



First Sunday Brunch

April 06th, 2025

Welcome!

STARTER

HOME MADE YOGURT

manoa honey oats, lemon curd

&

WALNUT & RAISIN TOAST

APPETIZER

☞ please select one of the following ☞

CREAMY SPLIT PEA SOUP

kurobuta ham, chives, croutons

GRILLED SHRIMP LOUIE SALAD

hearts of baby romaine, tomato, avocado, japanese cucumber,
classic louie dressing

CARAMELIZED RUBY GRAPEFRUIT

fresh mint

ENTRÉE

☞ please select one of the following ☞

EGGS BENEDICT ROYAL

fresh shaka moa island eggs, smoked salmon, sauteed spinach,
sauce hollandise

BEEF BOURGUIGNON POT PIE

tenderloin, pearl onions, mushrooms,
root vegetables, herbs, demi-glace, puff pastry top

PUNALU'U SWEET BREAD STRAWBERRY FRENCH TOAST

crisp applewood smoked bacon, mint,
sauce anglaise, vermont maple syrup

DESSERT

☞ please select one of the following ☞

WARM PEAR COBBLER

tahitian vanilla gelato

CHOCOLATE TIRAMISU

ladyfingers, orange mascarpone,
chocolate mousse, espresso

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

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

BLT

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

☞ please select one of the following ☜

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