salad Add 1.50

Reuben Sandwich

Sliced Pastrami, Sauerkraut, Swiss Cheese with Dijon Mustard.

14.50

Kapolei Club

Sliced Turkey, Smoked Bacon, Avocado, Swiss Cheese, Lettuce and Tomato on Whole Wheat Bread.

14.00

Crispy Fish Sandwich

Tempura Fish with Chipotle Mayo and Asian Slaw on Brioche Bun. Served with Tartar Sauce.

16.00

Triple Decker Grilled Cheese

Three Slices of Love's Bread with Cheddar Cheese and Tomatoes.

8.50

Tuna Salad Sandwich

With Lettuce, Tomatoes and Clover Sprouts on Whole Wheat Bread.

10.50

Ham-Turkey & Cheese

Served with Lettuce, Tomatoes and Clover Sprouts

12.00

Hamburger

A Juicy Kobe Beef Patty with Lettuce, Tomato and Onion.

(Add Bacon \$1.50)

12.50

Cheeseburger

Kobe Beef Patty, Cheddar & Swiss Cheese, Lettuce, Tomato and Caramelized Onions.

(Add Bacon \$1.50)

14.00

Grilled Chicken Wrap

Herb Chicken Breast, Romaine Hearts and Spinach with Avocado, Black Bean Salsa & Chipotle Mayo in a Flour Tortilla. Served with Fresh Garden Salad.

14.50

Entree's

All Entree's Served with Steamed White Rice Unless Otherwise Indicated. Substitute Rice for Fries Add \$2.50. Add A Fresh Garden Salad or Cup of Soup for \$2.50.

Tempura Fish & Chips

Fish Tempura and Fries

Served with Malt Vinegar and Tartar Sauce.

15.00

New York Steak

An 8oz. New York Steak Grilled to Perfection!

Topped with Onion Gravy and Served With Sautéed Vegetables, Mushrooms and Crispy Onions.

19.00

Pan Seared Salmon

Glazed with Yuzu Butter and Sweet Soy Sauce.

Topped with Lomi Tomato and Served with Mixed Vegetables.

18.00

Mango-Orange BBQ

Baby Back Ribs

Baby Back Ribs with Chefs Mango-Orange BBQ Sauce and Served with Corn on the Cobb, Asian Slaw.

Topped with Crispy Onions.

18.00

Loco Moco

An 8oz. Kobe Patty and Two Island Eggs

Smothered in Onion Gravy and Topped with Fukujinzuke.

15.00

Kapolei Fried Rice

A Local Favorite! Our Fried Rice is Filled with Bacon, Portuguese Sausage, Lup Cheung, Carrots and Onions. Served with Two Eggs Any Style.

10.50

Local Burger Steak

An 8oz. Kobe Beef Patty and

Topped with Homemade Onion Gravy, Sautéed Mushrooms and Crispy Onions.

13.50

Ahi Poke Bowl

Sushi Rice with Maui Onions, Ogo, Green Onions, Fish Roe and Kaiware Sprouts

14.50

Spicy Ahi Bowl

Ahi Tossed in Spicy Sriracha Mayo with Pickled Vegetables, Ikura and Bubu Arare.

15.50

Hawaiian Beef Stew

A Generous Portion of Stewed Beef, Carrots, Celery, Potatoes and Onions on a Bed of Steamed White Rice.

12.50

Desserts

Pineapple Creme Brulee

Vanilla Custard in a Caramelized Pineapple
with Chocolate Mousse

8.75

Homemade Bread Pudding With Haupia Creme Sauce

Served with A Scoop of Hagen Dazs Ice Cream.

7.75

Vanilla Cheesecake

New York Cheesecake
Drizzled in Strawberry and Chocolate Sauce.

5.75



Ice Cream

A Scoop of Vanilla or Chocolate Ice Cream

5.75

Hole-In-One Banana Royale

Hagen Dazs Vanilla Ice Cream with Fresh Banana,
and Topped with Whipped Cream, Chocolate Sauce,
and Maunaloa Macadamia Nuts.

7.75

Sorbet

A Refreshing Scoop of Hagen Dazs Sorbet
Flavor of the Month

5.75

Soft Drinks

Fountain Drinks

Coke, Diet Coke, Sprite, Fruit Punch, Ginger Ale
or Minute Maid Lemonade.

(Complimentary Refills While Dining In)

3.25

Juices

Orange, Apple, Cranberry, Pineapple, Guava,
Grapefruit or Tomato.

3.00

Freshly Brewed Iced Tea

(Complimentary Refills While Dining In)

3.25

Plantation Iced Tea

3.50

Red Bull Energy Drinks

Regular, Sugar Free or Tropical Flavor

3.75

Hawaii Bottled Water

2.75

Milk

2.50

Hot Chocolate

3.00

Hot Lipton or Green Tea

3.00

Premium Kona Rainforest Coffee

(Complimentary Coffee Refills While Dining In)

3.00



Kapolei
GOLF CLUB



www.KapoleiGolf.com

Draft Beer



4.75 Pint | 16.00 Pitcher

Beer of the Month... Ask Server for Details & Pricing

Budweiser | Bud Light... 5.50 Pint | 20.00 Pitcher

Kona Long Board... 6.00 Pint | 22.00 Pitcher

Bottled Beer

Imported Beer

Heineken, Heineken Light, Corona,
Guinness, Kona Long Board, Steinlager,
Stella Artois,
Kirin, Sapporo

6.00

Domestic Beer

Miller Lite, Coors Light, Samuel Adams
Boston Lager, Samuel Adams Seasonal,
Budweiser, Bud Light, Michelob Ultra

5.00

Non-Alcohol Beer

O'Douls

4.00

Noon Time Favorites

Mimosa

Martini and Rossi Prosecco with
Your Choice of Orange or Guava Juice.

8.50 Glass

GREY GOOSE

Premium Bloody Mary

Our Premium Grey Goose Vodka
with A Special Bloody Mary Blend
Topped with the Fixings!

7.50 Glass



Premium Screwdriver

A Favorite! Enjoy the Smooth Taste of
Ciroc Premium Vodka with Orange Juice.

7.50 Glass

Hawaii State Law Requires That a Person Be 21 Years of Age Or Older to Consume Alcoholic Beverages.


An 18% Service Fee Will be Applied to All Food & Beverage Totals For Groups of 10 or More Guests.

All Menu Items and Prices Are Subject To Availability and Are Subject to Change at Anytime.

Signature Cocktails

Palehua Mai Tai 
Our Famous Bacardi Palehua Mai Tai
8.75

Ciroc Tropical Dream 
Ciroc Premium Mango and Apple
Vodka with Pineapple, Grenadine
and a Touch of Cream.
8.75

Sparkling Star 
Refreshing Chandon Sweet Star
with Cucumber and Mint.
9.25


Sex On the Green
Grey Goose Vodka,
Peach Schnapps,
Orange Juice, Cranberry and
Midori Liqueur.
8.75


Gimmie A Sangria
Parrot Bay Mango Rum with Beringer
Chardonnay, Strawberry Puree and a
Orange Squeeze.
8.75

Bogey Bomb
Southern Comfort with Watermelon
in a Red Bull Bomb!
9.25


Twilight Cosmopolitan
Grey Goose Vodka with Cranberry,
Lime Juice and Tripe Sec Liqueur.
8.75

Wines

Silver Oak Cabernet Sauvignon 
2012 Alexander Valley Cabernet Sauvignon is a Lively
and Full-Bodied Expression. A Lovely Garnet Color and
Opens with Aromas of Black Currant, Orange Zest and
Raspberry Framed By Nuanced Notes of Vanilla,
Marshmallow and Cocoa, Eliciting an Effect
Reminiscent of Chocolate Covered Berries. The Attack
is Rich and Gives Way to a Mid-Palate With An
Unusual Vitality and Structural Balance.
45.00 Glass | 200.00 Bottle

Domaine Serene Pinot Noir 
A True Illustration of the Art of Blending, the 2013
Evanstad Reserve Pinot Noir is a Wonderfully Complex
Elegant Wine with Intriguing Notes of Black Cherry,
Currants, Cloves and Nutmeg. With Some Air, Notes of
Allspice, Cardamom and Black Tea Emerge From the
Glass With A Subtle Lift of Cocoa Powder and Vanilla.
In the Mouth, the Wine Shows Elegance and Finesse
with Brooding Depth and Concentration, Vibrant Red
Fruits, Silky Tannins and Great Persistence.
45.00 Glass | 200.00 Bottle

Chalk Hill Estate Chardonnay 
The 2014 Sonoma Coast Chardonnay is a Beautiful
Medium Golden Color. It Displays Expressive Fruit
Aromas of Yellow Apple and Lemon Curd, Along with
Classic Oak Expression Notes of Toasted Hazel Nut,
Vanilla Custard and Creme Brulee. The Flavor on the
Palate is More Elegant and Cool Climate Style, Showing
Varietal Intensity and Minerality, But with Extended
Notes of Baked Yellow Apples and Peach Cobbler. The
Fruit Shows a Rich, Textural Body From Barrel
Fermentation, But is Reigned in By Good Acidity and
Lemon Zest.
25.00 Glass | 115.00 Bottle

Twomey Merlot 
2012 Soda Canyon Ranch from Napa Valley. A
Textural Wine with a Garent Color and a Nose of
Blackberry, Licorice, Graphite, Tar, Dark Chocolate
and Cloves. A Velvety Feel to the Mouth with a Hint of
Blackberry Fruit and Builds to a Long Finish of Fruit
Compote, Chocolate and Fine Grained Tannins.
25.00 Glass | 115.00 Bottle

Chandon Sweet Star
Chandon Sweet Star is A Sophisticated and Vibrant
Sparkling Wine That Enlivens! The Nose Pops with
Aromas of Bright Peach, Nectarine, Grapefruit and
Tropical Fruits Complimented by Floral Notes. The
Fruit Aromas Extend Onto the Generous Palate Which
is Rich and Sweet But With A Distinctive, Refreshing
Acidity That Brightens the Mouthfeel.
12.50 Glass | 55.00 Bottle

Don & Sons Pinot Noir
2014 Sonoma Signature Series Pinot Noir with Aromas
of Espresso, Nutmeg and Touch of Toast. Medium
Bodied with Silky Texture with Ripe Black Cherry,
Graham Cracker Crust, Cherry Parfait and Vanilla Fill
Your Palate.
9.50 Glass | 45.00 Bottle

Beringer Cabernet Sauvignon
Our House Red Wine, Beringer Cabernet Sauvignon is
Full of Jammyblack Fruit Flavors That Make This Wine
Enticing From the First Sip! Taste the Sweet Vanilla and
Richness of Oak Flavors Blend Seamlessly Into the
Wine, Offering A Hint of Spice.
7.00 Glass | 27.50 Bottle

M&R Prosecco
Crisp with a Gentle Fizz and Elegant in Style.
rom the Veneto and Friuli Region. Touch of Toast &
Lemon Peel with a Hint of Apple on the Nose. A Dash of
Lemon Acidity on the Palate with a Sweet Fruity Finish.
9.00 Glass | 37.50 Bottle

Beringer Chardonnay
Our House White Wine is Wonderfully Approachable
and Refreshing. It Is Full of Lush Fruit Flavors and
Aromas. The Bright Citrus Perfectly Offsets the
Honeyed Apricot, Culminating in A Smooth, Delicious
and Lasting Finish.
7.00 Glass | 27.50 Bottle

Liquor Selection

Well...6.25 **Call...7.25 ***Premium...8.25 & Up

Vodka

Rum

Gin

Tequila

Cognac

Scotch

Whiskey

Grey Goose***
Ciroc***
Ciroc Apple***
Ciroc Mango***
Belvedere***
Ketel One***
Absolut***
Skyy**
Pinnacle Whipped**
Smirnoff*

Bacardi Silver*
Bacardi Black**
Bacardi 8**
Bacardi 151***
Bacardi Coconut**
Captin Morgan Spieed***
Parrot Bay Mango**
Sailor Jerry***
Kraken***

Bombay Sapphire**
Tanqueray**
Trader Vics*

Patron***
Cazadores Resposado***
1800***
Jose Cuervo***
Peligroso**
Durango*

Remy Martin VSOP***
Remy Martin 1738***
Grand Marnier**
Hennessy VSOP***
Courvoisier VSOP***
Cointreau***
Disaronno***

Glenlivet***
Chivas Regal***
Port Charlotte***
Cutty Stark**
Dewars**
Johnnie Walker Red*

Johnnie Walker Black***
Segrans VO***
Crown Royal***
Crown Apple***
Maker's Mark***
Jack Daniels***
Bulleit Bourbon**
Bulleit Rye**
Segrans 7**
Jameson**
Tullamore**
Jim Beam**

Liqueur

Kahlua***
Bailey's Irish Cream***
Bailey's Vanilla*
Frangelico***
Southern Comfort***
Jagermeister**

*An Additional \$3.75 Is
Charged For Any Mixed
Drink with Red Bull.*