




Restaurant • Brand

Verde Restaurant continually strives to celebrate the essence of local food and a vibrant community valuing the support of local farmers, producers and businesses:
Makaweli Meat Company • Kō Bakery • Kauai Juice Co. • Kauai Coffee • My Kauai Honey • Meadow Gold Dairy
Kealia Taro Farm • Moloa'a Organica'a • Spirit of the Earth Farm • Yoshii Farm • Govinda Farm • Kailani Farm
Kilauea Farm • Ki Kaua'i Organics • Tasting Kauai • Pono Photo

Eat Clean:

- ✓ 100% grass fed Kaua'i beef
- ✓ antibiotic-free, hormone-free chicken & pork
- ✓ Gluten-free available
-  Vegetarian available

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Got Allergies?

Please let us know.

We will try our best to accommodate your needs, but please consider that we cannot guarantee the absence of cross contamination.

- \$1.00 Split Charge -
Management reserves the right to refuse service.

www.VerdeHawaii.com

#verdehawaii



from the Margarita Bar

PIÑA VERDE PICANTE - Signature Margarita Fresca 12

by **Kauai Juice Co.**

Cold pressed, organic and local Pineapple, Lemon, Jalapeños, Agave, Muddled Cilantro
Tres Agaves Blanco Organic Tequila, Grand Marnier

HOUSE MARGARITA 6

House Tequila, Lime

Top Shelf 7.50 | Premium 9

SUNSET MANGORITA 8

1800 Reposado, Mango, Li-Hing Mui (dried plum powder)

PINK LILIKOI-TINI 8

Passion Fruit "Lilikoi" Vodka, Ruby Red Grapefruit

RUMCHATA 8

Horchata Cream Liqueur, Rice Milk, Cinnamon

CORONARITA 9

Coronita, Blended House Margarita, Lime

TEQUILA SHOT

House 5 | Top Shelf 7 | Premium 9

MEXICAN BEER ON TAP

16oz 5 | 22oz 7

Pacifico

Negra Modelo

Local Seasonal Selection

16oz 6 | 22oz 8

BOTTLED BEER

5

Corona (Mexico)

Bud Light (Domestic)

Fire Rock (Hawaiian)

Golden Road Point the Way IPA

Omission (Gluten-Free)

WINE

7.50

Woodbridge Merlot

Woodbridge Chardonnay

Non-Alcoholic

FARM FRESH TEA - Signature Agua Fresca

5

by **Ki Kaua'i Organics** (100% Kaua'i ingredients) exclusively for **Verde**

Mamaki tea (non-caffeinated green tea), Soursop, Tahitian Lemon, Peppermint, Thai Basil, Raw Honey

FOUNTAIN DRINK

2

Pepsi, Diet Pepsi, Sierra Mist, Pink Lemonade

KAUA'I COFFEE

3

Starters, Salads & Tostadas

CRISPY TACO SALAD

Crispy flour tortilla shell, local greens, tomatoes, guacamole, sour cream, pico de gallo & cheese with homemade chile-lime dressing	11.95
"Naked" taco salad (without the shell)	10.95
Add Makaweli Kaua'i beef or citrus-marinated chicken or pork carne adovada	4.50
Add seared rare ahi* or fresh catch	MP/4.95

AHI TOSTADA*

Seared rare ahi, guacamole, corn tostada, pico de gallo, local greens, red chile sauce, signature aioli	MP
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CARNE (MEAT) TOSTADA

Choice of: Makaweli Kaua'i beef, citrus-marinated chicken or pork carne adovada, guacamole, pico de gallo, local greens, red chile sauce, signature aioli	12.95
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BEAN & CHEESE TOSTADA

Guacamole, pico de gallo, local greens, roasted garlic-chipotle aioli, green chile sauce	12.95
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NACHO

Choice of: Makaweli Kaua'i beef, citrus-marinated chicken, pork carne adovada, or al pastor pork topped with beans, cheese, Christmas chiles, sour cream & guacamole	10.95
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GRILLED CHEESE QUESADILLA

Flour tortilla, cheese, dollop of sour cream	6.95
Add Makaweli Kaua'i beef or citrus-marinated chicken or pork carne adovada	4.50
Add seared rare ahi* or fresh catch	MP/4.95

GRILLED GARLIC SHRIMP QUESADILLA

Flour tortilla, cheese, cornmeal-crusting shrimp, local greens, tomatoes, roasted garlic-chipotle aioli	13.95
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GUACAMOLE & CHIPS

6.95

SALSA VERDE — It's back due to popular demand!

1.99

EXTRA CHIPS & SALSA — First round is on us!

2.99

Tacos

Add rice & beans 2.50

FISH TACOS*

Flour tortillas, cabbage, guacamole, corn strips, pico de gallo, signature aioli
Locally caught seared rare ahi or fresh catch

MP/14.95

AL PASTOR TACOS

Soft corn tacos, citrus charred pork, pico de gallo, cilantro

12.95

ULTIMATE CHICKEN TACOS

Flour tortillas, sour cream, cabbage, cheese, pico de gallo, signature aioli

13.95

GARLIC SHRIMP TACOS

Cornmeal-crust ed shrimp, local greens, cabbage, guacamole, pico de gallo,
flour tortillas, roasted garlic-chipotle aioli

14.95

CARNE (MEAT) TACOS

Choice of meat: citrus-marinated chicken, Makaweli Kaua'i beef or pork carne adovada
on two flour tortillas, cheese, pico de gallo, cilantro

11.95

VEGAN TACOS

Sautéed seasonal veggies in chipotle, pico de gallo, lettuce, corn tortillas

13.95

Sopaipillas

Add rice & beans 2.50

STUFFED SOPAIPILLAS

Choice of: Makaweli Kaua'i beef, citrus-marinated chicken or carne pork adovada
with beans, potatoes, cheese & red or green chile sauce

12.95

VEGGIE STUFFED SOPAIPILLAS

Local salad greens, homemade chile-lime dressing, guacamole, pico de gallo,
potatoes, green chile sauce & cheese

12.95

Burritos

Add rice & beans 2.50

Add sour cream or pico de gallo 1.25 | guacamole 1.95

Smother It!

with red or green chile sauce or both, cheese, lettuce & pico de gallo for a “wet-style” burrito 1.95

FRESH CATCH BURRITO*

Pico de gallo, guacamole, local greens, cabbage, cilantro-citrus rice, crispy corn tortilla strips, signature aioli, red or green chile sauce

Locally caught seared rare ahi or fresh catch

MP/15.95

GARLIC SHRIMP BURRITO

Cornmeal-crusted shrimp, local greens, cabbage, guacamole, cilantro-citrus rice, pico de gallo, roasted garlic-chipotle aioli, red or chile green sauce

15.95

AL PASTOR PORK BURRITO

Citrus charred pork, pico de gallo, cheese, potatoes, cilantro, green chile sauce

13.95

ULTIMATE CHICKEN BURRITO

Citrus-marinated chicken, cheese, pico de gallo, guacamole, local greens, cabbage, cilantro-citrus rice, signature aioli & choice of red or green chile sauce

14.95

CARNE ADOVADA “Red Pork” BURRITO

Red chile braised pork, potatoes & cheese with red or green chile sauce

12.95

CALI BURRITO

Choice of: Makaweli Kaua’i beef or citrus-marinated chicken

pinto beans, cilantro-citrus rice, cheese & red or green chile sauce

12.95

VERDE VERDE BURRITO

Sautéed seasonal veggies in chipotle, guacamole, potatoes, cheese, green chile sauce

14.95

Add choice of meat 4.50 | **Add** fish* 4.95

BREAKFAST BURRITO*

Choice of: bacon or pork carne adovada, with eggs, potatoes, beans, cheese & red or green chile sauce

12.95

Signature Dishes

Add rice & beans 2.50

STACKED ENCHILADA

Three corn tortillas layered with cheese & red or green chile sauce

Choice of: Carne pork adovada, Makaweli Kaua'i beef or citrus-marinated chicken 15.95 | fish MP/17.95

VEGGIE STACKED ENCHILADA

Three corn tortillas layered with sautéed seasonal veggies, guacamole, cheese & green chile sauce

16.95

Add choice of meat 4.50

Add ahi* or fresh catch MP | 4.95

HUEVOS RANCHEROS*

Two eggs, pinto beans, potatoes, cheese, Christmas chiles sauce, flour tortillas

13.95

Keiki

Serving Size for Ages 5 & under

Keiki Cheese Quesadilla

3.95

Bean & Cheese Burrito

4.95

Bean, Rice & Cheese Burrito

5.95

Bean & Cheese Nacho

3.95

Add Makaweli Kaua'i beef or citrus-marinated chicken or pork carne adovada

3.50

Add fresh catch, shrimp, ahi (MP)

3.95

Keiki Healthy Plate

6.95

Choice of: Makaweli Kaua'i beef or citrus-marinated chicken
with side seasonal veggies and cilantro-citrus rice

Sides

- Cilantro-Citrus Rice and Pinto Beans** 4.50
- Fire Hot Sauce** 1.95
- Side Local Salad Greens** 6.95
- Sautéed Seasonal Veggies** 6.95
- Side Guacamole | Sour Cream | Pico de Gallo** 1.95 each

Dessert

- SOPAIPILLAS & HONEY** 7
Bite a corner and drizzle in the My Kauai Honey.
- CHURRO FRIES** 7
Sopaipilla fries, cinnamon-sugar, My Kauai Honey-butter dip
- SPICED CHOCOLATE DULCE DE LECHE CHEESECAKE** 7
by **Kō Bakery** exclusively for **Verde**
Spiced chocolate HulaBaby biscotti crumb, cinnamon-chocolate filling, dulce de leche swirl
- SPICED CHOCOLATE COOKIES (3)** 7
by **Kō Bakery** exclusively for **Verde**
Cinnamon, clove, cayenne, dark chocolate
- CHOCOLATE CHIP COOKIES (3)** 7
by **Kō Bakery**
- PATRON XO CAFÉ SHOT** 7