

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, cotija 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, 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, 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

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 16
 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

DANISH OF THE DAY

VEGAN COCONUT BRIOCHE

BLUEBERRY STREUSEL MUFFIN

MACADAMIA STICKY ROLL

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

ADDITIONS 8

APPLEWOOD SMOKED BACON

MAPLE PORK SAUSAGE

WHITE RICE

CHICKEN APPLE SAUSAGE

PORTUGESE SAUSAGE

FRIED RICE

TURKEY SAUSAGE

BREAKFAST POTATOES

HASHBROWNS

*All eggs are cage free.

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