

First Sunday Brunch March 02nd, 2025

Welcome!

STARTER

BLUEBERRY YOGURT

honey oats & CINNAMON TOAST

APPETIZER

CLAM CHOWDER

sweet corn, bacon bits, chives, croutons

SMOKED SCOTTISH SALMON*

german potato pancake, onions, capers, cucumber dill slaw

MEDITERRANEAN STYLE LAMB SALAD*

herb balsamic vinaigrette, buttermilk ranch, sliced boneless lamb rack, hirabara farm's baby romaine, tomato, artichoke, feta cheese, kalamata olive, capers, pickled onion

ENTRÉE

 \mathbf{S} please select one of the following \mathbf{S}

KUROBUTA PORK SHANK

guava barbecue glazed, pan gravy, roasted garlic mashed potato, sauerkraut

CURRIED SEAFOOD CREPE

tomato coulis, mango chutney, julienned snow peas, fresh island fish, salmon, rock lobster, blue crab

PUNALU'U SWEET BREAD FRENCH TOAST

vermont maple syrup, haupia, caramelized banana, roasted macadamia nuts

DESSERT

LILIKOI POACHED PINEAPPLE

tahitian vanilla gelato

SWISS CHOCOLATE MOUSSE

lemon mascarpone, raspberries

Beachside Beverages

MORNING MIMOSA 10

• please select one of the following •

ORANGE MANGO

HIBISCUS PEACH GUAVA

BLOODY MOMOAS 14

featuring meili vodka

'62 CLASSIC

tabasco, worcestershire, horseradish, celery salt, celery stalk, fresh lime, olive, cocktail onion

SMOKING HOT

BLT

dashes of habanero sauce, grilled lemon, grilled asparagus spears; smoked to finish

hirabara farm's baby romaine, bacon twist, grilled lemon

NON-ALCOHOLIC LIBATIONS

MORNING MULE 6

ginger beer, ginger puree, lemon, lime

UBE COLADA 12

hamakua coast ube syrup, coconut puree, pineapple juice

Keiki Menu

24

ages 12 & under

STARTER

FRESH STRAWBERRIES

MAIN

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