

# BREAKFAST

Available Daily 7 AM - 11 AM

## STARTERS

### OATMEAL 9

Steel Cut Oats, Brown Sugar, Raisins, Slivered Almonds

### VANILLA YOGURT BOWL 9 <sup>GF</sup>

Anahola Granola, Berries

### SEASONAL FRUIT PLATE 12 <sup>GF</sup>

Fresh Island Fruits, Berries

### HALF PAPAYA 9 <sup>GF</sup>

With Lime Wedge

### ACAI BOWL 16 <sup>GF</sup>

Berries, Granola, Bananas, Toasted Coconut

## ENTRÉES

### AVOCADO TOAST 27

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

### BREAKFAST WRAP 25

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

### TWO EGGS ANY STYLE 27

Two Eggs Your Way, Served with your choice of Applewood Smoked Bacon, Ham Steak, Portuguese Sausage, Taro Patty or Awesome Burger (Plant Based), Red Salt Potatoes

### THREE EGG OMELET 30

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

### KO'A KEA FRENCH TOAST 25

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

### BELGIAN WAFFLE 24

Bananas, Whipped Cream, Crushed Macadamia Nuts

### BUTTERMILK PANCAKES 24

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

### LOCO MOCO 32

8 oz. Kobe Beef Patty, White Rice, Fried Egg, Mushroom, Onions, House Gravy

### LOBSTER BENEDICT 35

Kona Lobster, Kamuela Tomato, Avocado, Mango & Chive Hollandaise, Toasted English Muffin

<sup>GF</sup> Gluten-Free, <sup>VG</sup> Vegetarian, <sup>V</sup> Vegan

20% gratuity and a \$5 delivery fee will be assessed. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



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SIDES

**BREAKFAST BREADS 8**

Choice of: White Toast, Wheat Toast, Gluten Free Toast or English Muffin

**RED SALT POTATOES 9**

**RICE 8**

**TWO EGGS 8**

**HARD BOILED EGG 3**

**AVOCADO 8**

**SEASONAL SLICED FRUIT 8**

**BREAKFAST MEATS 10**

Choice of: Applewood Smoked Bacon, Ham, Portuguese Sausage, Awesome Burger Patty (Plant Based), or Taro Patty

DRINKS

**HOT TEA 8**

Earl Grey, Chamomile and English Breakfast or Mint Hot Tea

**ICED TEA 8**

Choice of: Iced Lilikoi Blend Tea or Iced Lilikoi Palmer

**COFFEE 8**

Kauai Roasteries Exclusive Ko'a Kea Blend Coffee

Add +\$2 for syrups: hazelnut, macadamia nut, caramel, coconut, vanilla

**SPECIALTY COFFEE 10**

**FRENCH PRESS COFFEE 15**

**MILK 8**

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

**ISLAND JUICES 8**

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

**FRESHLY SQUEEZED ORANGE JUICE 16**

**HOUSE INFUSED SPARKLING LEMONADE 12**

Lavender Mint or Ginger Infused

**BREAKFAST SMOOTHIE 14**

Chef's Choice of Fruit & Berries

**MIMOSA 21**

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

**KO'A KEA BLOODY MARY 21**

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

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# DINNER

Available Daily 5:30 PM - 8:30 PM

## APPETIZERS & SALADS

### CRISPY BRUSSELS SPROUTS 16

Applewood Smoked Bacon, Parmesan Cheese, Balsamic Reduction

### BONE MARROW 31

Shallot Confit, Lemon Gremolata, Herb Crostini

### ORGANIC KALE & ROASTED BEET SALAD 19 <sup>GF</sup>

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

### HEARTS OF PALM SALAD 19 <sup>GF</sup> <sup>VG</sup>

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

### BURRATA SALAD 28

Burrata, Petite Arugula, Heirloom Tomatoes, Prosciutto, Balsamic Reduction

## ENTRÉES

### RICE & VEGETABLES 31 <sup>VG</sup>

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

### PAN-ROASTED JIDORI CHICKEN 48

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

### FURIKAKE CRUSTED AHI STEAK 50

Asparagus, Yuzu Beurre Blanc, Ginger Lemongrass & Coconut Milk Infused Forbidden Black Rice

### MISO BLACK COD 51

Cauliflower Fried Rice, Malaysian Chili Glaze, Basil Oil

### BONELESS BRAISED BEEF SHORT RIB 52

Yukon Gold Mashed Potatoes, Roasted Root Vegetables, Natural Jus

### RED SALT BURGER 60

Wagyu Beef, Kona Lobster, Pineapple, Smoked Bacon, Caramelized Onions, Cheddar Cheese, Garlic & Gold Truffle Aioli, Served with Truffle French Fries

### 10 OZ EYE OF RIB 61

Mashed Potatoes, Baby Sweet Peppers, Peppercorn Brand Demi

## DESSERTS

### SOUFFLE CHEESECAKE 16

Caramel Glaze, Macadamia Nut Crumble, Strawberries

### FLOURLESS CHOCOLATE CAKE 16 <sup>GF</sup>

Tahitian Vanilla Ice Cream, Cocoa Powder, Raspberry Coulis

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## WINES

### CHAMPAGNE/SPARKLING

	bottle	glass
Domaine Ste. Michelle Brut Sparkling Wine, NV	45	18
Champagne Nicholas Feuillate Brut Cuvee Gastronomer NV	72	28

### WHITE WINE

Chardonnay Chalk Hill, Sonoma County	65	23
Sauvignon Blanc Vavasour, Awatere Valley, New Zealand	52	19
Rose (Grenache/Cinsault) BY OTT, France	68	23

### RED WINE

Red Blend Conundrum	70	15
Highlands Forty-One Cabernet Sauvignon, California	58	19
Pinot Noir Lincourt, Santa Rita Hills	74	23

## BEERS

### LOCAL BEERS 11

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

### DOMESTIC BEERS 10

Bud Light  
Coors Light

### IMPORTED BEERS 12

Heineken  
Heineken Zero  
Corona  
Stella Lager

## COCKTAILS

### MAI TAI 21

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

### TROPICAL MOJITO 21

Rum, Pineapple, Lime, Mint, Club Soda

### MANGO MARGARITA 21

Tequila, Mango, Li Hing Mui or Red Salt Rim

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