

# FEATURED BREAKFAST COCKTAILS

Orange or  
Pineapple Mimosa 10.00

Aloha Mary - Grey Goose Vodka with  
Loaded Bloody Mary Mix 9.50

## ENTRÉES

Two Eggs-Any Style served with Aulani Potatoes\*  
with a choice of Chicken Sausage, Turkey Bacon, Bacon, or Portuguese Sausage 13.00  
with Today's Hawaiian Sustainable Catch Market Price  
with Grilled Sirloin Steak 21.00

Three-Egg Omelet served with Aulani Potatoes\* and choice of Vegetarian, Ham and Cheese,  
or Everything 14.00

Egg White Omelet prepared with Smoked Salmon and Herb Cream Cheese  
served with Aulani Potatoes\* 17.50

*\*you may substitute Aulani Potatoes with Rice or Toast*

Japanese Breakfast - Misoyaki Island Catch, Tamago, Miso Soup, Steamed Rice, Dried Seaweed,  
and Pickled Vegetables 20.00

Corned Beef Hash served with Two Poached Eggs and Local-style Fried Rice 15.00

Traditional Loco Moco Breakfast - Hamburger Patty on top of White Rice and Two Eggs served  
with Onion Gravy 17.00

Açaí Bowl served with Berries, Banana, Granola, and Local Island Honey 12.00

Belgian Waffle served with Island Fruit Chutney and Coconut Syrup 14.00

Chocolate Milk-dipped Haupia Bread French Toast stuffed with Bananas and Peanut Butter 15.00

House-made Granola served with Yogurt and Island Honey 7.00

Buttermilk Pancakes served with Candied Macadamia Nuts or Blueberries 14.00

Steel-cut Oatmeal with fresh Berries and sweet Buttermilk 8.00

Lox and Bagel served with Herb Boursin, Red Onions, Kamuela Tomatoes, and Capers 16.50

Whole Local Papaya - fresh Whole Island Papaya served with Lime Wedges 6.00

## BAKERY – “GIFT OF BREAD”

Classic Flavors - Cinnamon Roll, Croissant, Almond Bear Claw,  
and Apple Fiber Multigrain Muffin 8.00

Hawaiian Flavors - Guava Fan, Coconut Cream Pocket, Croissant,  
and Orange-Macadamia Nut Muffin 8.00

## SIDES

Tropical Fruit Plate  
with Organic Honey  
Yogurt 9.50

Brown Rice 4.00  
Fried Rice 4.00  
Hash Browns 5.50

Chicken Sausage 5.25  
Turkey Bacon 5.25  
Bacon 5.25

Portuguese Sausage 5.25  
Sliced Pineapple 5.00  
Toast 3.00

## COLD SPECIALTIES

Water - Purified Still or Sparkling  
(1 L Carafe) 7.00

Iced Tea - Tropical Mango-Mamaki  
Blend or Traditional Black 3.50

POG Juice - A blend of Passion  
Fruit, Orange, and Guava 2.50

Fresh Orange or Pineapple Juice 2.50

## HOT BEVERAGES

100% Kona Press Pot Coffee 9.50  
Honolulu Blend Hawaiian Coffee  
(regular and decaffeinated) 3.00

Hawaiian Blend Cappuccino 5.00  
Hawaiian Blend Espresso 4.50  
Hawaiian Blend Mocha 5.50

Nestlé Hot Cocoa 3.00

Hot Tea - Assortment of Silk Sachet  
Tea Bags presented Tableside 3.50

*An 18% service charge is added for parties of 7 or more.  
General excise tax of 4.71% will be added to all transactions.*