

SPICY AHI NACHOS ^*

crisp wontons, wasabi aioli, sriracha, furikake (df) **19**

PORK BELLY BAO asian marinated pork belly, namasu house made chinese sweet buns 17



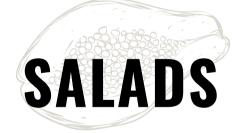
chicken, shiitake mushrooms, water chestnuts, hoisin, butter lettuce (df) **15**

MAUI ONION SOUP EN CROUTE puff pastry, gruyere cheese 13

CAFE O'LEI CRAB CAKES mango coulis, sweet chili aioli 19

HAND TOSSED FLATBREAD

fired in our kiawe oven, house dough margherita style **15** chef's daily preparation **17** gluten free crust **+5**





KUMU FARMS HALF PAPAYA SALAD

shrimp, avocado, maui greens, lilikoi-papaya seed vinaigrette (gf, df) **17**



CAFE O'LEI CAESAR SALAD*

romaine, herb crouton crumble creamy garlic dressing, parm **12** + chicken add 6 + blackened mahi or shrimp add 10

^ preserved with CO to promote color menu subject to substitution based on availability



MAKANI MAI TAI +

koloa kauai rum, signature fruit juice blend mahina dark rum, coco-dark rum float **15**

🥨 CALAMANSI HONEY SOUR

old forester bourbon, local calamansi wild flower honey, house sour **15**

HIBISCUS MARGARITA

el jimador tequila, hibiscus tea house sour, agave nectar, cinnamon sugar **14**

PINEAPPLE GINGER MOJITO

koloa kauai spiced rum, fresh mint, lime pineapple, ginger beer **14**

🤎 SMOKED OLD FASHIONED

old forester bourbon, smoked rosemary sugar, bitters, luxardo cherry, orange peel **15**

BIRD OF PARADISE

koloa kauai rum, aperol, pineapple juice fresh lime **14**

HAWAIIAN HONEY BEE

fid street gin, wildflower honey lavender lemonade, essence of lilikoi **13**

🔴 THE CANE FIRE MARTINI 🥌

citrus vodka, lilikoi puree, Hawaiian chili pepper water, cointreau float **15**

THE ALOHA MAID MARTINI

citrus vodka, tropical guava puree, cointreau 15

THE PULELEHUA MARTINI +

empress gin, creme de violet, house sour 15

+ indicates item is made with raw egg whites menu items subject to substitution based on availability



CAFE O'LEI AT THE PLANTATION

ENTREES

💓 SAUTEED MAHI MAHI*

lemon-caper butter, steamed rice petite salad **26**

SEARED AHI*

soy mirin butter, asian namasu steamed rice, petite salad (gf) **MP**

CHARBROILED PORK BELLY "LIEMPO"

marinated asian style, calamansi, toasted garlic, cucumber atchara, steamed rice **21**

TEMPURA MAHI MAHI + CHIPS

caper dill aioli, fresh lemon, fries 25

SHRIMP LINGUINE

jumbo shrimp, tomatoes, basil, light cream sauce **26**

BLACKENED TOFU STEAK

quinoa, stir-fried veg, pickled ginger, (v, gf, df) **21**

НАМАСНІ КАМА

ponzu, calamansi, namasu, steamed rice (gf, df) **29**

BLACKENED JUMBO SHRIMP

cajun spice, white wine, garlic, butter, steamed rice, petite salad **26**

VEGETABLE "LAU LAU"

seasonal + local vegetables wrapped in ti leaf, thai coconut curry (v, df, gf) **21**

THE FISH SPECIAL

a cate o'lei staple!

chef's daily catch, steamed rice, petite salad **24**

SANDWICHES

UPCOUNTRY BURGER*

maui cattle co beef, grilled onions, cheddar, brioche, crispy fries **20**

+ bacon 3

BRIE + BACON SANDWICH

creamy brie, smoky bacon, maui greens, tomato, toasted country bread, petite salad **17**

TURKEY CRANBERRY SANDWICH

oven roasted turkey, avocado, cranberry relish toasted country bread, petite salad **18**

PRIME RIB DIP

au jus, creamed horseradish, toasted baguette, crisp fries **22**

7 MAC NUT CHICKEN SANDWICH

basil aioli, maui greens, tomato, house focaccia petite salad **19**

7 CAFE O'LEI CRAB CLUB

signature crab salad made with 100% real crab, avocado, smoky bacon, maui greens, house focaccia, petite salad **21**

indicates a local and staff favorite!!

in the

*warning: consuming raw or undercooked meat, fish, poultry, shellfish or eggs may increase the risk of foodborne illness. many of our items can be made gluten free or dairy free, just ask your server! -- not all ingredients are listed on the menu, please be specific with allergies menu subject to substitution based on availability