

COFFEE



TEA



JUICES
KOMBUCHA



COCKTAILS



BEER
CIDER



WINE



BAKERY
SWEETS



FROM THE
KITCHEN



SPIRITS



*Ambience as warm
as the Lāna'i Sun,
this open air bar
serves local favorites
with beautiful
bay views.*



TheBREAK

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BARISTA'S CRAFT

Espresso Doppio Stretto	7
Macchiato	7
Americano	8
Cappuccino	8
Latte	8
Café Au Lait	8
lungo, hot steamed milk	
Affogato	9
elato, espresso	

COLD BREW

Nitro Cold Brew Vitalitea Maui	12
Brew Tower - 100% Kona Typica	7

HOUSE BREW

LaVazza Top Class Flitro	
Hot Brew	5
Iced Brew	5

FRENCH PRESS

100% Kona Typica	12
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FRAPPÉ

Frappé	14
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CHOOSE YOUR INGREDIENTS:
milk, ice cream, Monin syrup, sauce or topping

COFFEE WITH A KICK

Caffé Corretto	18
espresso, Sambuca Romana	
Irish Coffee	18
Jameson whiskey, sugar, cream	



Our team's recommendation.

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OUR SELECTED TEAS

Jade Dragon 8

Green tea with a distinctive chestnut aroma and delicate flavor, this regal tea captivated the hearts of Chinese emperors. The youngest buds are harvested in early spring and formed by skilled hands into its unique shape.

Jasmine Song 8

Lavished with the fragrance of fresh jasmine flowers, this enchanting green tea captivates the heart and delights the senses.

Soothe 8

Caffeine-free herbal infusion. Let your stress melt away with this elixir that dispels exhaustion, calms the mind, and soothes tired muscles.

Iron Goddess 8

Experience the legendary oolong, renowned for its golden liquid, delicate orchid fragrance, and sweet honey aroma. A truly exquisite tea handmade in the mountainous Fujian province of China.

Royal English Breakfast 8

A classic black tea. All the original flavors of the traditional English breakfast tea. The most popular blended teas, common in British and Irish tea culture.

Imperial Earl Grey 8

A classic black tea. An opulent tea adorned with precious golden tips and brightened with aromatic bergamot orange, this organic blend pleases the most discriminating palates.

MATCHA CORNER

Classic Matcha Infusion 10

Matcha Latte 10

Matcha Iced Latte 10

Matcha Frappé 10

'SHAKA' HAWAIIAN ICED TEAS

Brewed with māmaki, a hydrating, herbal tea only found and grown in the Hawaiian Islands.

Mango Hibiscus 8

Pineapple Mint 8

Guava Gingerblossom 8

Lemon Lokelani Rose 8



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Juices & Kombucha

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DETOX SMOOTHIES & JUICES

Healthy and freshly made in house!

Awaken 10 grapefruit carrot ginger guava	Rootz 13 red beet ginger carrot apple celery
Greens 10 kale spinach kiwi lilikoi broccoli green grape	Energizer 13 banana pineapple soy milk protein powder


FRESH JUICE

Pineapple 8	Grapefruit 8
Guava 8	Coconut Water 8
Orange 8	

KOMBUCHA

VITALITEA

<0.5% ABV

Restore 8
Stardust  8
Strawberry Sunrise 8

JUNESHINE

6.0% ABV

Blood Orange Mint 10
Midnight Painkiller 10



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Cocktails

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	<p>LOPA </p> <p><i>A signature cocktail named after our beautiful beach on east Lānaʻi.</i></p> <p>Ocean Organic Hawaiian Vodka, Lillet Blanc, cucumber, mint lemon, agave syrup</p>	<p>22</p>
	<p>QUEENS </p> <p><i>A signature cocktail named after the famous surf spot in Waikīkī.</i></p> <p>Kō Hana KOHO Hawaiian-Agricole Rum, Whaler's Dark Rum, calamansi juice, lilikoi, ginger beer</p>	<p>22</p>

COCKTAILS

<p>Pine Trees 22</p> <p>St. George Terroir Gin, Lillet Blanc, rosemary, grapefruit, lemon, agave</p>	<p>Jaws 21</p> <p>Grey Goose Vodka, Kahlúa, chilled espresso</p>
<p>Canoes 19</p> <p>Kuleana Huihui Rum, coconut, mint, lime</p>	<p>Honolua 24</p> <p>Hennessy Black Cognac, Campari, Carpano Antico</p>
<p>Publics 25</p> <p>Casamigos Reposado Tequila, Cointreau, jalapeño, pineapple, lime, agave</p>	<p>Pipeline 21</p> <p>Rittenhouse Rye, vanilla infusion, blackberry, blueberry, orange bitters</p>
<p>Hulopo'e 22</p> <p>Kō Hana KEA Hawaiian Agricole Rum, Green Chartreuse, lilikoi, lime, pineapple, mint leaves, Angostura Bitters</p>	<p>Sunset 23</p> <p>Maker's Mark Bourbon, Grand Marnier, Disaronno, lemon, orgeat, egg whites</p>

ZERO-PROOF

<p>Raspberry Lychee Spritz 11</p> <p>raspberry, lychee, lemon juice, soda, agave</p>	<p>Pineapple Mojito 11</p> <p>pineapple juice, jalapeño, lime juice, mint, soda, agave, tajin, pineapple foam</p>
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18% service charge will be automatically added to parties of eight or more people

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Beer & Cider

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BEER

ON DRAFT

Lavaman Red Ale 10
Kona Brewing Co 5.6%

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

Hop Lei IPA 10
Kona Brewing Co 4.5%

LOCAL BEERS

Lokahi Pilsner 12oz 10
Koholā Brewery 5.5%

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

Longboard Lager 12oz 9
Hawai'i - Kona Brewing Co 4.6 %

Ola IPA 12oz 9
Hawai'i - Ola Brewing Co. 6.3%

Talk Story Pale Ale 12oz 10
Koholā Brewery 5.1%

Big Wave Golden Ale 12oz 9
Hawai'i - Kona Brewing Co. 4.4%

Ma'a Lager 12oz 12
Hawai'i - Ola Brewing Co. 5.1%

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

Mellow Waves Belgian Wit 10
O'ahu - Aloha Beer Company 5.2%

BOTTLES + CANS

Corona 9
Lager, 4.5%

Heineken 9
Lager, 5.0%

Stella Artois 9
Lager, 5.2%

Bud Light 9
Light Lager, 4.2% .

Budweiser 9
Pale Lager, 5.0%

Coors Light 9
Lager, 4.2%

Athletic Hazy IPA non-alcoholic 0.5% 8

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BUBBLES

	<i>gls</i>	<i>btl</i>
Zardetto, Prosecco Veneto, Italy Glera, Chardonnay	18	75
Laurent Perrier Champagne, France Pinot Noir, Pinot Meunier, Chardonnay	26	106

PINK

Planeta Sicilia, Italy Nero d'Avola, Syrah	22	88
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REFRESHING WHITES

Pencarrow Martinborough, New Zealand Sauvignon Blanc	20	80
Champalou  Loire Valley, France Chenin Blanc	19	74
Flowers Sonoma Coast, CA, U.S.A. Chardonnay	23	88
Zenato Veneto, Italy Pinot Grigio	19	76

GULPABLE REDS

Cristom  Eola-Amity Hills, OR, U.S.A. Pinot Noir	24	96
Rocca Delle Macie Chianti Classico, Tuscany, IT Sangiovese	18	67
Ravel & Stitch Napa Valley, CA, U.S.A. Cabernet Sauvignon	23	88
Harvey & Harriet San Luis Obispo, CA, U.S.A. Red Blend	24	96

Breakfast

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SPIRITS

BAKERY

Assorted Pastries 8
available until 3:30 pm

Fresh Sandwiches
selection of the day
available until 3:30pm

Musubi of the Day 9
available until 11am

Egg Sandwiches 8
available until 11am

YOGURT, OATS & FRUIT

Yogurt Selection 6

Fruit Cup **VG** 10

Parfait of the Day 12

House-Made Granola 8

Overnight Oats **VG** 12
mixed berries

AÇAÍ BOWL

The Break Açai Bowl **VG, GF** 17
banana, strawberries, blueberries, granola
local honey, chia seeds, coco nibs, coconut flakes

SWEET TREATS

Cake Pop 3

Individual Dessert  11
available from 4pm onwards


Homemade Gelato per scoops ... 6

Specialty Slice of Cake 9
available from 4pm onwards

V vegetarian • **VG** vegan • **GF** gluten free

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All Day Menu

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SPIRITS

SHARING

Cheese Board 29
assortment of four cheeses, dried fruit, Maui honey, nuts, olive-cranberry baguette

Crispy Calamari 22
cocktail sauce, calamansi sauce

Crispy Chicken Wings 26
Choose your style: classic buffalo + blue cheese, Korean style or garlic parmesan

Queso Fundido Con Chorizo 21
mozzarella, queso fresco, cheddar, sauteed chorizo, cilantro, onions, garlic

PLANT-BASED

Classic Caesar Salad 22
romaine lettuce, caesar dressing, garlic croutons, shaved parmesan

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

Greek Salad 24
cucumber, heirloom tomatoes, Maui onions, black olives, bell peppers, feta cheese, oregano dressing

Buddha Bowl **VG** 21
mixed greens, Sensei cucumber, Moloka'i sweet potatoes, shaved carrots, farro
grilled pineapple, seared miso tofu, calamansi vinaigrette

Beyond Break Hot Dog 20
kimchi slaw, smoked coconut jam, kimchi aioli

Beyond Break Burger 30
Sensei lettuce, tomato, aged cheddar, sautéed Maui onions, The Break secret sauce, brioche bun

Seasonal Vegetable Tacos 25
jalapeño, garlic, cilantro, served with: fire-roasted salsa, pico de gallo, salsa verde, guacamole

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LOCAL SPECIALTIES

Poke Two Ways* *GF*  33
choice of ahi or salmon - classic shoyu & spicy, steamed rice, avocado, pickled radish, tabiko, Maui onions, ocean salad, cucumber, edamame

Jumbo Shrimp Fried Rice  31
Portuguese sausage, scallions, Hawaiian peppers, edamame | onion

Seared Hawaiian Catch* *GF* 62
mushrooms, cilantro, garlic-ginger rice, sesame oil, calamansi, gremolata
offered from 5:30 - 10:30 pm

Kalbi Short Ribs* 40
kimchi, steamed rice, scallions, sesame, fried egg | seeds

Ahi Wonton Nachos* 30
spiced seasonal fruit | avocado mousse | pickled shallots | cilantro

AMERICAN CLASSICS

*Served with choice of: furikake fries, sweet potato waffle fries
chips, truffle fries or mixed green salad*


The Break Burger* 32
Snake River Farm blend, applewood smoked bacon, Sensei lettuce, tomato
aged cheddar, sautéed Maui onions, The Break secret sauce, brioche bun

Snake River Farms Wagyu Hot Dog 20
Snake River Farm blend, kimchi slaw, smoked bacon jam

Beef Tenderloin* 84
mashed potatoes, baby carrots, sensei cherry tomatoes, peppercorn sauce

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HAWAIIAN FLATBREADS

Hāmākua Mushroom  29
black truffle, brie, shaved parmesan

Sensei Farm Margarita 24
Sensei tomatoes, house made marinara, sensei basil, mozzarella

Kālua Shredded Pork 26
aged cheddar, pineapple bbq sauce, arugula, shaved parmesan

BUILD YOUR OWN TACOS

Served with: fire roasted salsa, pico de gallo, salsa verde, and guacamole

S.R.F Wagyu Beef 31
maui onion, jalapeño, garlic, cilantro

Jidori Chicken 28
Maui onion, jalapeño, garlic, cilantro

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SPIRITS

FROM HAWAI'I

VODKA

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

RUM

Kō Hana, KOHO Hawai'i, U.S.A. 19

Kō Hana, KEA Hawai'i, U.S.A. 19

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

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

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

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

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

Spirits

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SPIRITS

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

MEZCAL

Dos Hombres 20
Mexico

Del Maguey Pechuga 50
Mexico

TEQUILA

Casamigos Blanco 19
Mexico

Casamigos Reposado 25
Mexico

Casamigos Añejo 25
Mexico

Clase Azul Plata 30
Mexico

Clase Azul Reposado 39
Mexico

Clase Azul Añejo 95
Mexico

Codigo 1530 Rosa 23
Mexico

Don Julio Blanco 19
Mexico

Don Julio Añejo 26
Mexico

Don Julio 1942 40
Mexico

Herradura 17
Mexico

Patron Silver 17
Mexico

Patron Reposado 19
Mexico

Patron Añejo 26
Mexico

Spirits

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SPIRITS

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

Johnnie Walker Black 17
Scotland

Laphroaig 10 yr 20
Scotland

Laphroaig 25 yr 98
Scotland

The Macallan 18 yr 60
Scotland

The Macallan 25 yr 225
Scotland

WHISKEY

Crown Royal 15
Canada

Jameson 15
Ireland

BOURBON

Bookers 22
Kentucky, U.S.A.

Bulleit 19
Kentucky, U.S.A.

Jack Daniel's 15
Tennessee, 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.

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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

LIQUEURS

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 20

Grand Marnier 17

Kahlúa 15

Lillet Blanc 17

Midori 15

Pernod Absinthe 19

Pimms 15

Sambuca Romana 15

St. Germain 15

The Break

SOCIAL HOUR | 3P - 5P

Beef Loaded Fries | 16

S.R.F steak | French fries | American cheese
The Break sauce | garlic | jalapeño

Korean Chicken Bites | 16

chicken tenders | Korean sauce
chilis | green onions | sesame seeds

Ahi Poke + Potato Chips | 18

Maui onion | scallions | sesame oil | soy sauce | Hawaiian salt

Mozzarella Roll + Ricotta Spicy Dip | 18

balsamic reduction | roasted garlic | chili oil

Beef + Venison Chili Dog | 18

S.R.F hot dog | local venison chili
melted cheese | onions

Smash Burger OR Beyond Burger | 18

S.R.F 4oz beef patty | American cheese
The Break sauce | sesame brioche bun

Gelato & Sorbet | 3

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WINE

Pencarrow 10

Martinborough, New Zealand
Sauvignon Blanc

Flowers 11.50

Sonoma Coast, California, U.S.A
Chardonnay

Ravel & Stitch 11.50

Napa Valley, California, U.S.A
Cabernet Sauvignon

Cristom 12

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

Zardetto, Prosecco 9

Veneto, Italy Glera
Chardonnay

BEERS

Big Swell | 5

IPA

Big Wave | 5

Golden Ale

Longboard | 5

Lager

Wailua | 4

Pale Wheat

COCKTAILS

Jet Setter 8.50

Hennessey Black | mint | cucumber
lemon | Fever Tree ginger beer

Pa'ani 15

Don Julio Anejo | X-Rated | triple sec
Tea Tree club soda

LNJ Julep 7.50

Jim Beam | Lana'i Honey
lemon | mint | simple syrup

Lemon-Lime Collins 11

Hangar One | simple syrup | lemon
lime | Angostura bitter

ZERO PROOF

Athletic Free Wave | 4

Hazy IPA