



95 Aquarium Way | Long Beach, CA 90802 | Ph- 562.432.8700 F- 562.432.2411
www.kavikas.com

WINE LIST

For additional choices, ask your server about proprietor’s selections.

WHITE WINE

| | | | | | |
|---|------|--|------|-------|-----------|
| Snap Dragon, Chardonnay, Sonoma, California | \$24 | | \$6 | glass | 2007 Wine |
| Spectators Top - 87 points | | | | | |
| Hogue, Riesling, Columbia Valley, Washington | \$26 | | \$7 | glass | |
| Sartori, Pinot Grigio, Friuli, Italy | \$28 | | \$8 | glass | |
| Matua Valley, Sauvignon Blanc, Marlborough, New Zealand | \$30 | | \$9 | glass | 2005 |
| Wine Spectator - 91 points | | | | | |
| Clos du Bois, Chardonnay, North Coast, California | \$32 | | \$10 | glass | |

RED WINE

| | | | | | |
|--|------|--|------|-------|-----------|
| Snap Dragon, Cabernet Sauvignon, Sonoma, California | \$24 | | \$6 | glass | 2007 Wine |
| Spectators Top - 87 pts | | | | | |
| Echelon, Pinot Noir, Central Coast, California | \$27 | | \$7 | glass | |
| Ruffino, Chianti, Tuscany, Italy | \$30 | | \$8 | glass | |
| Sterling, Meritage, Central Coast, California | \$33 | | \$9 | glass | |
| XYZin 10 year old, Zinfandel, Sonoma, California | \$36 | | \$10 | glass | 2006 |
| Wine & Spirits Best Zin.#10- 92 points | | | | | |
| Casa Lapostolle "Cuvee Alexandre", Cabernet Sauvignon, Chile | \$40 | | \$12 | glass | 2005 |
| Wine Spectator - 91 points | | | | | |

SPARKLING WINE

| | | | | |
|------------------------------------|------|--|-----|-------|
| Stellina Di Notte, Prosecco, Italy | \$28 | | \$7 | glass |
|------------------------------------|------|--|-----|-------|

Corkage Fee - \$15

COCKTAILS

\$9

CHERRY CAIPIRINHA

Players Extreme Cherry vodka,
Sagatiba Cachaca

KAVIKAS KOOLADA

Veev Acai Spirit, Lemon Juice,
Crushed Red Grapes

PEARL DIVER

Pearl Coconut vodka, Amaretto, OJ,
Grenadine

PEARL BLOSSOM

Pearl Plum vodka, cranberry,
pineapple

C’MO LIME MOJITO

Captain Morgan Lime, lime juice,
fresh mint, Sprite

THE PIKE BENDER

Kettle One, gin, tequila, rum,
whiskey, limoncello

SABAI SABAI

Mekhong Thai rum, lemon juice, basil, simple syrup, Ginger-ale

MARTINIS

\$9

CARAMEL APPLE

Players Extreme Caramel vodka, Apple Pucker, Sweet & Sour

METROPOLITAN

Kettel One Citron, Mathilde Framboise, cranberry & lime juices

SAKETINI

Gekkeikan sake, Mathilde Framboise, prosecco, lychee puree

JOIE DE VEEV

Veev Acai spirit, Cointreau, ginger, lemon juice

SWEET HOT LIPS

Kettel One, cranberry Juice, Serrano pepper, sprite

ORANGE JEWEL

Absolut Mandrin, prosecco, Triple Sec, OJ

CARAMEL MOCHATINI

Players Extreme Caramel vodka, Crème de Cacao, Kahlua

IS ANGEL

IS vodka, Baileys, Jagermeister

DESSERT WINE & PORTS

Covy Run \$9 glass

Sandemans \$7 glass | Cockburns Special \$9 glass | Osborne \$11
glass | Dow's 20 \$14 glass

FINALE

GELATO OR SORBET

ask your server for flavors of the day
\$5

PROFITEROLES

chocolate enrobed cream puffs filled with Chantilly cream
\$6

MILK AND COOKIES

fresh baked to order, chocolate chip
\$6

APPLE STRUDEL

puff pastry, apples, raisins & spices, decorated with glazed apples
\$7

HAZELNUT LAYER CAKE

layers of rum soaked cake, hazelnut ganache Chocolate curls, and toasted
hazelnuts
\$7

TIRAMIFRUIT

sponge cake soaked up in strawberry syrup, mascarpone, currants and
blueberries
\$7

COFFEE DRINKS

ESPRESSO

single \$3 | double \$4

CAPPUCCINO

\$4

CAFÉ LATTE'

\$4

CAFÉ MOCHA

\$4

IRISH COFFEE

Bushmills Irish whiskey
Crème de menthe

\$7

SPANISH COFFEE

Tia Maria, Bacardi 151
Triple Sec
\$7

ASPEN COFFEE

Bailey's, Frangelico
Triple Sec
\$7

BEVERAGES

Coke, Diet Coke, Sprite, Fanta Orange, Ginger-ale, Minute-maid lemonade, Iced
Tea \$3

Red Bull | Red Bull sugar free \$4

Voss artesian bottled water - sparkling or still

small \$3 | large \$5

The cuisine at KAVIKAS is based on only the best and freshest ingredients available.
We have designed this menu to complement the beauty and energy of the restaurant.

We hope that you enjoy your meal.

SOUP

DAILY INSPIRATION

Ask your server for Chef's special of the day

cup \$4 | bowl \$7

BEGINNINGS

CAESARS

romaine, parmesan cheese, fresh baked croutons
Caesar dressing
\$5

APPLE WALNUT

mixed greens, pancetta, goat cheese, shaved apples, glazed walnuts, carrots
apple vinaigrette dressing
\$5

KAVIKAS

mixed greens, tomato, mango, mandarin orange, fresh pineapple, avocado, won ton crisps
passion fruit-ginger vinaigrette dressing
\$5

AMUSE

CHICKEN SPRING ROLLS

served with vegetables & Thai chili sauce
\$8

NORTH SHORE NACHOS

grilled chicken, won ton crisps, pepper jack, mozzarella & cheddar
tropical salsa & sour cream
\$9

GREEK CEVICHE

Absolutely delicious & a must try!

shrimp, tomato, feta cheese, capers, red onions, cucumber
pomegranate vinaigrette & flatbread
\$10

CALAMARI RINGS

spicy flour dusted calamari rings

served with Huli Huli, creamy ponzu & marinara dipping sauces
\$11

TEMPURA PRAWNS
skewered prawns, tempura battered
amazu ponzu sauce
\$12

WACAMOLE TUNA
pepper crusted seared Ahi, Asian wacamole, won ton crisps
\$13

For your convenience, an 18% gratuity will be added to parties of 6 or more.
If you would like to make other arrangements, please let us know.

SIZZLING WOK
served with jasmine rice

SPICY KOREAN BEEF
Kochu-Jang chili paste, Cremini mushrooms, sweet onions, red bell pepper,
garlic, ginger
\$14

MANDARIN WOK
Chicken or shrimp tempura battered and fried tossed in a sweet citrus
sauce
\$14

CHEF'S INSPIRATIONS

SPAGHETTI MEATBALLS
homemade Italian meatballs, marinara sauce & parmesan
\$13

FETTUCINE CARBONARA
pancetta, green peas, egg, cream sauce & parmesan
\$14

LUAU KALUA PORK
smoked pulled pork, caramelized onions, grilled fresh pineapple, Hawaiian BBQ
sauce
\$15

MALA'S DRUNKEN RAVIOLIS
Slipper lobster, shrimp, garlic, ginger, sake yuzu butter sauce
\$16

HULI HULI CHICKEN
grilled, smoked & marinated breast, Huli Huli glaze, scallions
\$17

BRAISED BEEF
boneless beef short ribs, braised for hours in a red wine reduction sauce
\$18

ANCHO SALMON
grilled salmon filet, miso ponzu, Asian infused balsamic reduction
\$19

SHORELINE PORK CHOP
USDA Prime 12 oz double bone chop, apple bourbon chutney
\$19

CORIANDER LIME PRAWNS
grilled prawns, coriander sake lime sauce & tropical salsa
\$20

CITRON TOP ANGUS
12 oz all natural certified Angus Sirloin, candied orange sauce & herbs

\$20

MAHI MAHI

Herb crusted & sautéed, lemon-caper sauce

\$21

SEARED AHI

chili & sesame seed crusted, Hawaiian slaw, sake ponzu

\$22

SIDES

WOK FIRED VEGETABLES | JASMINE RICE | KAVIKAS WILD RICE | YUKON GOLD
MASHED POTATO

Whether it's an intimate gathering of 20 or a grand gala event for 500,
KAVIKAS, with its variety of dining rooms and lounge, is a great place for your next
party.

Call our friendly and accommodating sales staff at 562.432.8700 and let them
orchestrate your entire event.