

# 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

## 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.

**AVOCADO TOAST 19**  
Served on country bread, with mushrooms and heirloom tomatoes.  
Option to add a fried or poached egg\* 6

**BEET TOAST 21**  
Roasted beets, hawaiian black salt on country bread.  
Option to add a fried or poached egg\* 6

**MULTIGRAIN BOWL\* 22**  
Sautéed farro, bulgur, quinoa  
Kale, pumpkin seed. Topped with a poached egg and sliced avocado

**ONE FORTY ROCK SHRIMP BOWL\* 28**  
Fried egg, local Hawaiian tomatoes white rice and mild coconut curry

**MORNING TACOS\* 25**  
Chorizo, scrambled eggs, refried beans and melted cheddar. Served with sliced avocado and a SPICY tropical salsa

**LOBSTER SHAKSHOUKA 36**  
Sensei tomatoes, bell pepper sauce poached Big Island main Lobster, poached eggs and toasted pita

**PETROSIAN SALMON 60**  
Tsar-cut salmon and imperial caviar scrambled organic eggs, crème 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.

**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, Cjtija and mozzarella

**BREAKFAST BURRITO\* 25**  
Chorizo, scrambled egg, spinach, Cotija and mozzarella cheese Spanish rice, sour cream, guacamole, and ONE FORTY lava sauce.

**PORK BELLY BENEDICT\* 25**  
Braised pork belly, hollandaise sauce poached eggs served on toasted english muffin

**AHI BENEDICT\* 30**  
Sashimi grade ahi tuna seared with togarashi, lava hollandaise sauce, lemon curd with poached eggs served on multi-grain bread

**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, liliko'i, 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, liliko'i, 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

\*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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**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

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**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

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FRENCH BUTTER CROISSANT

TRIPLE VALRHONA CHOCOLATE CROISSANT

CALIFORNIA ALMOND CROISSANT

DANISH OF THE DAY

VEGAN COCONUT BRIOCHE

BLUEBERRY STREUSEL MUFFIN

LYCHEE DANISH

STICKY ROLL

HOUSE MADE BAGEL with cream cheese choice of Blueberry, Cinnamon Raisin, or Plain

## ADDITIONS 8

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APPLEWOOD SMOKED BACON

MAPLE PORK SAUSAGE

WHITE RICE

CHICKEN APPLE SAUSAGE

PORTUGESE SAUSAGE

FRIED RICE

TURKEY SAUSAGE

BREAKFAST POTATOES

HASHBROWNS

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