

## ISLAND FAVORITES

### BANANA MAC PANCAKES

aloun farms bananas, hamakua mac nuts, whipped mascarpone half 10/full 14

### TROPICAL PANCAKES

seasonal hawaiian grown fruit, toasted coconut, kula strawberry coulis, whipped mascarpone half 11/full 15

### CROISSANT FRENCH TOAST

la tour bakery croissant, duroc bacon, fresh mango 13

### STRAWBERRY MOCHI WAFFLE

kula strawberries, whipped mascarpone, manoa honey 14

### SMOKED SALMON BAGEL

hau'ula tomato, red onion, horseradish dill cream cheese 13

## EGGS HAWAIIAN STYLE

*We proudly use local Ka Lei eggs\**

### TWO FRESH KA LEI LOCAL EGGS

choice of bacon, link sausage, portuguese sausage or spam, homestyle potatoes, toast 12

### FRIED RICE FO' DAYS

two eggs, smoked bacon, kukui portuguese sausage 13

### LOCO MOCO

two eggs, braised short ribs, fried rice, lomi lomi tomatoes, mushroom gravy 15

### KAHUNA BURRITO

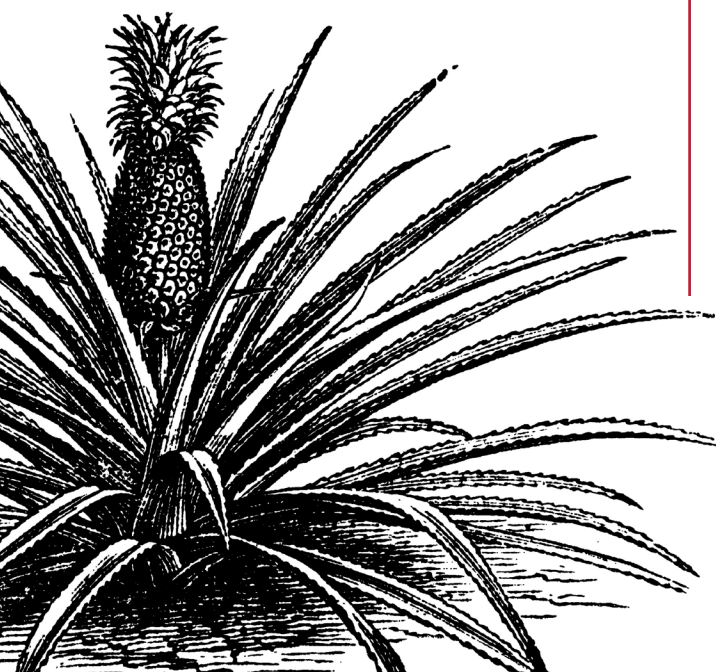
three eggs, kukui sausage co. chorizo, bacon, jack & cheddar cheese, avocado, chipotle cream, salsa 15

### SWEET POTATO & KUKUI SAUSAGE CO. CHORIZO HASH

two eggs, kahuku corn, maui onion, roasted red pepper hollandaise 13

### BREAKFAST BLT

over easy egg, bacon, spinach, tomato marmalade, chipotle aioli on a la tour bakery croissant 13



## ONO OMELETS

*three eggs with homestyle potatoes or white rice and toast.*

### KAMA'AINA

ham, smoked bacon, portuguese sausage, cheddar, green onion 14

### PANIOLO

avocado, ham, tomato, poblano pepper, jack cheese with chipotle salsa 13

### NORTH SHORE VEGGIE

roasted red bell peppers, kale, mushrooms, maui onion & brie 13

## BAO BUN BENEDICTS

*poached eggs, toasted steamed bun*

### PORTUGUESE SAUSAGE

kukui sausage co., scallions, lemon hollandaise 16

### LOBSTER AND ASPARAGUS

kona cold lobster, tarragon hollandaise 20

### KALUA PIG

imu cooked duroc pork, lomi lomi tomatoes, lemon hollandaise 16

### HAU'ULA TOMATO

spinach, vine ripened tomatoes, jade pesto hollandaise 15

## LOCAL FRUIT & HOUSE MADE GRAINS

### AÇAI BOWL

fresh banana, berries & manoa honey with housemade macnut granola 10

### ISLAND FRESH TROPICAL FRUIT PLATTER *gf*

all island grown 11

### FRESH HAWAIIAN PAPAYA *gf* 5

### MAUI GOLD PINEAPPLE *gf* 5

### STEEL CUT OATMEAL

with mango & brown sugar 7

## SIDES

### APPLEWOOD SMOKED BACON *gf* 5

### PORTUGUESE OR LINK SAUSAGE *gf* 4

### HAM *gf* 4

### SPAM *gf* 4

### STIR FRIED RICE 5

### HOMESTYLE POTATOES 4

### BAGEL & CREAM CHEESE 4

### GRILLED HAU'ULA TOMATOES *gf* 3

An 18% gratuity is requested from all parties of eight or more.

*gf* Can be prepared gluten free, please let your server know

\*Consuming raw or undercooked foods may increase your risk of foodborne illness.