



LUNCH

CAFE O'LEI KIHEI
2439 SOUTH KIHEI ROAD, KIHEI, HAWAII 96753
808.891.1368

WWW.CAFEOLEIRESTAURANTS.COM

CAFE O'LEI
FRESH - LOCAL - FAMILY OWNED

STARTERS & SOUP

CAFE O'LEI LETTUCE WRAPS (DF)

ground chicken - shiitake mushrooms - water chestnuts
hoisin - butter lettuce | 12.95

CRISPY CALAMARI

wasabi aioli | 12.95

COCONUT SHRIMP

cilantro sweet chili | 15.95

SHORTRIB WONTONS

tender marinated beef - crisp wonton
maui gold pineapple curry sauce | 14.95

SPICY AHI NACHOS °*(DF)

crisp wontons - sesame shoyu - wasabi aioli - sriracha
scallions - furikake | 18.95

CAFE O'LEI CRAB CAKES

mango coulis - sweet chili aioli | 17.95

BAKED ONION SOUP EN CROUTE

sweet onions - gruyere cheese - brandy
fresh thyme - pastry crust | 12.95

DAILY SPECIALS

PLATE LUNCH

chef's daily selection | 12.95

LUNCH FISH SPECIAL

a cafe o'lei staple! | 18.95

SIGNATURE SALADS

CAFE O'LEI CAESAR SALAD*

crisp romaine - parmesan - signature garlic dressing | 11.95
+ chicken breast | 6
+ blackened mahi mahi | 10

SHRIMP PAPAYA SALAD

kumu farms' half papaya - tomato - sweet onion - avocado
maui greens - lilikoi papaya seed vinaigrette | 16.95

QUINOA SALAD

chilled roasted vegetables - sweet marinated peppers
goat cheese - basil-balsamic vinaigrette | 15.95

ROASTED BEET SALAD

local greens - sliced orange - sprouts - goat cheese
pomegranate vinaigrette | 15.95

STRAWBERRY WATERMELON SALAD

local kale - sliced almonds - feta - strawberry vinaigrette |
15.95

*warning: consuming raw or undercooked meat, fish, poultry, shellfish or eggs may increase the risk of foodborne illness.

many of our dishes can be made gluten free or dairy free. just ask your server - please be specific with any allergies

° treated with CO to promote color - menu offerings subject to substitution based on availability



LUNCH

FRESH - LOCAL - FAMILY OWNED

SERVICE
HOURS

11:00 AM -
3:30 PM

SANDWICHES

MACADAMIA NUT CRUSTED BREAST OF CHICKEN SANDWICH

basil aioli - maui greens - tomato - house focaccia - specialty salad | 16.95

SLICED ROAST TURKEY SANDWICH

cranberry relish - avocado - tomato - maui greens - country bread - specialty salad | 15.95

CAFE O'LEI CRAB CLUB

*signature crab salad - crisp bacon - avocado - tomato - maui greens - house focaccia
specialty salad | 19.95*

ROASTED VEGETABLE SANDWICH

*chilled roasted vegetables - sweet peppers - basil-balsamic vinaigrette - tomato - maui greens
house focaccia - goat cheese - specialty salad | 15.95*

MAHI MAHI SANDWICH

sautéed or blackened mahi mahi - wasabi aioli - maui greens - tomato - brioche - specialty salad | 21.95

UPCOUNTRY BURGER*

*maui cattle co premium beef - tillamook cheddar - grilled onions - lettuce - tomato - pickle
brioche - french fries | 16.95*

PRIME RIB DIP

tender roasted prime rib - creamy horseradish aioli - toasted baguette - french fries | 18.95 (df)

PLATES

BLACKENED MAHI MAHI

kumu farms papaya salsa - steamed rice - specialty salad | 23.95 (gf)

CRISP BONELESS CHICKEN

cilantro sweet chili - steamed rice - specialty salad | 15.95

TEMPURA MAHI MAHI AND CHIPS

crisp fried mahi - caper tartar sauce - fresh lemon - french fries | 21.95

SHRIMP LINGUINE

jumbo shrimp - garlic cream - tomato - basil | 22.95

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KEIKI MENU

CLASSIC GRILLED CHEESE

buttered white bread - cheddar - fries | 9.95

CHEESEBURGER

local maui beef - cheddar - bun - fries | 10.95

CRISPY CHICKEN

everyone's favorite! - fries | 10.95

KEIKI FISH PLATE

steamed rice - local veg | 13.95 (gf)

KEIKI TEMPURA MAHI

crispy tempura - fries | 13.95

DESSERTS

WARM MALASADAS

our signature house made portuguese donuts served warm with ube white chocolate - li hing mui caramel - english cream | 13.95

FUDGE BROWNIE SUNDAE

house brownie - local kona coffee ice cream | 11.95

MUD PIE

*chocolate cookie crust - coffee ice cream - slivered almonds
chocolate - caramel - whipped cream | 13.95*

LILIKOI CHEESECAKE

graham cracker crust - strawberry coulis | 14.95

FRIED BANANA CHEESECAKE

local mac nut ice cream - homemade caramel | 12.95

ROSELANI PREMIUM ICE CREAM

macadamia nut - kona coffee - vanilla | 10.95

LAPPERT'S LOCAL SORBET

ask for our seasonal selections | 10.95 (gf, df)

MAUI OMA COFFEE BRULEE

coffee infused custard - torched sugar | 12.95 (gf)

CARAMELIZED PINEAPPLE UPSIDE DOWN CAKE

homemade caramel - local mac nut ice cream | 12.95

BEVERAGES

SPECIALTY COCKTAILS

SO-KI SMASH

citrus vodka - lychee liqueur - strawberry puree | 12

PASSION MAITAI

passion fruit rum - tropical juice - dark rum | 12

KUPU ALOHA

kupu gin - fresh lime - mint - Maui Brew Co ginger beer | 13

HALE KAPENA

li hing mui infused tequila - pineapple - lime | 13

MAUI WOWIE

coconut rum - melon liqueur - pineapple - dark rum | 12

KULA ROSE

kupu whiskey - lemon - rosemary simple - malbec float | 13



HANDCRAFTED MARTINIS

ALOHA MAID

citrus vodka - guava puree - POG - cointreau | 14

CANE FIRE

lemon vodka - lilikoi puree - chili pepper - cointreau | 14

LYCHEE LOVER

soho lychee - vodka - lychee fruit - lime | 14

PANILOLO

tequila - mango - triple sec - lime - tajin rim | 14

Ask about our daily drink special!

DRAFT | 7

*maui brewing co
bikini blonde - big swell
coconut hiwa*

kona brewing company

*longboard lager
big wave golden ale
mai time island wheat*

BREWS

IMPORTED BOTTLES | 7

*heineken - corona - stella artois
kirin ichiban - heineken zero n/a
20 oz Sapporo | 9.50*

DOMESTIC BOTTLES | 6

*bud - bud light - coors light
miller lite*

WINES 6 oz pour

WHITES + PINKS

*HAVEMEYER PIESPORTER, riesling (germany) | 9/32
OHANA, pinot grigio (italy) | 8/29
J., pinot gris (russian river valley, CA) | 11/38
MONKEY BAY, sauvignon blanc (marlborough, NZ) | 9/32
LINE 39, chardonnay (california) | 8/29
NINER, chardonnay (carneros, CA) | 13/44
ROMBAUER, chardonnay (carneros, CA) | 68
FLEUR DE MER, rosé (cote de provence, FR) | 12/41*

BUBBLES

*WYCLIFF, brut (CA) | 8/29
MOËT & CHANDON IMPERIAL, brut, champagne (FR) | 78*

REDS

*LYRIC, pinot noir (santa barbara, CA) | 12/41
INTERCEPT, pinot noir (monterey county, CA) | 59
COLUMBIA WINERY, merlot (columbia valley, WA) | 10/36
DECOY, merlot (sonoma, CA) | 69
FINCA DECERO, malbec (mendoza, argentina) | 12/41
LINE 39, cabernet sauvignon (california) | 8/29
BONANZA, cabernet sauvignon (california) | 11/40
BERINGER KNIGHTS VALLEY RESERVE,
cabernet sauvignon (sonoma, CA) | 72
ALEXANDER VALLEY, zinfandel (sonoma, CA) | 11/40
8 YEARS IN THE DESERT, zinfandel + (california) | 76
GIRARD, petite sirah (napa valley, CA) | 56*