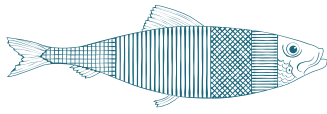


BRUNCH MENU



salt & brine raw bar

Oysters on the Half-shell* 6~/pc
season's best with kimchi mignonette,
wasabi cocktail sauce, lemon

Half Lobster Cocktail* 38~
devil dip, wasabi cocktail, lemon

Skiff* 80~
6 oysters, 1/2 lobster, 6 shrimp

egg classics

Kalua Pork Eggs Benedict* 26~
yuzu hollandaise, poached egg, spinach,
bacon, Hawaiian sweet bread

Smoked Salmon Eggs Benedict* 28~
smoked trout roe, yuzu hollandaise,
poached egg, spinach, bacon, Hawaiian
sweet bread

Oyster Mushroom Eggs Benedict* 22~
local oyster mushrooms, yuzu hollandaise,
poached egg, spinach, Hawaiian sweet bread

Portugese Sausage Omelet* 19~
sour cream, mixed greens, cherry tomato,
Hawaiian toast

Oyster Mushroom & Spinach Omelet* 18~
local oyster mushrooms, sour cream,
mixed greens, cherry tomato,
Hawaiian toast

salad & sides

Kiawe Smoked Salmon Caesar* 23~
house smoked Salmon, baby gem lettuce,
poached egg, garlic croutons, parmesan

Island Chopped Salad* 23~
pipikaula, romaine hearts, cherry tomato,
cucumber, mozzarella cheese, liliko'i
vinaigrette

Furikake Fries 12~
scallions, tobiko, yuzu aioli, togarashi

sweets

Mochi Pancakes 21~
organic maple syrup, mixed berries

Coconut Macadamia Pancakes 23~
house made coconut sauce, macadamia nuts,
local apple banana

Ube Pancakes 23~
house made ube sauce, mixed berries

Mochi Pancake Sampler 18~
ube, coconut macadamia, organic maple

Matcha Ube Swirl Waffle 22~
Il Gelato Hawaii Vanilla gelato, mixed
berries, house made ube sauce

Ube Cinnamon Roll 12~
coconut cream cheese frosting, toasted
coconut flakes

Papaya Bowl 16~
local papaya, granola, seasonal fruits,
Honey, Il Gelato Hawaii Dark Acai
Sorbetto, Greek Yogurt, coconut flakes

savory

Carne Asada Breakfast Burrito* 24~
American Wagyu top sirloin, scrambled
eggs, fries, Monterey Jack cheese,
green chile, salsa roja

Steak & Eggs* 32~
Coulotte sirloin, sunny side up egg,
roasted baby potato

Wagyu Loco Moco* 25~
8oz Wagyu beef, sunny side egg, jasmine
rice, local oyster mushrooms gravy

Avocado Toast 18~
Hawaiian bread, avocado, arugula,
micro radish, romesco

Breakfast Burger & Fries* 25~
8oz Wagyu beef, sunny side egg, bacon,
cheddar cheese, tomato, onion, lettuce

Breakfast Sliders* 18~
Hawaiian toast, honey ham, pickle,
yellow mustard, side salad

Chicken & Waffles* 23~
mochiko chicken, mochi waffles, organic
maple syrup, mixed berries

Furikake Bagel & Lox* 18~
cold smoked salmon, capers, red onion,
cream cheese, dill, side salad

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. - Section 11051, 2003 DC

brunch exclusive cocktails

Lychee Spritz 18~

Lychee liqueur, Cocchi Americano, lychee purée, lemon, soda water, sparkling wine

Cucumber Hugo 18~

St. Germain, lime, cucumber, mint, soda, sparkling wine

Tiny Bubbles 18~

Aperol, St. Germain, Veuve Clicquot Champagne

Kimchi Bloody Mary 18~

Pau vodka, house made bloody mary mix

sparkling

DeChanceney Brut Rose, France 12~

Veuve Clicquot Chamagne, France 17~

mimosa specials

\$25 bottle

Jean Louis Brut Cuvée served with Hawaiian fruit juices: lilikoi, orange, guava



\$7 glass mimosa

Choice of:
lilikoi, orange, guava



beer

Draft Kirin Ichiban Japan, 16oz 8~

Draft Kona Brewing Co. Longboard Kailua-Kona, 16oz 9~

Draft Kona Lavaman Red Ale Kailua-Kona, 16oz 10~

Draft Maui Brewing Company Big Swell Maui, 16oz 10~

Draft Stella Artois Pale Lager Leuven, Belgium, 16oz 10~

Draft Big Wave Golden Ale Kailua, Kona 16oz 10~

Draft Maui Brewing Company Aoki Golden Ale Honolulu, HI, 16oz 10~

Seasonal Draft 16oz 10~

Canned Aloha Beer Company Aoki Rice Lager Honolulu, HI, 12oz 9~

Canned Ola Brew Co. Kiawe Vanilla Porter 12oz 10~

Bottled O'Douls Premium Non Alcoholic 8~

espresso mar-tinis

The Classic 10~

Pau vodka, espresso, borgetthi, Demerara syrup

XO Martini 10~

Codigo reposado, espresso, borgetthi, crème de cacao, Demerara syrup, cacao bitters

Coco 4 Pandan Espresso 10~

Koloa White rum, Kota liqueur, coconut syrup, espresso, borgetthi

mocktails

Island Refresher 12~

butterfly pea flower, coconut water, lemon juice, lychee purée, honey

Coastal Dragon Zero Proof 14~

dragonfruit, lychee purée, strawberry purée, lemon juice

Coco Sunrise 12~

orange juice, passion fruit purée, french vanilla syrup, heavy cream, lemon

Mint Cucumber Cooler 10~

cucumber, lime juice, simple syrup, soda

others

Lion Original Roast Hot Coffee 7~

House Espresso 6~

Waiakea Still/Sparkling Water 8~

Orange, Pineapple, Guava, Lilikoi 5~

No Ka 'Oi " The Best Hawaiian

Sugarane Sodas " 5~

Cola, Diet Cola, Sprite, Dr. Pepper