

# WEEKEND BRUNCH

AVAILABLE SATURDAY & SUNDAY | 7AM-3PM



## EGGS HAWAIIAN STYLE

We proudly serve local Ka Lei Eggs\*

### TWO KA LEI LOCAL EGGS\*

choice of bacon, link sausage, portuguese sausage or spam, homestyle potatoes, toast 16.5

### LOCO MOCO\*

two eggs, pork fried rice, braised short rib, kalua pork, portuguese sausage, shiitake mushroom gravy 23

### KAHUNA BURRITO

three eggs, kukui sausage co. chorizo, bacon, jack & cheddar cheese, avocado, chipotle cream, chips & salsa 21

### AVOCADO TOAST\*

la tour bakery multigrain bread, avocado, charred tomato, arugula, red onion, poached egg, meyer lemon vinaigrette 14.5  
with applewood bacon 17

## BAO BUN BENEDICTS

Poached ka lei eggs\*, toasted steamed bun

### PORTUGUESE SAUSAGE

kukui sausage co., scallions, lemon hollandaise 19

### CRAB CAKE & SPINACH

lump crab, edamame, corn, tarragon aioli, panko, spinach, jade pesto hollandaise 25

## ISLAND FAVORITES

### BANANA MAC PANCAKES

aloun farms bananas, hamakua mac nuts, whipped mascarpone 18.5

### PEANUT BUTTER & BACON FRENCH TOAST

la tour bakery croissant, strawberries, aloun farms banana, duroc bacon, peanut butter sauce, whipped mascarpone 18

### AÇAI BOWL

fresh banana, coconut, berries & manoa honey with housemade macnut granola 15

### STRAWBERRY MOCHI WAFFLE

maui grown strawberries, whipped mascarpone, manoa honey 19

## ONO OMELETS

Three eggs with homestyle potatoes or white rice

### SEAFOOD OMELET

lobster, shrimp & crab, spinach, fresh herbs, lemon hollandaise, jack cheese, herb aioli, mixed green salad 23

### VEGETABLE OMELET

kale, mushrooms, seared grape tomatoes, onions, brie cheese, sliced avocado 18

### KAMA'AINA

ham, smoked bacon, portuguese sausage, cheddar, green onion 19

## SIDES \$5

APPLEWOOD SMOKED BACON 

PORTUGUESE OR LINK SAUSAGE 

FRESH HAWAIIAN PAPAYA 

## DAY DRINKS

MIMOSA | 9

CLASSIC BLOODY MARY | 12

FRESH JUICE | 6.5

MAUI OMA COFFEE | 5

## PŪPŪS

### POKE TACOS\*

marinated raw ahi, avocado, maui onion, wasabi aioli 23

### CRAB & MACADAMIA NUT WONTONS

guava plum dipping sauce 19

### KOREAN FRIED CHICKEN

wayne farms all natural chicken wings, gochujang buffalo sauce, furikake ranch, pickled jalapenos 19

### KABOCHA PUMPKIN HUMMUS

watermelon radish, pickled hearts of palm, naan flatbread 17.5

### HULA CAESAR

waipoli romaine, ho farms tomatoes, shaved parmesan, focaccia crouton 12

with natural chicken breast 20

with fresh hawaiian fish 23

## FRESH HAWAIIAN FISH

### BAJA FISH TACOS

choice of cajun grilled or crispy battered, north shore corn & bell pepper relish, chipotle aioli, fresh tortilla chips and salsa 25  
add avocado mash 2

### CRAB TOPPED MACADAMIA NUT FRESH FISH

maui gold pineapple buerre blanc, hapa rice 33

### CAJUN FISH SANDWICH

cajun seared fresh fish, herb aioli, lettuce, tomato, la tour taro bun, taro & sweet potato chips 25

### LOBSTER SEAFOOD ROLL

lobster, langoustine, bay scallops, shrimp, tarragon aioli, toasted la tour hoagie roll, taro & sweet potato chips 25

## FROM THE RANCH

### PRIME RIB\*

greater omaha's angus beef, hawaiian salt rubbed, slow roasted, hand carved, homestyle potatoes 31

### CHEF'S BURGER & FRIES\*

1/2 pound angus chuck and brisket blend, aged white cheddar, lettuce, tomato, onion, secret sauce & fries 21

add duroc bacon 3

vegetarian patty & gluten free bun available upon request

## KEIKI

Kids 10 & under

CHOCOLATE CHIP PANCAKE 11

BANANA PANCAKE 11

FRESH LOCAL EGG\*

with choice of bacon or sausage, potatoes, rice or toast 12

CHEESEBURGER\*

1/4 lb. USDA choice beef, cheddar cheese 13

FRIED CHICKEN

crispy all-natural chicken strips, panko breaded, ranch dipping sauce 14

FRESH FISH & CHIPS

battered, fried crisp, tartar sauce 17

## DESSERTS

KIMO'S ORIGINAL HULA PIE

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 14

PONO PIE 

made with maui grown 'ulu (hawaiian breadfruit), nut crust, tropical fruit compote & kula strawberry coulis 12  
(gluten, sugar & dairy free)

RAINBOW SORBET

sorbet swirl of mango, dragon fruit, lychee, guava & strawberry, topped with fresh fruit 11



Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.

A 20% gratuity is requested from all parties of eight or more.

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

