

# STARTERS

*first bites to share*

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## SPICY AHI NACHOS <sup>^</sup>\*

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

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## PORK BELLY BAO

asian marinated pork belly, namasu  
house made chinese sweet buns **17**

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## CAFE O'LEI LETTUCE WRAPS

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

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## MAUI ONION SOUP EN CROUTE

puff pastry, gruyere cheese **13**

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## CAFE O'LEI CRAB CAKES

mango coulis, sweet chili aioli **19**

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## HAND TOSSED FLATBREAD

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

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# SALADS

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## KUMU FARMS HALF PAPAYA SALAD

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

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## CAFE O'LEI CAESAR SALAD\*

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

<sup>^</sup> preserved with CO to promote color  
menu subject to substitution based on availability

# COCKTAILS

*signature libations*

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## MAKANI MAI TAI +

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

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## CALAMANSI HONEY SOUR

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

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## HIBISCUS MARGARITA

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

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## PINEAPPLE GINGER MOJITO

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

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## SMOKED OLD FASHIONED

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

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## BIRD OF PARADISE

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

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## HAWAIIAN HONEY BEE

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

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## THE CANE FIRE MARTINI 🔥

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

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## THE ALOHA MAID MARTINI

citrus vodka, tropical guava puree, cointreau **15**

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## 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**

 **HAMACHI KAMA**  
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 cafe 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**

 **MAC NUT CHICKEN SANDWICH**  
basil aioli, maui greens, tomato, house focaccia  
petite salad **19**

 **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!!

\*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

a 3% kitchen appreciation fee will be added to all checks before tax - 100% of this is given directly to our hard working kitchen team