PASTRIES-

CROISSANT \$6
ALMOND CROISSANT \$7
CHOCOLATE CROISSANT \$7

BAGEL \$6 SCONE \$6 ENERGY BAR \$5 COOKIES \$4
CINNAMON ROLL \$8
BANANA BREAD \$6

CARROT CAKE MUFFIN (GF) \$6
VEGAN BLUEBERRY MUFFIN \$6
BROWNIE (GF) \$6

BREAKFAST-

AVOCADO TOAST (V) \$17

House-made sourdough, smashed avocado, marinated tomato, feta, sprouts, balsamic

CROISSANT SANDWICH ₹ \$13

Ham, Swiss cheese, egg

VEGAN CHORIZO BURRITO (VGN) \$14

Breakfast potatoes, Impossible chorizo, tofu, black beans, tomato, onion, red peppers, vegan cheese, whole wheat tortilla

FRESH FRUIT
Melons \$10 | Berries \$12
1/2 Papaya \$6



BREAKFAST BURRITO \$14

Scrambled eggs, cheddar cheese Portuguese sausage, tomato, onions, flour tortilla

BAGEL SANDWICH **X** \$14

Bacon, egg, cheddar cheese, house-made bagel

BREAKFAST SANDWICH * \$14

Sausage, scrambled eggs, cheddar cheese, English muffin

QUICHE X \$9

Choice of Spinach, Onion, Mushroom (V) or 3 Cheese & Ham

CUPS & BOWLS

COCONUT CHIA PUDDING (VGN, GF) \$10

Choice of: Blueberries, Strawberries or Banana

OVERNIGHT OATS W/FRUIT (VGN) \$10

Rolled oats, flax seed chia & almond milk

YOGURT PARFAIT (V, GF) \$12

Layers of yogurt, fruit, and granola topped with your choice of **Honey** or **Agave**

THE CLASSIC ACAI BOWL (VGN, GF) \$17

Acai sorbet, strawberries, banana blueberries, topped with house-made granola, coconut & agave

PB&J ACAI BOWL (V, GF) \$17

Acai sorbet & peanut butter topped with house-made granola, banana, honey & chia seeds

POWER COCO ACAI BOWL (V, GF) \$17

Acai sorbet blended with coconut water, spirulina & protein powder topped with house-made granola, banana, coconut flakes & chia seeds

LUNCH

All sandwiches & wraps are served with a PICKLE WEDGE & bag of CHIPS

SANDWICHES

TUNA \$18

Tuna, green leaf lettuce, tomato, sprouts, dill, mayonnaise, wheat Japanese milk bread

ANTIPASTO \$22

Salami, mortadela, coppa, pepperoncini, Swiss, tomato, lettuce, Telera roll

KĪLAUEA CLUB \$17

Bacon, Kamuela tomato, smoked turkey, lettuce, pickled red onion, chipotle aïoli, Talera roll

PUNA PESTO \$22

Chicken breast, lettuce, creamy pesto, Kamuela tomato, avocado, Telera roll

EGG SALAD (V) ₹ \$18

Egg salad, green leaf lettuce, white Japanese milk bread

WRAPS

CHICKEN CAESAR ★ \$15

Chopped romaine lettuce, chicken, Parmesan cheese, Caesar dressing, tomato tortilla

CHICKEN CURRY ★ \$15

Mixed greens, yellow curried chicken & papaya on flour tortilla

CHALLAH DOG ₹ \$12

Eisenberg Kosher beef, challah braid

HUMMUS & GRILLED VEGGIE \$13

Roasted red peppers, zucchini, pickled red onion, mixed greens, green goddess dressing, wheat tortilla

SALADS

CHINESE CHICKEN ※ \$22

Chopped romaine, shaved cabbage, carrots, sprouts, Mandarin oranges, cilantro, crispy wonton, soy sesame dressing

CHICKEN CAESAR (GF) **₹ \$24**

Grilled lemon chicken crisp romaine, Parmesan cheese, foccacia croutons, Caesar dressing

SOUTHWEST COBB (GF) \$24

Blackened chicken breast, romaine, black beans, corn, grape tomato, pepper jack cheese,egg, chipotle dressing