

# BREAKFAST

Available Daily 7 AM - 11 AM

## STARTERS

### **OATMEAL 12**

Steel Cut Oats, Brown Sugar, Raisins, Slivered Almonds

### **VANILLA YOGURT BOWL 12** (GF)

Anahola Granola, Berries

### **SEASONAL FRUIT PLATE 14** (GF)

Fresh Island Fruits, Berries

### **HALF PAPAYA 9** (GF)

With Lime Wedge

### **ACAI BOWL 18** (GF)

Berries, Granola, Bananas, Toasted Coconut

## ENTRÉES

### **AVOCADO TOAST 29**

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

### **BREAKFAST TACOS 26**

Bacon Potato Hash, Cheddar Cheese, Eggs, Mango Salsa, Flour Tortilla

### **TWO EGGS ANY STYLE 29**

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

### **THREE EGG OMELET 31**

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 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

### **LOCO MOCO 34**

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

### **LOBSTER BENEDICT 39**

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

(GF) Gluten-Free, (V) Vegetarian, (V) Vegan

20% gratuity and a \$8 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 10**

### **RICE 8**

### **TWO EGGS 8**

### **HARD BOILED EGG 4**

### **AVOCADO 8**

### **SEASONAL SLICED FRUIT 8**

### **BREAKFAST MEATS 12**

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

## DRINKS

### **HOT TEA 8**

Choice of: Earl Grey, Chamomile, English Breakfast, or Mint

### **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 16**

### **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**

### **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 - 9:00 PM

APPETIZERS & SALADS

**BREAD BASKET 12**

Fresh Baked Pretzel Bread, House Made Lilikoi Infused Whipped Butter, Red Salt

**CRISPY BRUSSELS SPROUTS 18**

Applewood Smoked Bacon, Parmesan Cheese, Balsamic Reduction

**BONE MARROW 31**

Shallot Confit, Lemon Gremolata, Herb Crostini

**ORGANIC KALE & ROASTED BEET SALAD 19**

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

**HEARTS OF PALM SALAD 19**

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 38** (V)

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

**PAN-ROASTED JIDORI CHICKEN 52**

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

**FURIKAKE CRUSTED AHI STEAK 54**

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

**MISO BLACK COD 55**

Cauliflower Fried Rice, Malaysian Chili Glaze, Basil Oil

**BONELESS BRAISED BEEF SHORT RIB 56**

Yukon Gold Mashed Potatoes, Roasted Root Vegetables, Natural Jus

**RED SALT BURGER 64**

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 65**

Mashed Potatoes, Baby Sweet Peppers, Peppercorn Brand Demi

DESSERTS

**SOUFFLE CHEESECAKE 16**

Caramel Glaze, Macadamia Nut Crumble, Strawberries

**FLOURLESS CHOCOLATE CAKE 16** (GF)

Tahitian Vanilla Ice Cream, Cocoa Powder, Raspberry Coulis

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## WINES

### CHAMPAGNE/SPARKLING

	bottle	glass
Bouvet-Ladubay, Rose, France	66	19
Nicholas Feuillate, Brut Cuvee, Gastronomer NV	125	28
Veuve Clicquot, Ponsardin Brut, Yellow Label Reims, France (375ML)	90	
Moët & Chandon, Imperial Brut Rose, Epernay, France	182	

### WHITE WINE

Chalk Hill, Chardonnay, Sonoma County	70	18
Vavasour, Sauvignon Blanc, Awatere Valley, NZ	60	15
BY OTT, Rose, (Grenache/Cinsault), France	78	20
Flowers, Chardonnay, Sonoma Coast	133	

### RED WINE

Conundrum, Red Blend	103	25
Highlands Forty-One, Cabernet Sauvignon, California	60	15
Lincourt, Pinot Noir, Santa Rita Hills	85	22
Stag's Leap Winery, Petite Sirah, Napa Valley	92	

## BEERS

### LOCAL BEERS 12

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

### DOMESTIC BEERS 11

Bud Light  
 Coors Light

### IMPORTED BEERS 12

Heineken  
 Heineken Zero  
 Corona  
 Stella Lager

## COCKTAILS

### MAI TAI 22

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

### TROPICAL MOJITO 22

Rum, Pineapple, Lime, Mint, Club Soda

### MANGO MARGARITA 22

Tequila, Mango, Li Hing Mui or Red Salt Rim

### ALEPPO MARGARITA 22

Spicy Aleppo Infused Tequila, Lime, Simple Syrup, Black Salt

### OLD FASHIONED 23

Choice of Maker's Mark or Bulliet Rye, Sugar Cube, Angostura Bitters, Orange Peel

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