

ISLAND FAVORITES

BANANA MAC PANCAKES

aloun farms bananas, hamakua mac nuts, whipped mascarpone 14.5

TROPICAL PANCAKES

seasonal hawaiian grown fruit, toasted coconut, kula strawberry coulis, whipped mascarpone 16

PEANUT BUTTER & BACON FRENCH TOAST

la tour bakery croissant, kula strawberries, aloun farms banana, duroc bacon, peanut butter sauce, whipped mascarpone 13.5

STRAWBERRY MOCHI WAFFLE

maui grown strawberries, whipped mascarpone, manoa honey 15.5

SMOKED SALMON BAGEL

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

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 14.5

FRIED RICE FO' DAYS

two eggs, smoked bacon, kukui portuguese sausage 13.5

LOCO MOCO

two eggs, pork fried rice, braised short rib, kalua pork, portuguese sausage, shiitake mushroom gravy 20

KAHUNA BURRITO

three eggs, kukui sausage co. chorizo, bacon, jack & cheddar cheese, avocado, chipotle cream, salsa 15.5

ANCIENT GRAIN & VEGETABLE BOWL

two eggs, farro, red quinoa, kaneshiro kale, kahuku corn, ewa onion, roasted bell pepper, ho farms tomato, avocado, chipotle crème 14.5

BREAKFAST BLT

over easy eggs, bacon, spinach, tomato marmalade, chipotle aioli on a la tour bakery croissant 14

AVOCADO TOAST

la tour bakery multigrain bread, avocado, charred tomato, red onion, poached egg, meyer lemon vinaigrette 12

with applewood bacon 15

with smoked salmon 19

ONO OMELETS

three eggs with homestyle potatoes or white rice

KAMA'AINA

ham, smoked bacon, portuguese sausage, cheddar, green onion 15

PANILOLO

avocado, ham, tomato, poblano pepper, jack cheese with chipotle salsa 14

NORTH SHORE VEGGIE

roasted red bell peppers, kale, mushrooms, maui onion & brie 14

BAO BUN BENEDICTS

poached ka lei eggs, toasted steamed bun

PORTUGUESE SAUSAGE

kukui sausage co., scallions, lemon hollandaise 16

LUMP CRAB AND SPINACH

butter poached jumbo lump crab, spinach, jade pesto hollandaise 19

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 11

ISLAND FRESH TROPICAL FRUIT PLATTER

all island grown 12

FRESH HAWAIIAN PAPAYA 5

MAUI GOLD PINEAPPLE 5

STEEL CUT OATMEAL

with mango & brown sugar 7

SIDES \$5

APPLEWOOD SMOKED BACON

PORTUGUESE OR LINK SAUSAGE

HAM


SPAM

STIR FRIED RICE

HOMESTYLE POTATOES

BAGEL & CREAM CHEESE

GRILLED HAU'ULA TOMATOES

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

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

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