



First Sunday Brunch
June 01st, 2025

Welcome!

STARTER

LILIKOI YOGURT
manoa honey oats, blueberries
&
BLUEBERRY MUFFIN

APPETIZER

☞ please select one of the following ☞

SCOTTISH SMOKED SALMON
german pancake, cucumber dill slaw

CHILLED ASPARAGUS VICHYSOISE
deviled egg, caviar

HAWAII SWEETLAND FARM GOAT CHEESE SALAD
mixed greens, arugula, poached pear, red beets,
oranges, pecan nuts, crisp bacon bits,
light herb vinaigrette, ranch dressing

ENTRÉE

☞ please select one of the following ☞

OVEN ROASTED STRIPLOIN & POACHED ISLAND EGG
lyonnaise potatoes, haricot vert beans, pan gravy

BLUE CRAB CAKE
arugula, tropical fruit relish, orzo pasta, fennel cream,
mildly spiced tomato sauce

COCONUT WAFFLES
pineapple, whipped cream,
toasted coconut, roasted macadamia nuts

DESSERT

☞ please select one of the following ☞

BAKED APPLE TART
tahitian vanilla gelato

CHOCOLATE TIRAMISU
swiss dark chocolate mousse, mascarpone cheese,
coffee soaked lady fingers, orange segments

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