



## Brunch Menu

### QUICHE LAIMANA

Portuguese Sausage, Spinach, Shitake Mushroom, Island Eggs,  
Farmer's Cheese with Fresh Greens

\$25

### HAWAIIAN FRENCH TOAST

Hawaiian Sweet Bread Battered And Toasted, Topped with Haupia Cream,  
Caramel, Toasted Macadamia Nuts, and Fresh Local Bananas

\$21

### LOX AND EVERYTHING BAGEL

Toasted Everything Bagel, Cured Salmon Lox, Fresh Spinach,  
Cream Cheese, Sliced Local Tomatoes, Red Onion and Capers

\$20

### BLUE NOTE LOCO MOCO

Local Farmed Beef, Mushroom Parmesan Risotto, Cabernet Sauvignon  
Demi Glace, Topped with Soft Scrambled Eggs

\$26

### CHARCUTERIE

Artisan Cheeses, Salumi, Savory & Sweet Accompaniments

\$25

### KALE CAESAR

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

\$18

### BUFFALO MOZZARELLA FLAT BREAD

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

\$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