



To-Go Breakfast Menu

AÇAÍ BOWL 11

fresh banana, berries & manoa honey
with housemade macnut granola

AVOCADO TOAST 12

la tour bakery multigrain bread, avocado,
charred tomato, red onion, poached egg,
meyer lemon vinaigrette

with applewood bacon 15
with smoked salmon 19

KAHUNA BURRITO 15.5

three eggs, kukui sausage co. chorizo,
bacon, jack & cheddar cheese, avocado,
chipotle cream, salsa

BANANA MAC PANCAKES 14.5

aloun farms bananas, hamakua mac nuts,
whipped mascarpone

KAMA'AINA OMELET 15

ham, smoked bacon, portuguese sausage,
cheddar, green onion

LOCO MOCO 20

two eggs, pork fried rice, braised short
rib, kalua pork, portuguese sausage,
shiitake mushroom gravy

LUMP CRAB AND SPINACH BAO BUN BENEDICT 19


butter poached jumbo lump crab,
spinach, jade pesto hollandaise

ISLAND FRESH TROPICAL FRUIT PLATTER 12

all island grown

TWO KA LEI LOCAL EGGS 14.5

choice of bacon, link sausage,
portuguese sausage or spam,
homestyle potatoes, toast

 Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.

**Consuming raw or undercooked foods may increase your risk of foodborne illness.*