

ONE FORTY

BREAKFAST SETS

HULOPOE CONTINENTAL 35 Includes Hawai'i blend coffee Choice of Morning Tonic, Feel The Beet or Green Machine Choice of 3 items from Daily Baked and side of seasonal fruit or mixed berries	MANELE BREAKFAST* 45 Includes Hawai'i blend coffee Choice of Morning Tonic, Feel The Beet or Green Machine Two eggs any style, toast, choice of applewood smoked bacon, maple pork sausage or chicken-apple sausage
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ONE FORTY SPECIALTIES

LOCO MOCO* 30 Beef sourced from Kiawe farm, served with furikake rice cake, ali'i mushroom gravy, over easy egg and topped with roots and shoots salad.	ONE FORTY ROCK SHRIMP BOWL* 28 Fried egg, local Hawaiian tomatoes white rice and mild coconut curry
AVOCADO TOAST 19 Served on country bread, with mushrooms and heirloom tomatoes. Option to add a fried or poached egg* 3	MORNING TACOS* 25 Chorizo, scrambled eggs, refried beans and melted cheddar. Served with sliced avocado and a SPICY tropical salsa
BEET TOAST 21 Roasted beets, sliced avocado Hawaiian black salt on country bread. Option to add a fried or poached egg* 3	LOBSTER SHAKSHOUKA 36 Sensei tomatoe sauce, bell pepper sauce poached Big Island Lobster, poached eggs and toasted pita
MULTI GRAIN BOWL* 22 Sautéed farro, bulgur, quinoa kale, pumpkin seed. Topped with a poached egg and sliced avocado	PETROSIAN SALMON 60 Tsar-cut salmon and imperial caviar scrambled organic eggs, creme fraiche and avocado

EGGS

TWO EGGS ANY STYLE* 26 Two organic eggs prepared to your liking, choice of breakfast meat, toast and our rosemary roasted fingerling potatoes.	PORK BELLY BENEDICT* 25 Braised pork belly, hollandaise sauce poached eggs served on toasted English muffin
OMELETE YOUR WAY* 28 Choose from organic whole eggs or egg whites. Add in 3 fillings: spinach mushroom, tomato, red bell pepper, jalapeno, onion, bacon, ham, portuguese sausage, cheddar, Cotija and mozzarella	AHI BENEDICT* 30 Sashimi grade ahi tuna seared with togarashi, lava hollandaise sauce, lemon curd with poached eggs served on multi-grain bread
BREAKFAST BURRITO* 25 Chorizo, scrambled egg, spinach, Cotija and mozzarella cheese Spanish rice, sour cream, guacamole, and ONE FORTY lava sauce.	EGG WHITE FRITTATA* 30 Hamakua mushrooms, tomatoes spinach and mozzarella. Garnished with grilled asparagus.

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 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.

Cappuccino & 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-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 10
Choice of seasonal fruit blended with house-made Greek yogurt, Lana'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

TROPICAL FRUIT PLATE 22
Enjoy the bounty of hand selected Hawaiian fruits featuring Lana'i honey house made yogurt and banana nut bread

LOCAL PAPAYA 12
Served with fresh lime

GRANOLA PARFAIT 12
House-made honey yogurt with a choice of mango, papaya or raspberry puree and seasonal berries

OVERNIGHT OATS 12
Rolled oats, dried papaya, milk lilikoi juice, coconut milk and berries

SEASONAL MIXED BERRIES 14
Fresh Squeezed Lilikoi Juice, Mint.

STEEL CUT OATMEAL 14
Kiwi, Mango, Bananas, Blueberries Almonds, Roasted Coconut and Lana'i Honey.

FROM THE GRIDDLE

PANCAKES 24
Choose from classic buttermilk, light and tangy lemon ricotta, or Gluten-Free, each served with fresh seasonal berries.
Choice of maple or coconut syrup.

COCONUT & BROWN SUGAR FRENCH TOAST 25
Thick cut brioche dipped in coconut milk and caramelized to perfection. Served with apple-bananas, tropical coulis and macadamia nuts.

LYCHEE WAFFLE 25
Crispy malted waffle served with lychee, coconut streusel and choice of maple or coconut syrup.

DAILY BAKED 6 PER PIECE

3 PIECES FOR 15

FRENCH BUTTER CROISSANT

TRIPLE VALRHONA CHOCOLATE CROISSANT

CALIFORNIA ALMOND CROISSANT

KALAMANSI CHEESE PASTRY

VEGAN COCONUT BRIOCHE

BLUEBERRY STREUSEL MUFFIN

MILK CHOCOLATE AND CRANBERRY SCONE

HOUSE MADE BAGEL with cream cheese choice of everything or plain

ADDITIONS 8

APPLEWOOD SMOKED BACON

MAPLE PORK SAUSAGE

WHITE RICE

CHICKEN APPLE SAUSAGE

PORTUGESE SAUSAGE

FRIED RICE

TURKEY SAUSAGE

BREAKFAST POTATOES

HASHBROWNS

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