

✧ Aloha Kakahiaka ✧

Hawaiian Favorites

The Maui Sunrise (GF) 15

Two island eggs, any style, with house potato, & your choice of ham, bacon, Portuguese or link sausage

Add your choice of toast or English muffin.....4

Loco Moco (GF) 18

Grilled beef patty on steamed rice, topped with two eggs any style, and smothered with rich brown gravy

The Egg White Delight Sandwich 16

A delicious sandwich made with egg whites, avocado, bacon and cheese served with pineapple slices

The Omelets ~ 3 egg omelets with house potato

Eye Opener (GF) 18

Filled with diced peppers, onion, tomato, Portuguese sausage and cheese, topped with fresh salsa

The Healthy Heart (GF) 19

Egg whites enhanced with fresh spinach, mushrooms, tomato, fresh basil and parmesan cheese served with tropical fruit in place of the house potatoes

The Kekai (GF) 20

Choice of local fish or sautéed shrimp with green onion, bell pepper, tomato, cilantro, cheese and finished with lime aioli.

Lahaina Kine Chicken and Waffles 19

Honey dipped chicken, Golden Malt Waffle, Applewood Bacon, and Tabasco Maple Glaze

The Benedicts ~ served with house potato

Classic Eggs Benedict (GF) (Sub the English muffin for gluten free bread) 16

Toasted English muffin topped with Canadian bacon, poached eggs and hollandaise sauce.

Ahi Bennie (GF) (Sub the English muffin for gluten free bread) Market Price

Toasted English muffin topped with poached eggs, seared ahi, hollandaise sauce and wasabi aioli.

Salmon Benedict (GF) (Sub the English muffin for gluten free bread) 18

Toasted English muffins topped with seared salmon, poached eggs and chipotle hollandaise.

Breakfast Classics

Ka'anapali French Toast 16

Thick slices of Hawaiian sweet bread dusted with powdered sugar and maple or coconut syrup.

Belgian Waffle 16

Crispy waffle topped with macadamia nut butter, strawberries and maple or coconut syrup

Oatmeal Bowl (GF) 12

The healthy choice!!! Hot oatmeal topped with strawberries, bananas, macadamia nuts & brown sugar

(GF) Gluten Free option available

Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of food borne illness

18% gratuity will be charged for parties of six or more

10.5.17

Buttermilk Pancakes ... 14 Short stack ... 11
Served with maple, coconut syrup & honey macadamia nut butter

Fruit or Macadamia Nut Pancakes 16
With bananas or strawberries or blueberries or macadamia nuts

Breakfast Sides

GF Tropical Fruit	14	GF Rice or Potatoes	4	Toasted Bagel	6
GF Half Papaya	8	GF Side of Meat	5	Toast or English muffin	4
GF Pineapple	8	Pastry Basket	12	One egg / Two eggs	3 / 5

Espresso Specialties

Espresso	5	Americano	6	Mocha	6
Espresso Dbl	7	Latte	6	Hot Chocolate	5
Espresso Extra shot	2	Cappuccino	6		

✧ Breakfast Buffet ✧

Served 6:30 AM and 10:00 AM

Adults \$25 | Teens 12 - 17 \$20 | Children 6 - 11 \$12

Children 5 and under free with a paying adult

Assortment of Pastries

Muffins, Hawaiian Fruit Breads, Danishes and Sweet treats

Traditional Breakfast Favorites

Eggs Benedict, Omelets, Scrambled Eggs, Breakfast Potatoes, Biscuits & Gravy,
Bacon, Sausage, Corned Beef Hash, Daily Griddle delights

Fruit Display

Fresh Papaya, Pineapple, Seasonal Melons, Oranges, Sweetened Fruits

Cereals & Yogurt

Oatmeal, Assorted Cold Cereals, Yogurt, Cottage Cheese

Toast Station

Assorted Bread Basket with Butter and Preserves

Chilled & Hot Beverages

Orange Juice, Pineapple Juice, Passion Orange Guava Juice, Milk

Fresh Brewed Kona Blend Coffee, Decaffeinated Coffee, Hot Tea

Bottomless glass of Champagne / Mimosa 18 Additional

Bloody Mary's & Mimosas 7

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