

# ONE FORTY

## ALOHA KAKAHIKA

### SAVORY SPECIALS

#### Two Eggs Any Style\* 28

Two organic eggs prepared to your liking, choice of breakfast meat, toast and our rosemary roasted fingerling potatoes.

#### Lāna'i Eggs Benedict\* 29

Inspired by the pineapple plantation days, this benedict features a tomato pineapple chutney on a multi-grain bread with shaved smoked ham, poached eggs and finished with classic hollandaise.

#### Ahi Benedict\* 30

Experience the Hawaiian waters with this benedict featuring sashimi grade ahi tuna seared with togarashi, lava hollandaise sauce, lemon curd with poached eggs served on multi-grain bread.

#### Corned Beef Hash 25

Sizzling skillet of corned beef, onions, fingerling potato and bell peppers with poached eggs.

#### Chef's Special Of The Day\* 25

Daily inspiration of the Chef.

#### Salmon Sandwich\* 32

Thinly sliced house cured and kiawe smoked salmon laid on top of toasted multi-grain bread. Two poached eggs done to your liking with a caper & dill hollandaise. Served with Waipoli greens tossed in balsamic vinaigrette.

#### Breakfast Burrito\* 25

The westcoast fix. A chef's favorite for breakfast with chorizo, scrambled egg, spinach, Cotija and mozzarella cheese Spanish rice, sour cream, guacamole, and ONE FORTY lava sauce.

#### Loco Moco\* 30

Enjoy breakfast like King Kamehameha with this Hawaiian classic. Beef sourced from Kauai's Makaweli Meat Company, served with furikake rice cake, ali'i mushroom gravy, over easy egg and topped with roots and shoots salad.

### COFFEE

#### 100% Kona Typica French Press 12

Medium roast

This single estate coffee is silky smooth and boasts fruity notes of red apple, milk chocolate and orange spice.

#### 100% Maui Mokka French Press 12

Medium-dark roast

A single estate coffee from MauiGrown. A tiny bean with a big flavor, this naturally creamy coffee has notes of dark chocolate, black cherry, and warm spices.

#### Hawai'i Blend House Brew 5

Medium-dark roast

A curated blend of coffees from O'ahu, Maui, and Kona with notes of dark chocolate, orange, and a caramel finish.

#### Cappucino & Latte 8

#### Espresso 7

### JUICES & SMOOTHIES

#### Fresh Juices 10

Choice of orange, lilikoi, pineapple, guava, grapefruit, apple, carrot.

#### Morning Tonic 10

Wake up to a perfect morning with this blend of cold-pressed guava, grapefruit, carrot, and a hint of ginger.

#### Feel the Beet 10

Feel your heart beat healthier with beets, apples, celery, and ginger.

#### Green Machine 10

This healthy juice with green grapes, kiwi, kale, lilikoi, spinach, broccoli, and cucumber provides needed vitamins.

#### Smoothies 12

Choice of seasonal fruit blended with house-made Greek yogurt, Lāna'i honey and organic milk.

\*Consuming raw or undercooked foods may increase your risk of food-borne illness.

18% service charge will be automatically added to parties of eight or more.

## HEALTHY START

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### **Scrambled Tofu** 25

An excellent gluten-free and vegan option. Tofu does its magic with sautéed edamame, spinach, tomatoes, Hamakua mushroom seasoned with gluten-free Tamari shoyu

### **Granola Parfait** 12

House-made honey yogurt with a choice of mango, papaya, or raspberry purée and seasonal berries

### **Assorted Fruit Plate** 12

Enjoy the bounty of hand selected Hawaiian fruits featuring Lānaʻi honey, house made yogurt and banana nut bread

### **Swiss Bircher Muesli** 12

Alpine meets the tropics in this twist to a classic. Rolled oats, dried papaya, milk, liliikoī juice, coconut milk and berries

### **Seasonal Mixed Berries** 12

Fresh Squeezed Liliikoī Juice, Mint

### **Steel Cut Oatmeal** 14

Kiwi, Mango, Bananas, Blueberries  
Almonds, Roasted Coconut and Lānaʻi Honey

### **Petrosian Salmon** 60

Tsar-cut salmon served with perfectly cooked scrambled organic eggs, crème fraiche, tsar imperial caviar and avocado

## FROM THE GRIDDLE

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### **Pancakes** 25

Choose from classic Buttermilk, hearty 10 Grain, light and tangy Lemon Ricotta, or Gluten-Free, each served with fresh seasonal berries. Choice of maple or coconut syrup

### **Brioche French Toast** 25

Thick cut brioche dipped in crème anglaise and caramelized to perfection. Served with fresh seasonal berries and choice of maple or coconut syrup

### **Apple Banana Waffle** 25

Crispy Carbon Malted waffle served with caramelized Hawaiian apple banana, coconut streusel, and choice of maple or coconut syrup

## FROM THE BAKERY

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### **Selection of Breads** 6

Wheat, Multi-Grain, Raisin, Sourdough, English Muffin, Gluten-Free

### **Fresh Baked Pastry** 6

Choice of Croissants, Danishes, or Muffins

### **House Made Bagel with Cream Cheese** 10

Choice of Poppy Seed, Sesame or Plain

## SIDES 8

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**Crispy Bacon**

**Chicken Apple Sausage**

**Maple Pork Sausage**

**Portuguese Sausage**

**Breakfast Potatoes**

**Turkey Sausage**

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