

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.

LANAI VENISON ENCHILADAS 35
Ground venison, black beans, onions, mozzarella cheese, and salsa roja. Topped with cojita cheese, sour cream, and eggs your way.

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

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

BLUEBERRY RICOTTA PANCAKES *VE | GF* 26
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

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

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.

*We proudly source from local and sustainable fishing partners

*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.