



À LA CARTE BREAKFAST

OUR FAMOUS MARKET GRILL BREAKFAST BUFFET

The Reef Bar & Market Grill breakfast buffet is “one-of-a-kine”. Our farm-to-beach experience sources product from the islands and surrounding waters. Local growers, ranchers, and artisans partner with our Chefs to deliver Hawai‘i’s best. And it’s on the beach.

Adults \$28 | Children 6-12 \$15 | Children 5 + under free

CLASSICS

The Continental, two eggs any style, choice of toast, butter and jam, fresh fruit \$16

Traditional American, two eggs any style, choice of bacon, sausage, or ham, and choice of toast, served with white rice or country potatoes \$20

Kukui Portuguese Sausage Moco, portuguese sausage patty, white rice, two eggs, brown gravy \$16

Kalua Pork and Greens Benedict, kalua pork, poi english muffin, poached egg, avocado, local greens, hollandaise, purple okinawan hash browns \$16

Teriyaki Steak and Eggs, two eggs any style, fried rice \$20 (GF)

Choice of Omelet, with rice or country potatoes \$16
Farmer’s Market: mushroom, spinach, goat cheese
North Shore Style: garlic shrimp, lomi tomatoes
Pua’a: bacon, sausage, ham, cheddar

Chicken and Biscuits, fried chicken, creamy breakfast sausage gravy, homemade buttermilk biscuits \$20

Hawaiian French Toast, sweet hawaiian bread french toast coated with cinnamon batter and powdered sugar, fresh fruit \$15 (V)

Pancake of the Day, chef’s selection, fresh fruit \$14 (V)

Monte Cristo, crunchy french toast stuffed with grilled ham, roasted turkey, and melted swiss cheese, dusted with powdered sugar, strawberry jam \$18

MANA BITES

Acai Bowl, dairy free acai, fresh fruits, local granola, coconut, nuts, berries \$10 (GF) (V) (VG)

Tropical Fruit Plate, assorted fresh fruit drizzled with honey lime glaze \$10 (GF) (V)

Oatmeal, topped with brown sugar, pineapple, and macadamia nuts \$8 (GF) (V)

HANDHELDS

Breakfast Burger, ½ lb angus beef, cheddar, fried egg, crispy bacon, lettuce, tomato, house ketchup, crispy fries \$22

Ultimate Breakfast Quesadillas, scrambled eggs, bacon, chihuahua cheese, guacamole, salsa \$14

Lavosh Breakfast Wrap, scrambled eggs, arugula, bell peppers, mushrooms, onions, goat cheese, roasted garlic, fresh fruit \$16

Soyrizo Breakfast Tacos, tofu scramble, dairy free cheddar cheese, pico de gallo, salsa \$16 (GF) (V) (VG)

KEIKI MENU \$10

French Toast Sticks, fresh fruit, maple syrup

Happy Face Pancake, fresh fruit, whipped cream

Fruit & Granola, choice of yogurt or acai

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

(GF) gluten-free (V) vegetarian (VG) vegan

DRINKS

HANDCRAFTED COCKTAILS

The 1953 Mai Tai \$6
Silver Rum, Pineapple Juice, Orange Juice, Orgeat,
Orange Curacao, Dark Rum Float, Rocks

Morning Margarita \$6
Tequila, Triple Sec, Pressed Lime, Sea Salt

Morning Bloody Mary \$6
Vodka with Sriracha and Bloody Mary Mix, Seasonal
accoutrements

Morning Breeze \$6
Vodka, St. Germaine, Lemonade, Strawberry,
Splash of Soda

ALOHA SPARKLERS

Classic Mimosa \$6
POG or Orange Juice, California Sparkling Wine

Mango Sunrise \$6
Patron Citrange Mango Liqueur and California
Sparkling Wine

Rossini \$6
Strawberry Puree and California Sparkling Wine

FORTIFIED COFFEE

Classic Irish Coffee \$6
Jameson Irish Whiskey, sugar, coffee

Hawaiian Cowboy's Coffee \$6
Paniolo chocolate coconut flavored whiskey, coffee

Nutty Butter Coffee \$6
Red Head macadamia nut rum, butterscotch schnapps,
coffee



Straws available upon request

BEER

BOTTLES & CANS

Coors Light, Miller Lite, Budweiser, Bud Light \$6
Corona, Corona Premier, Kona Brewing Big Wave Golden
Ale, Sapporo, Cocoweizen, Maui Brewing Bikini Blonde,
Waikiki Brewing Skinny Jeans IPA \$7

DRAUGHT

Kai Nui Ale by Honolulu Beerworks (Exclusive Outrigger) \$7
Dos X Amber, Heineken, Primo, Waikiki Brewing Rotating
Handle, Paradise Cider, Hanalei IPA \$7

WINE

	6oz	BTL
Prosecco, Benvolio, Italy	\$10	\$39
Cremant Rose Gerard Bertrand, France	\$12	\$48
Brut Chandon, Napa	\$14	\$54
Vueve Clicquot Yellow Label		\$81
Chardonnay, House Wine, Napa	\$11	\$43
Chardonnay, Cambria	\$12	\$48
Chardonnay, La Crema	\$14	\$56
Sauvignon Blanc, Michael David, Lodi	\$9	\$37
Sauvignon Blanc, Kim Crawford	\$14	\$56
Pinot Grigio, Antinori	\$9	\$37
Riesling, Kung Fu Girl	\$9	\$37
Rose, Band of Roses	\$9	\$37
Rose, Castle Rock, Mendocino	\$10	\$39
Pinot Noir, Landmark Overlook	\$12	\$48
Pinot Noir, Meiomi	\$12	\$48
Malbec, El Portillo	\$9	\$37
Malbec, High Note		\$48
Merlot, Peju, Napa	\$16	\$64
Cabernet Sauvignon, House, Paso Robles	\$11	\$43
Cabernet Sauvignon, Prisoner	\$20	\$80
Cabernet Sauvignon, Silver Oak		\$171

NON-ALCOHOLIC BEVERAGES

Waiwera Sparkling or Still Water \$5 (500ml) \$7 (L)
The first bottled water in the Southern Hemisphere

Ginger Beer \$6
Made with ginger and sugarcane

Market Smoothies \$8
Strawberry, Lilikoi, Mango, Banana, Pineapple, Coconut
(Your choice of up to 3 flavors)

Brewed Iced Tea \$5
Hawaiian Paradise passion fruit, black pekoe

Soft Drinks \$4
Cola, Diet Cola, Lemon-Lime, Ginger Ale, Tonic Water