The Break

ALOHA E KOMO MAI MĀNELE

From the sunrise casting first light over Mānele to an evening spent with cocktail in hand, counting the stars. From the fields where pineapple once grew, to the forests where māmaki leaves flourish. Lāna'i's living history is full of stories.

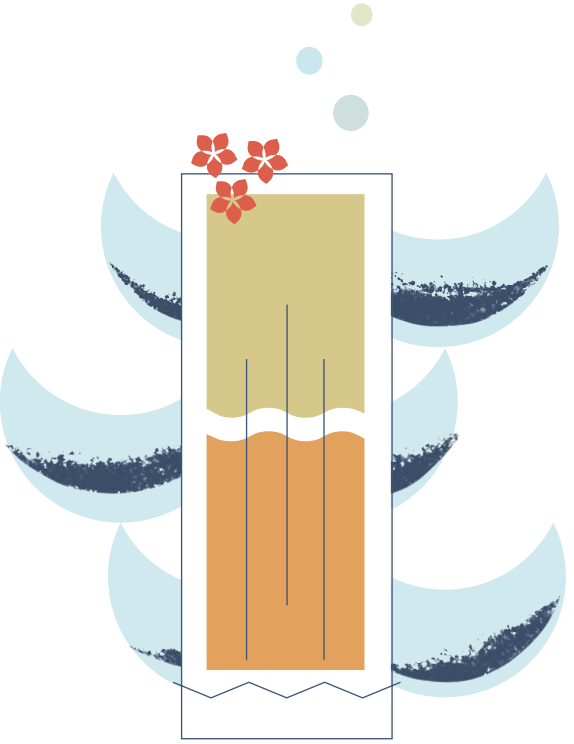
We welcome you to share in ours.

Inspired by the surfers riding the rolling waves at Hulopo'e Bay

Cocktails

Cocktails available after 11 am

INSPIRED BY HAWAI'I'S FAMOUS SURF BREAKS



LOPA 17

named after our beautiful
beach on east Lāna'i

Ocean Organic Hawaiian Vodka
Lillet Blanc | cucumber | mint
lemon | agave syrup

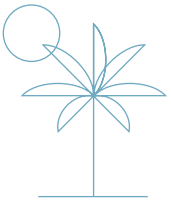
QUEENS 18

named after the famous
surf spot in Waikīkī

Kō Hana KOHO Hawaiian Agricole Rum
Whaler's Dark Rum
calamansi juice | lilikoi | ginger beer

" Surfing is attitude dancing."
— Gerry Lopez

LĀNA'I COCKTAIL COLLECTION



BEFORE

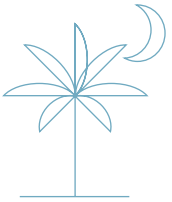
Fresh delights, to enjoy all day long at Mānele Bay

Pine Trees 17
St. George Terroir Gin
Lillet Blanc | rosemary | grapefruit
lemon | agave

Canoes 19
Kuleana Huihui Rum
coconut | mint | lime

Publics 25
Casamigos Reposado Tequila
Cointreau | jalapeño | pineapple
lime | agave

Hulopo'e 17
Kō Hana KEA Hawaiian Agricole Rum
Green Chartreuse | lilikoi | lime
pineapple | mint leaves | Angostura Bitters



AFTER

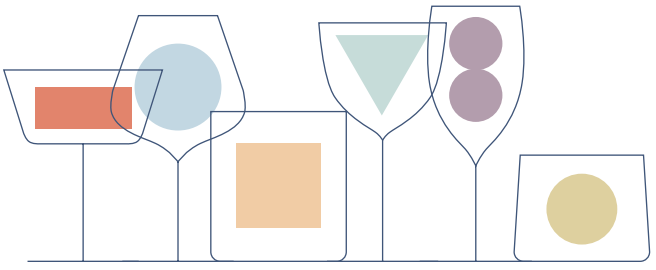
When the sun goes down, cocktails are calling

Honolua 20
Hennessy Black Cognac
Campari | Carpano Antico

Pipeline 17
Bulleit Rye | vanilla infusion
blackberry | blueberry | orange bitters

Sunset 17
Maker's Mark Bourbon
Grand Marnier | Disaronno
lemon | orgeat | egg whites

Jaws 17
Grey Goose Vodka | Kahlúa
chilled espresso



Beer

DRAFT

O'AHU

Kewalo's ..... Cream Ale ..... Honolulu Beer Works ..... 5.0% ABV 9

Cocoweizen ..... Coconut Hefeweizen ..... Honolulu Beer Works ..... 5.5% ABV 9

MAUI

Bikini Blonde ..... Island Lager ..... Maui Brewing Co. ..... 5.1% ABV 9

Pineapple Mana ..... Wheat ..... Maui Brewing Co. ..... 5.5% ABV 10

BIG ISLAND

Hanalei ..... IPA ..... Kona Brewing Co. ..... 4.5% AB 10

BOTTLE & CAN

O'AHU

Craft Light	Lager	Waikiki Brewing Co	4.0 % ABV	12 oz	12
Hana Hou Hefe	Pale Wheat Ale	Waikiki Brewing Co	5.8 % ABV	12 oz	10

MAUI

Big Swell	IPA	Maui Brewing Co.	6.8 % ABV	12 oz	10

BIG ISLAND

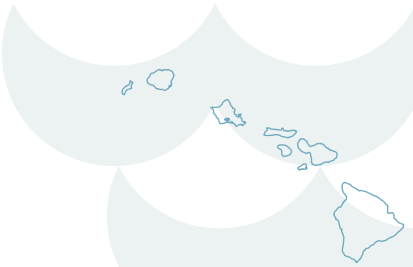
Big Wave	Golden Ale	Kona Brewing Co.	4.4 % ABV	12 oz	9
Longboard	Lager	Kona Brewing Co.	4.6 % ABV	12 oz	9
Ma'a	Lager	Ola Brewing Co.	5.1% ABV	12 oz	12
Ola	IPA	Ola Brewing Co.	6.3% ABV	12 oz	9

DOMESTICS

Bud Light	Light Lager		4.2 % ABV	12 oz	9
Coors Light	Lager		4.2 % ABV	12 oz	9
Corona	Lager		4.5% ABV	12 oz	9
Heineken	Lager		5.0% ABV	12 oz	9
Stella Artois	Lager		5.2% ABV	12 oz	9

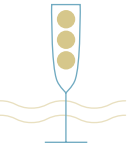
ZERO PROOF

Athletic Free Wave	Hazy IPA		0.0% ABV	12 oz	8



" Foam is your friend. Don't be scared of it. A little bit of extra foam here and there is good for the soul, and your surfing."
— Rob Machado

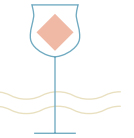
Wine



BUBBLES

Zardetto, Prosecco ..... 15 | 60
Veneto, Italy
Glera | Chardonnay

Laurent Perrier ..... 26 | 104
Champagne, France
Pinot Noir | Pinot Meunier | Chardonnay



PINK

Planeta ..... 22 | 88
Sicilia, Italy
Nero d'Avola | Syrah

REFRESHING WHITES

Craggy Range ..... 17 | 68
Martinborough, New Zealand
Sauvignon Blanc

Champalou ..... 19 | 74
Loire Valley, France
Chenin Blanc

Dr. Konstantin Frank ..... 16 | 64
Finger Lakes, New York
Riesling

Flowers ..... 23 | 88
Sonoma Coast, California, U.S.A.
Chardonnay

Zenato ..... 16 | 64
Veneto, Italy
Pinot Grigio

GULPABLE REDS

Cristom ..... 24 | 96
Eola-Amity Hills, Oregon, U.S.A.
Pinot Noir

Rocca Delle Macie ..... 18 | 67
Chianti Classico, Tuscany, Italy
Sangiovese

Ravel & Stitch ..... 23 | 88
Napa Valley, California, U.S.A.
Cabernet Sauvignon

Saint Cosme ..... 16 | 64
Côtes du Rhône, France
Syrah

Serving 6 oz per glass of wine

Kombucha & Cider

KOMBUCHA

Kombucha is a fermented beverage enjoyed for its unique flavor and powerful health benefits consumed for thousands of years.

Not only does it have the same health benefits as tea, it's also rich in beneficial probiotics.

Juneshine	Blood Orange Mint	6.0% ABV	10
	Midnight Painkiller	6.0% ABV	10
Vitalitea	Restore	<0.5% ABV	8
	Stardust	<0.5% ABV	8
	Strawberry Sunrise	<0.5% ABV	8

" There is not one right way to ride a wave."
— Jamie O'Brien

Cider and kombucha contain alcohol

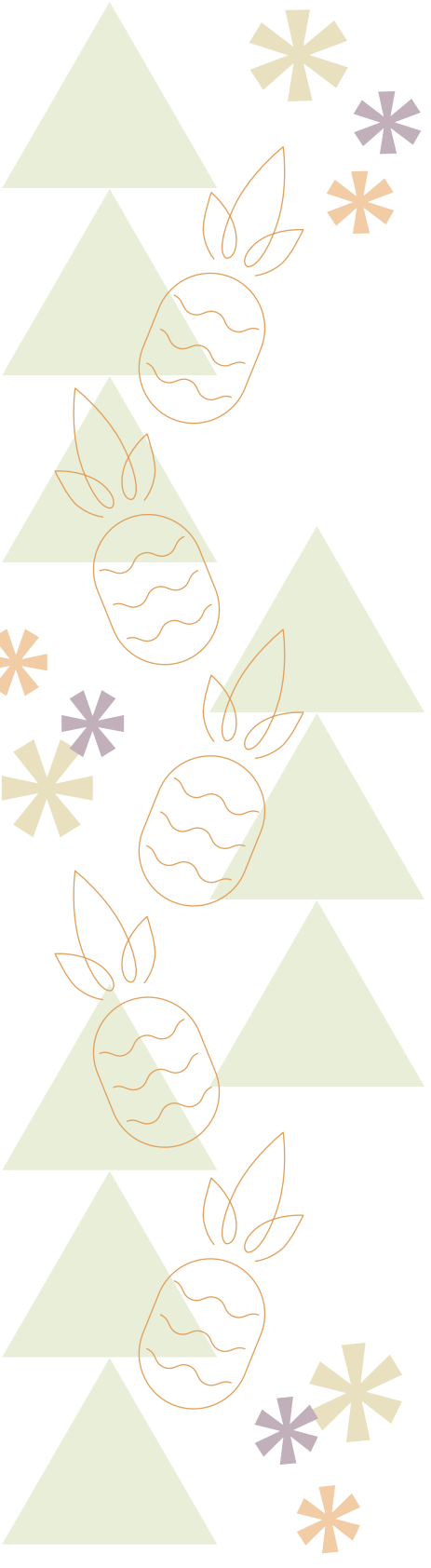
ZERO PROOF

Raspberry Lychee Spritz 11
raspberry | lychee | lemon juice | soda | agave

Pineapple Mojito 11
pineapple juice | jalapeno| lime juice | mint
soda | agave | tajin | pineapple foam

FRESH JUICE

Pineapple 8
Guava 8
Orange 8
Grapefruit 8
Lemon 8
Lime 8
Coconut Water 8

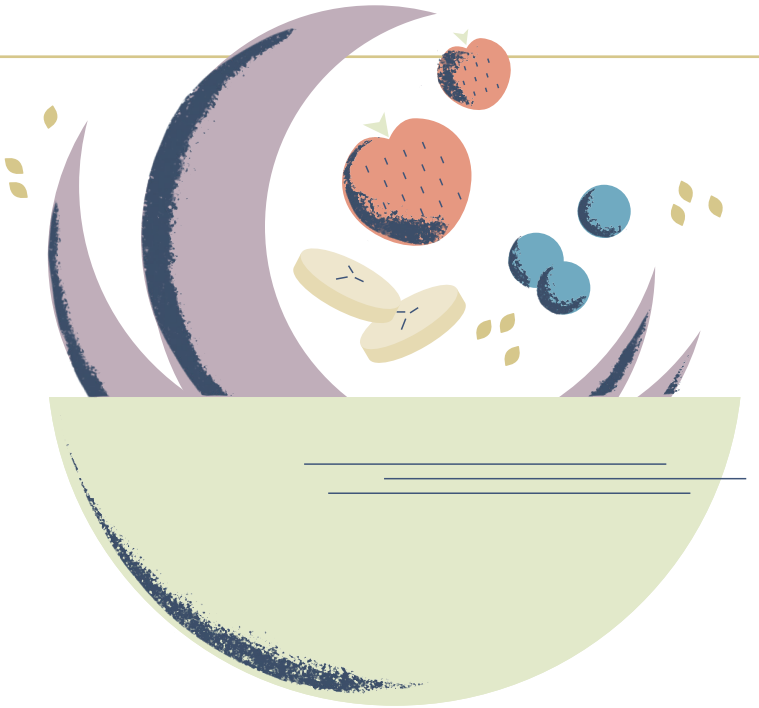


Our team's recommendation

18% service charge will be automatically added to parties of eight or more people

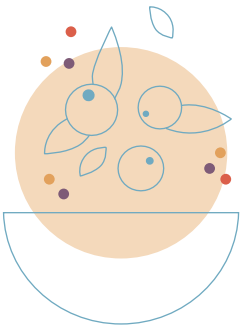
Bakery & Sweets

ACAI TIME



The Break Açai Bowl VG, GF 12
banana | strawberries
blueberries | local honey
chia seeds

'PB' Açai VG, GF 12
peanut butter | banana
strawberries | local honey
chia seeds | cocoa nibs



VG vegan GF gluten free

Build Your Own.....14

CHOOSE YOUR AÇAI:
classic or peanut butter

SELECT 5 TOPPINGS:

apple	coconut flakes
banana	granola
blackberries	local honey
blueberries	papaya
chia seeds	pineapple
cocoa nibs	raspberries
	strawberries

*We proudly source from local and sustainable fishing partners

THE BREAK

PLANT BASED

Dakine Salad VG,GF.....20
mixed greens | shaved cabbage | carrots
quinoa | toasted pecans | mango
avocado | lilikoi dressing

Buddha Bowl VG.....21
mixed greens | Sensei cucumber
Molokai sweet potatoes | shaved carrots
farro | grilled pineapple
seared miso tofu | calamansi vinaigrette

THE BREAK SPECIALTY

Ahi Poke Two Ways* GF 33
classic shoyu | spicy aioli
steamed rice | avocado | pickled radish

Kaua'i Shrimp Fried Rice CVG 31
Portuguese sausage | scallions
Hawaiian peppers

APPETIZERS

Crispy Chicken Wings 26
CHOOSE YOUR STYLE
buffalo + blue cheese
Korean style + toasted sesame
garlic parmesan

Crispy Calamari.....22
cocktail sauce | calamansi sauce

Queso Fundido Con Chorizo.....21
mozzarella | queso fresco | cheddar
chorizo | onions | garlic | cilantro

AMERICAN CLASSICS

The Break Burger.....32
Snake River Farms blend | Sensei lettuce
tomato | aged cheddar | pickled red onions
The Break secret sauce

Beyond Break Hot Dog CVG.....20
kimchi slaw | smoked coconut jam
spicy aioli

American Wagyu Hot Dog.....20
Snake River Farms blend | kimchi slaw
smoked bacon jam | spicy aioli

PLEASE SCAN FOR BEVERAGE MENU

VG - VEGETERIAN
GF - GLUTEN FREE
CVG - CAN BE VEGAN
 - OUR TEAM'S RECOMMENDATION

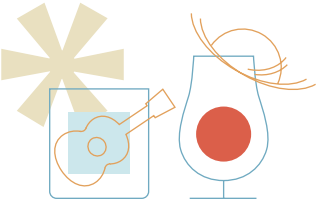
* CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

Spirits

FROM HAWAI'I

VODKA

Ocean 17
Hawai'i, U.S.A.



RUM

Kō Hana, KOHO 19
Hawai'i, U.S.A.

Kō Hana, KEA 19
Hawai'i, U.S.A.

Kuleana, Huihui 17
Hawai'i, U.S.A.

Kuleana, Arigcole 19
Hawai'i, U.S.A.

Kuleana, Nanea 20
Hawai'i, U.S.A.

Whaler's Dark 17
Hawai'i, U.S.A.

VODKA

Absolut 15
Sweden

Belvedere 19
Poland

Chopin 19
Poland

Ciroc 17
France

Grey Goose 19
France

Ketel One 17
Holland

Stolichnaya Elit 25
Russian

St. George Green Chile 19
California, U.S.A.

Tito's 17
Texas, U.S.A.

RUM

Barsol Pisco 15
Peru

Bacardi Superior 15
Cuba

Captain Morgan 15
Jamaica

Flor de Caña 17
Nicaragua

Malibu 15
Barbados

Myers Dark 15
Jamaica

" What I love the most about surfing is that it's my first love. It's the first thing I can remember being consumed by."
— Stephanie Gilmore

2 oz pour per glass

GIN

Bombay Sapphire 17
England

Hendricks 17
Scotland

Monkey 47 25
Germany

St. George Botanivore 19
California, U.S.A.

St. George Dry Rye 19
California, U.S.A.

St. George Terroir 19
California, U.S.A.

Suntory Roku 19
Japan

Tanqueray 17
England

Tanqueray 10 19
England

TEQUILA

Casamigos Blanco 19
Mexico

Casamigos Reposado 23
Mexico

Casamigos Anejo 25
Mexico

Clase Azul Plata 30
Mexico

Clase Azul Reposado 39
Mexico

Clase Azul Anejo 95
Mexico

Codigo 1530 Rosa 23
Mexico

Don Julio Blanco 17
Mexico

Don Julio Anejo 26
Mexico

Don Julio 1942 35
Mexico

Herradura 17
Mexico

Patron Silver 17
Mexico

Patron Reposado 19
Mexico

Patron Anejo 21
Mexico

MEZCAL

Casamigos Joven 20
Mexico

Dos Hombres 17
Mexico

Del Maguey Pechuga 50
Mexico

18% service charge will be automatically added to parties of eight or more people

2 oz pour per glass

SINGLE MALT SCOTCH

Auchentoshan 29
Scotland

Glenfiddich 12 yr 20
Scotland

Glenlivet 12 yr 20
Scotland

Glenmorangie 10 yr 19
Scotland

Glenmorangie 12 yr 22
Scotland

Laphroaig 10 yr 20
Scotland

Laphroaig 25 yr 98
Scotland

The Macallan 12 yr 21
Scotland

The Macallan 25 yr 225
Scotland

WHISKEY

Crown Royal 15
Canada

Jameson 15
Ireland

Johnnie Walker Black 17
Scotland

BOURBON

Bookers 22
Kentucky, U.S.A.

Bulleit 19
Kentucky, U.S.A.

Jack Daniel's 15
Tennessee, U.S.A.

Jim Beam 15
Kentucky, U.S.A.

Knob Creek 17
Kentucky, U.S.A.

Maker's Mark 17
Kentucky, U.S.A.

Woodford Reserve 19
Kentucky, U.S.A.

RYE

Rittenhouse 17
Kentucky, U.S.A.

Whistle Pig Piggyback 6 yr 19
Kentucky, U.S.A.

2 oz pour per glass

COGNAC

Courvoisier V.S. 19
France

Courvoisier V.S.O.P. 30
France

Courvoisier X.O. 60
France

Hennessy Black 17
France

Hennessy V.S 19
France

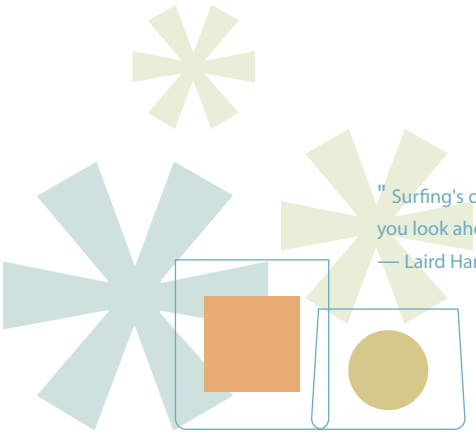
Hennessy V.S.O.P. 35
France

Hennessy X.O. 65
France

Rémy Martin, Louis XIII 450
France

SPIRITS

Amaretto Disaronno 15
Aperol 15
Baileys 15
Campari 17
Carpano Antica 17
Chambord 15
Chartreuse 19
Cinzano Dry 15
Cointreau 15
Drambuie 15
Fernet Branca 15
Frangelico 17
Grand Marnier 17
Kahlúa 15
Lillet Blanc 17
Midori 15
Pernod Absinthe 19
Pimms 15
Sambuca Romana 15
St. Germain 15



" Surfing's one of the few sports that you look ahead to see what's behind."
— Laird Hamilton

18% service charge will be automatically added to parties of eight or more people

2 oz pour per glass

The Break

Late Night

10pm - 1am

Beef Loaded Fries | 17
S.R.F steak | French fries | American cheese
The Break sauce | garlic | jalapeño

Korean Chicken Bites | 17
chicken tenders | Korean sauce
chilis | green onions | sesame seeds

Ahi Poke + Potato Chips | 20
Maui onion | scallions | sesame oil | soy sauce | Hawaiian salt

Mozzarella Roll + Ricotta Spicy Dip | 20
balsamic reduction | roasted garlic | chili oil

Beef + Venison Chili Dog | 20
S.R.F hot dog | local venison chili
melted cheese | onions

Smash Burger OR Beyond Burger | 20
S.R.F 4oz beef patty | American cheese
The Break sauce | sesame brioche bun

Gelato & Sorbet | 6

***Consuming raw or undercooked foods may increase the risk of food-borne illness**

WINE

Craggy Range 17
Martinborough, New Zealand
Sauvignon Blanc

Flowers 23
Sonoma Coast, California, U.S.A
Chardonnay

Ravel & Stitch 23
Napa Valley, California, U.S.A
Cabernet Sauvignon

Cristom 24
Eola-Amity Hills, Oregon, U.S.A
Pinot Noir

Zardetto, Prosecco 15
Veneto, Italy Glera
Chardonnay

BEERS

Craft Light | 12
Lager

Hana Hou Hefe | 10
Pale Wheat Ale

Big Swell | 10
IPA

Big Wave | 9
Golden Ale

Longboard | 9
Lager

COCKTAILS

Pine Trees 17
Bom Bay Sapphire | Lillet Blanc
lemon | agave | grapefruit | rosemary

Publics 25
Casamigo Reposado | Cointreau
jalapeño | pineapple | lime | agave

Hulopoʻe 17
Kō Hana Kea Hawaiian Agricole
green Chartreuse | lilikoi | lime | pineapple
mint leaves | Angostura bitters

Sunset 17
Maker's Mark | Grand Marnier
Disaronno | lemon | orgeat | egg whites

Jaws 17
Grey Goose | Kahlúa
chilled espresso

Jet Setter 17
Hennessey Black | mint | cucumber
lemon | Fever Tree club soda

Pa'ani 17
Don Julio Reposado | X-Rated | triple sec
Tea Tree club soda

LNY Julep 15
Jim Beam Honey
lemon | mint | simple syrup

Lemon-Lime Collins 15
Absolut | simple syrup | lemon | lime
Angostura bitter

ZERO PROOF

Athletic Free Wave | 8
Hazy IPA