



ALOHA KAKAHIKA

BREAKFAST SPECIALTIES

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*	25
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.	
Morning Tacos	24
Local venison, scrambled eggs, refried beans and melted cheddar. Served with sliced avocado and a tropical salsa.	
Chef's Special Of The Day	25
Ask your server for today's featured dish.	

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 Kiawe farm, served with furikake rice cake, ali'i mushroom gravy, over easy egg and topped with roots and shoots salad.	
Local Sashimi*	25
Fresh, locally sourced ahi tuna or white fish. Served with wasabi and pickled ginger.	
Avocado Toast	19
Served on country bread, with mushrooms and heirloom tomatoes.	
Option to add a fried or poached egg*	6

*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.

COFFEE

100% Kona Typica
French Press 12
Medium roast

This single estate coffee is silky smooth and boasts fruity notes of red apple, milk chococlata 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 natu- rally creamy coffee has notes of dark chocolate, black cherry, and warm spices.

Hawai'i Blend 7
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 12
Choice of orange, lilikoi, pineapple, guava, grapefruit, apple, carrot

Morning Tonic 10
Wake up to a perfect morning with this blend of cold-pressedguava,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 10
Choice of seasonal fruit blended with house-made Greek yogurt, Lāna'i honey and organic milk

HEALTHY START

Scrambled Tofu25	Assorted Fruit Plate12	Seasonal Mixed Berries12
An excellent vegan option. Tofu does its magic with sautéed edamame, spinach, tomatoes, Hamakua mushroom seasoned with gluten-free Tamari shoyu.	Enjoy the bounty of hand selected Hawaiian fruits featuring Lānaʻi honey, house made yogurt and banana nut bread.	Fresh Squeezed Lilikoi Juice, Mint.
Granola Parfait12	Swiss Bircher Muesli12	Steel Cut Oatmeal14
House-madehoneyyogurtwithachoice of mango, papaya, or raspberry purée and seasonal berries.	Alpine meets the tropics in this twist to a classic. Rolled oats, dried papaya, milk, lilikoi juice, coconut milk and	Kiwi, Mango, Bananas, Blueberries Almonds, Roasted Coconut and Lanaʻi Honey.
		Petrosian Salmon60
		Tsar-cut salmon served with perfectly cooked scrambled organic eggs, crème fraiche, tsar imperial caviar and avocado.

FROM THE GRIDDLE

Pancakes22	Coconut and Brown Sugar French Toast22	Apple Banana Waffle22
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.	Thick cut brioche dipped in coconut milk and caramelized to perfection. Served with apple-bananas, tropical coulis and macadamia nuts.	Crispy malted waffle served with caramelized Hawaiian apple-bananas, coconut streusel, and choice of maple or coconut syrup.

FROM THE BAKERY

Selection of Breads6	Fresh Baked Pastry6	House Made Bagel10
Wheat, Multi-Grain, Raisin, Sourdough, English Muffin, Gluten-Free.	Choice of Croissants, Danishes, or Muffins.	with Cream Cheese Choice of Poppy Seed, Sesame or Plain.

SIDES 8

Crispy Bacon	Chicken Apple Sausage	Turkey Sausage
Maple Pork Sausage	Portuguese Sausage	Breakfast Potatoes

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