



Brunch Menu

LOCAL FRUIT MUESLI

Greek Yogurt, Seasonal Fruit/Berries, Granola Muesli
\$24

QUICHE LORRAINE

Ali'i Mushroom, Portuguese Sausage, Island Eggs, Farmer's Cheese
\$25

STUFFED FRENCH TOAST

Taro Bread Filled with Haupia Crema, Topped with Bananas Foster and House-Made Whipped Cream
\$21

AVOCADO TOAST

Toasted Pumpernickel with Boursin Cheese, Topped with Fresh Sliced Avocado,
Heirloom Cherry Tomato Compote, Arugula and Fried Egg
\$18

BLUE NOTE LOCO MOCO

House-Made Local Farmed Beef Patty, Bacon, Mushroom, Parmesan Risotto,
Cabernet Sauvignon Demi and Topped with Easy-Over Eggs
\$26

BREAD PUDDING

Toasted Banana Bread Pudding, Creme Anglaise, Spiced Macadamia Nuts, and Local Fresh Sliced Fruit
\$19

BAGEL & LOX

Toasted Everything Bagel, Salmon Lox, Sautéed Spinach, Cream Cheese, Sliced Tomato, Red Onion and Capers
\$20

CHARCUTERIE

Artisan Cheeses, Salumi, Savory & Sweet Accompaniments
\$25

KALE CAESAR

Caesar-Dressed Kale, Parmesan Cheese, Heirloom Cherry Tomatoes, Crouton Crumbs, Lemon Zest
\$18

KĀLUA PORK TACOS

Grilled Corn Tortillas, Cabbage Slaw, Pineapple Salsa, Jalapeño, Avocado Cilantro Crema
\$20

FLAT BREADS

BUFFALO MOZZARELLA CAPRESE

Tomato Sauce, Buffalo Mozzarella, Kula Tomatoes, Fresh Basil, Sweet Balsamic Glaze
\$19

HAWAIIAN PLUM BBQ CHICKEN

Plum BBQ Sauce, Chicken, Red Onions, Pineapple, Shredded Mozzarella Cheese
\$19

DRINKS

TABLE MIMOSAS

Bottle of Prosecco with Choice of Pineapple, Guava, Orange, or Cranberry Juice
\$45

BACON BLOODY MARY

Served with Bleu Cheese Stuffed Olives and Crispy Bacon Garnish
\$16

BOOZY COFFEE

Illy Coffee (Hot or Iced) with Choice of Kahlua, Bailey's, Jameson,
or Old Lahaina Rum and Topped with Whipped Cream
\$17