

# ONE FORTY

## BREAKFAST SETS

**HULOPOE CONTINENTAL 38**  
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\* 48\***  
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\* 33**  
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 *VG* 21**  
Served on country bread, with mushrooms and heirloom tomatoes.

Option to add a fried or poached egg\* 6

**BEET TOAST *VG* 25**  
Roasted beets, Hawaiian black salt on country bread.

Option to add a fried or poached egg\* 6

**MULTIGRAIN BOWL\* *VE* 25**  
Sautéed farro, bulgur, quinoa  
Kale, pumpkin seed. Topped with a poached egg and sliced avocado.

**ONE FORTY ROCK SHRIMP BOWL\* *GF* 30**  
Fried egg, local Hawaiian tomatoes white rice and mild coconut curry.

**MORNING TACOS\* *VE | GF* 28**  
Chorizo, scrambled eggs, refried beans and melted cheddar. Served with sliced avocado and a SPICY tropical salsa.

**LOBSTER SHAKSHOUKA 39**  
Sensei tomatoes, bell pepper sauce poached Big Island main Lobster, poached eggs and toasted pita.

**PETROSIAN SALMON 70**  
Tsar-cut salmon and imperial caviar scrambled organic eggs, crème fraiche and avocado.

## EGGS

**TWO EGGS ANY STYLE\* 29**  
Two organic eggs prepared to your liking, choice of breakfast meat, toast and our rosemary roasted fingerling potatoes.

**OMELETE YOUR WAY\* 32**  
Choose from organic whole eggs or egg whites. Add in 3 fillings: spinach mushroom, tomatoes, red bell pepper, jalapeno, onion, bacon, ham, Portuguese sausage, cheddar, cotija and mozzarella.

**BREAKFAST BURRITO\* 28**  
Chorizo, scrambled egg, spinach, cotija and mozzarella cheese Spanish rice, sour cream, guacamole, and ONE FORTY lava sauce.

**PORK BELLY BENEDICT\* 29**  
Braised pork belly, hollandaise sauce poached eggs served on toasted English muffin.

**AHI BENEDICT\* 36**  
Sashimi grade ahi tuna seared with togarashi, lava hollandaise sauce, Lemon curd with poached eggs served on multi-grain bread.

**EGG WHITE FRITTATA\* *VE* 33**  
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 14**  
Wake up to a perfect morning with this blend of cold-pressed guava, grapefruit, carrot, and a hint of ginger.

**Feel the Beet 14**  
Feel your heart beat healthier with beets, apples, celery, ginger.

**Green Machine 14**  
This healthy juice with green grapes, kiwi, kale, lilikoi, spinach, broccoli, and cucumber provides needed vitamins.

**Smoothies 14**  
Choice of seasonal blended with house-made Greek yogurt, Lāna'i honey and organic milk.

## HEALTHY START

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**TROPICAL FRUIT PLATE** *VG | GF* 25  
 Enjoy the bounty of hand selected Hawaiian fruits featuring Lana'i honey house made yogurt and banana nut bread.

**LOCAL PAPAYA** *VG | GF* 15  
 Served with fresh lime

**GRANOLA PARFAIT** *VE | GF* 15  
 House-made honey yogurt with a choice of mango, papaya or raspberry puree and seasonal berries.

**OVERNIGHT OATS** *VG* 15  
 Rolled oats, dried papaya, milk lilikoi juice, coconut milk and berries.

**Seasonal Mixed Berries** *VG | GF* 16  
 Fresh Squeezed lilikoi Juice, Mint.

**Steel Cut Oatmeal** *VG | GF* 18  
 Kiwi, Mango, Bananas, Blueberries Almonds, Roasted Coconut and Lana'i Honey.

## FROM THE GRIDDLE

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**PANCAKES** *VE | GF* 26  
 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** *VE* 28  
 Thick cut brioche dipped in coconut milk and caramelized to perfection. Served with apple-bananas, tropical coulis and macadamia nuts.

**LYCHEE WAFFLE** *VE* 28  
 Crispy malted waffle served with lychee, coconut streusel, and choice of maple or coconut syrup.

## DAILY BAKED 8 PER PIECE

## 3 PIECES FOR 22

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FRENCH BUTTER CROISSANT *VE*

DANISH OF THE DAY *VE*

MACADAMIA STICKY ROLL *VE*

TRIPLE VALRHONA CHOCOLATE CROISSANT *VE*

VEGAN COCONUT BRIOCHE

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

CALIFORNIA ALMOND CROISSANT *VE*

BLUEBERRY STREUSEL MUFFIN

## ADDITIONS 8

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APPLEWOOD SMOKED BACON

CHICKEN APPLE SAUSAGE

TURKEY SAUSAGE *GF*

MAPLE PORK SAUSAGE *GF*

PORTUGUESE SAUSAGE

BREAKFAST POTATOES *VG*

WHITE RICE *VG*

FRIED RICE *VE*

HASHBROWNS *VG*

*VG | Vegan*   *GF | Gluten Free*   *VE | Vegetarian*

\*All eggs are cage free.

\*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.