

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 ✕ \$17
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, mortadella, 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