

First Sunday Brunch September 01st, 2024

Welcome!

STARTER

CINNAMON TOAST macadamia nut butter & HEALTH SHOT

valencia orange, pineapple turmeric, ginger

APPETIZER

CREAM OF MUSHROOM

fine herbs, croutons

SCOTTISH SMOKED SALMON

german potato pancakes, japanese cucumber dill salad

CAPRESE SALAD

balsamic vinaigrette, oven roasted kamuela tomatoes, mozzarella cheese, sweet basil

ENTRÉE

SNAKE RIVER FARM KUROBUTA PORK SHANK

pan gravy, roased garlic mashed potatoes

EGG BENEDICT

dill hollandise, soft poached island egg, english muffin crab, salmon cake, grilled asparagus

PUNALU'U SWEET BREAD FRENCH TOAST

crème anglaise, cream cheese, blueberry jam, fresh blueberries, applewood smoked bacon

DESSERT

DARK CHOCOLATE PUDDING

coconut haupia, chantilly rum

WARM APPLE & CHERRY COBBLER

tahitian vanilla gelato

Beachside Beverages

MORNING MIMOSA 10

ORANGE, MANGO, HIBISCUS, PEACH, GUAVA

BRUNCH BLOODY MARYS

'62 CLASSIC 12

prepared at the bar, dry shake over ice tabasco, worcestershire, horseradish, celery salt celery stalk, fresh lime, olive, cocktail onion

SMOKING HOT 17

BLT 17

prepared table side, dry shake over ice dashes of habanero sauce, grilled lemon, grilled asparagus spears; smoked to finish

prepared table side, dry shake over ice hirabara farm's baby romaine, bacon twist, grilled lemon

NON-ALCOHOLIC LIBATIONS

MORNING MULE 6

ginger puree, lemon, lime, ginger beer

UBE COLADA

hamakua coast ube syrup, pineapple juice, coconut puree

12

Keiki Menu

24

tax & gratuity not included, ages 12 & under

STARTER

FRESH STRAWBERRIES

MAIN

 $\mathbf{9}$ please select one of the following $\mathbf{4}$

SCRAMBLED EGGS*

crispy bacon, rice

CINNAMON FRENCH TOAST

crispy bacon, vanilla sauce

CRISPY CHICKEN TENDERS

fries, carrot & celery sticks, creamy ranch dressing

DESSERT

BELGIAN CHOCOLATE SUNDAE

whipped cream, roasted macadamia nuts

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

#michelshawaii