

PASTRIES

CROISSANT \$6	BAGEL \$6	COOKIES \$4	COCONUT MUFFIN (GF) \$7
ALMOND CROISSANT \$7	SCONE \$6	CINNAMON ROLL \$8	VEGAN BLUEBERRY MUFFIN \$6
PB&J CROISSANT \$8	ENERGY BAR \$5	BANANA BREAD \$6	BROWNIE (GF) \$6
CRÈME BRÛLÉE DANISH \$9			COFFEE CAKE \$7

BREAKFAST

AVOCADO TOAST (V) \$17 House-made sourdough, smashed avocado, marinated tomato, feta, sprouts, balsamic
PIZZA CROISSANT ✕ \$13 Pizza sauce, mozzarella & cheddar cheese, pepperoni
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 ✕ \$14 Bacon, egg, cheddar cheese, house-made bagel
BREAKFAST PANINI ✕ \$14 Sausage, scrambled eggs, cheddar cheese, English muffin
QUICHE ✕ \$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	THE CLASSIC ACAI BOWL (VGN, GF) \$17 Acai sorbet, strawberries, banana blueberries, topped with house-made granola, coconut & agave
OVERNIGHT OATS W/FRUIT (VGN) \$10 Rolled oats, flax seed chia & almond milk	PB&J ACAI BOWL (V, GF) \$17 Acai sorbet & peanut butter topped with house-made granola, banana, honey & chia seeds
YOGURT PARFAIT (V, GF) \$12 Layers of yogurt, fruit, and granola topped with your choice of Honey or Agave	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 aioli, Telera 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
CHINESE TOFU ✕ \$21 Chopped romaine, shaved cabbage, carrots, sprouts, Mandarin oranges, cilantro, crispy wonton, soy sesame dressing