

PASTRIES

BUTTER CROISSANT \$9	BAGEL \$9	COOKIES \$6	COCONUT MUFFIN (GF) \$8
ALMOND CROISSANT \$12	SCONE \$9	CINNAMON ROLL \$9	VEGAN BLUEBERRY MUFFIN \$8
CHOCOLATE CROISSANT \$12	ENERGY BAR \$7	BANANA BREAD \$9	BROWNIE (GF) \$8
BAGEL BITES \$11			SPINACH & FETA PASTRY \$8

BREAKFAST

AVOCADO TOAST (V) \$19

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

BREAKFAST BURRITO \$18

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

CROISSANT SANDWICH ✕ \$17

Maple glazed bacon, eggs, smoked Gouda

FRESH FRUIT

Melons \$12 | Berries \$15

1/2 Papaya \$12



BREAKFAST FRITTATA ✕ \$16

Bacon, egg, spinach, cheddar cheese, mushroom

VEGAN BREAKFAST FRITTATA (VGN) ✕ \$17

Vegan eggs, spinach, vegan cheese, mushroom

EGG WHITE WRAP (V) ✕ \$17

Whole-wheat tortilla, egg whites, cheddar cheese, spinach, roasted red peppers

QUICHE ✕ \$16

Choice of spinach, onion, mushroom (V) or 3 cheese & ham

CUPS & BOWLS

COCONUT CHIA PUDDING (VGN, GF) \$15

Chia seed, coconut milk, almond milk, coconut cream & vanilla extract.

OVERNIGHT OATS W/FRUIT (VGN) \$15

Rolled oats, flax seed chia & almond milk

YOGURT PARFAIT (V, GF) \$15

Layers of Greek yogurt, fruit, and granola topped with your choice of honey or agave

THE CLASSIC AÇAÍ BOWL (VGN, GF) \$23

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

PB&J AÇAÍ BOWL (V, GF) \$23

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

POWER COCO AÇAÍ BOWL (V, GF) \$23

Açaí 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

CHICKEN SHAWARMA SANDWICH \$23

Chicken, tomato, pickled red onion, tapenade, feta cheese, dill aioli

EGG SALAD (V) ✕ \$18

Egg salad, green leaf lettuce, white Japanese milk bread

WRAPS

CHICKEN CAESAR ✕ \$19

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

CHICKEN CURRY ✕ \$19

Mixed greens, yellow curried chicken & papaya on flour tortilla

CHALLAH DOG ✕ \$13

Eisenberg kosher beef, challah braid

KĪLAUEA CLUB \$20

Bacon, Kamuela tomato, smoked turkey, lettuce, pickled red onion, chipotle aioli, flour tortilla

CHARCUTERIE BOARD \$23

Salami, prosciutto, coppa, manchego & cheddar cheese, grapes, baguette

SALADS

CHINESE CHICKEN ✕ \$24

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

CHICKEN CAESAR ✕ \$24

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

SOUTHWEST COBB (GF) \$24

Bacon, romaine, black beans, corn, grape tomato, pepper jack cheese, egg, chipotle dressing

HUALĀLAI GRAIN \$22

Pearled couscous, orzo, red quinoa, split baby garbanzo beans, dried cranberry and apricot, toasted almonds, red onion, tomato, cucumber, lemon vinaigrette