

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

# Coffee

## COFFEE

### TEA

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## BARISTA'S CRAFT

Espresso   Doppio   Stretto .....	7
Macchiato .....	7
Americano .....	8
Cappuccino .....	8
Latte .....	8
Mocha .....	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
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	



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

## ZERO-PROOF

<p><b>Raspberry Lychee Spritz</b> ..... 11</p> <p>raspberry, lychee, lemon juice, soda, agave</p>	<p><b>Pineapple Mojito</b> ..... 11</p> <p>pineapple juice, jalapeño, lime juice, mint, soda, agave, tajin, pineapple foam</p>
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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 6.4%

### 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%

Coors Light ..... 9  
Lager, 4.2%

Athletic Hazy IPA non-alcoholic 0.5% ..... 8

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## WINE

### 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

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## 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*

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# All Day Menu

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## 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, chimichurri  
*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 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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## 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

Belvedere ..... 19  
Poland

Chopin ..... 19  
Poland

Grey Goose ..... 19  
France

Ketel One ..... 17  
Holland

Stolichnaya Elit ..... 25  
Russian

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

### RUM

Barsol Pisco ..... 15  
Peru

Bacardi Superior ..... 15  
Cuba

Captain Morgan ..... 15  
Jamaica

Malibu ..... 15  
Barbados

Myers Dark ..... 15  
Jamaica

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## GIN

Bombay Sapphire ..... 17  
England

Hendricks ..... 17  
Scotland

Monkey 47 ..... 25  
Germany

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 1942 ..... 40  
Mexico

Herradura ..... 17  
Mexico

Patron Silver ..... 17  
Mexico

Patron Añejo ..... 26  
Mexico

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## SINGLE MALT SCOTCH

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 15 yr ..... 30  
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 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
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

# TheBREAK

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**

Casamigo Añejo | X-Rated  
triple sec | Fever Tree club soda

### **LNy Julep 7.50**

Canadian Club | Lana'i Honey  
lemon | mint | simple syrup

### **Lemon-Lime Collins 11**

Tito's | simple syrup | lemon  
lime | Angostura bitter

## ZERO PROOF

### **Athletic Free Wave | 4**

Hazy IPA