

BREAKFAST

Available Daily 7 AM - 11 AM

STARTERS

OATMEAL 11

Steel Cut Oats, Brown Sugar, Raisins, Slivered Almonds

VANILLA YOGURT BOWL 11

Anahola Granola, Berries

SEASONAL FRUIT PLATE 17

Fresh Island Fruits, Berries

HALF PAPAYA 11

With Lime Wedge

ACAI BOWL 17

Berries, Granola, Bananas, Toasted Coconut

ENTRÉES

AVOCADO TOAST 30

Garlic Bread, Caramelized Onions & Mushrooms, Kamuela Micro Greens, Tomatoes, Avocado, Poached Egg, Aged Balsamic Drizzle

BREAKFAST WRAP 27

Bacon Potato Hash, Cheddar Cheese, Eggs, Salsa, Spinach Tortilla

THREE EGGS ANY STYLE 29

Three Eggs Your Way, Served with your choice of Applewood Smoked Bacon, Ham Steak, Portuguese Sausage or Garden Patty, Red Salt Potatoes

THREE EGG OMELET 29

Choice of Three Fillings: Mushrooms, Spinach, Red Onion, Bell Peppers, Tomato, Green Onion, Bacon, Ham, Portuguese Sausage, Swiss or Cheddar Cheese, Served with Red Salt Potatoes

BLUEBERRY FRENCH TOAST 27

Hawaiian Sweet Bread, Blueberry Compote, Lemon Zest, Cinnamon Butter

BELGIAN WAFFLE 26

Bananas, Whipped Cream, Crushed Macadamia Nuts

BUTTERMILK PANCAKES 26

Choice of: Plain, Chocolate Chip, Blueberry, Strawberry, Banana or Macadamia

 Gluten-Free,  Vegetarian,  Vegan

20% gratuity and a \$5 delivery fee will be assessed



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SIDES

BREAKFAST BREADS 8

White Toast, Wheat Toast, Gluten Free Toast or English Muffin

RED SALT POTATOES 8

RICE 8

THREE EGGS 8

GARDEN SALAD 9

AVOCADO 8

FRUIT 8

VEGETABLES 8

BREAKFAST MEATS 10

Applewood Smoked Bacon, Ham, Portuguese Sausage or Garden Patty

DRINKS

TEA & COFFEE 6

Tea Forte, Lilikoi Blend Iced Tea, or Kauai Roasteries Ko'a Kea Blend Coffee

MILK 6

Hot Chocolate, Skim Milk, Whole Milk, or Almond Milk

ISLAND JUICES 6

Choice of: Passion Orange Guava (POG), Orange, Pineapple, Cranberry or Apple

BREAKFAST SMOOTHIE 14

Chef's Choice of Fruit & Berries

MIMOSA 19

Choice of: Passion-Orange-Guava (POG), Pineapple, Mango or Orange Juice

KO'A KEA BLOODY MARY 19

Vodka, Tomato Juice, Lime, Ko'a Kea Spice Blend

20% gratuity and a \$5 delivery fee will be assessed



DINNER

Available Daily 5:30 PM - 8:30 PM

SALADS & VEGGIES

ORGANIC KALE & ROASTED BEET SALAD 21 ^{GF}

Orange Segments, Goat Cheese Crumbles, Candied Macadamia Nuts, Dragon Fruit Vinaigrette

HEARTS OF PALM SALAD 21 ^{GF} ^{VG}

Big Island Hearts of Palm, Baby Farm Greens, Strawberries, Baby Tomatoes, Marcona Almonds, Honey Sherry Vinaigrette

RICE & VEGETABLES 35 ^{VG}

Cauliflower Fried Rice, Haricots Verts, Mushrooms, Crispy Tofu, Root Vegetables

CRISPY BRUSSELS SPROUTS 15

Applewood Smoked Bacon, Parmesan Cheese, Balsamic Reduction

ENTRÉES

FURIKAKE CRUSTED FRESH CATCH 58

Celery Root Purée, Asparagus, Baby Carrots, Yuzu Beurre Blanc

PAN-SEARED CHILEAN SEA BASS 57

Cauliflower Fried Rice, Malaysian Chili Glaze, Basil Oil

PAN-ROASTED JIDORI CHICKEN 57

Haricots Verts, Herb-Roasted Mix Marbled Potatoes, Port Demi

BONELESS BRAISED BEEF SHORT RIB 60

Yukon Gold Mashed Potatoes, Roasted Root Vegetables, Natural Jus

DESSERTS

PASSION FRUIT CHEESECAKE 17

Caramel Glaze, Macadamia Nut Crumble, Strawberries

CRÈME BRÛLÉE 17

Tahitian Vanilla, Caramel Sugar, Ginger Chantilly, Red Salt

^{GF} Gluten-Free, ^{VG} Vegetarian, ^V Vegan

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DINNER

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WINES

CHAMPAGNE/SPARKLING

	bottle	glass
Domaine Ste. Michelle Brut Sparkling Wine, NV	45	15
Domaine Chandon Brut, NV	72	24

WHITE WINE

Chardonnay Chalk Hill, Sonoma County, 2019	65	19
Sauvignon Blanc Vavasour, Awatere Valley, New Zealand, 2018	52	19
Rose (Grenache/Cinsault) BY.OTT, France, 2018	68	19

RED WINE

Red Blend Conundrum, 2016	42	15
Highlands Forty-One Cabernet Sauvignon, California, 2018	58	19
Pinot Noir Lincourt, Santa Rita Hills, 2016	69	19

BEERS

SPECIALTY CANNED BEERS 9

Maui "Bikini Blonde" Lager
Maui "Big Swell" IPA
Maui "Coconut Porter"
Kona "Longboard" Lager
Kona Fire Rock
Heineken
Corona
Stella Lager
Maui Hard POG Seltzer

DOMESTIC CANNED BEERS 8

Bud Light
Coors Light

COCKTAILS

MAI TAI 15

Bacardi Rum, Orange Curacao, Pineapple, Dark Rum, Sweet & Sour

TROPICAL MOJITO 18

Rum, Pineapple, Lime, Mint, Club Soda

MANGO MARGARITA 17

Tequila, Mango, Li Hing Mui or Red Salt Rim

20% gratuity and a \$5 delivery fee will be assessed

