

PUPUS

Buffalo chicken wing	14
Pipikaula Hawaiian beef jerky	8
Ahi Poke Appetizer	15
Kale Namul	8
Potato Chips House made	7
Portuguese sausage	6
Kalua Pork Hawaiian pulled pork	6
Baguette	QUARTER/4 HALF/6

CAESAR SALAD

HOUSE MADE SPECIAL ANCHOVY DRESSING
LOCAL FARM ROMAINE LETTUCE, BACON 15
Add: SHRIMP \$5 CHICKEN \$5

EGGS BENEDICT

Homemade hollandaise sauce with lilikoi butter, poached local
Waimanalo TKG eggs served with OKINAWAN purple potatoes &
fresh kale ; side substitute Fresh Pineapple (+\$0.5)

Bacon & Spinach	18.5
Salmon & Spinach	19.5
Kalua Pork Hawaiian pulled pork	21
Crabcake Spinach, Homemade Lobster Butter	26

Substitute Taro Muffin (+ \$ 0.5)

BIG ISLAND FRENCH TOAST



BIG ISLAND sweet bread & Honey, Whipping cream	
Very Mix Berry Strawberry, blueberry & banana	18
Hawaiian's Papaya, pineapple & banana	18.5
Plain	12

Add: side local dark chocolate sauce (+ \$ 2)

Dessert

MANDA Chocolate Terrine	
Cacaonib, KONA seasalt, Whipping cream	9.5
Hawaiian Ginger Crème Brulee	
BIG ISLAND Ginger, TKG egg,	9.5

SURF & TURF

GRILLED MAHI MAHI

HOUSE MADE CHARDONNAY BUTTER SAUCE
WITH SEASONAL LOCAL VEGETABLES
(MAHI MAHI / DOLPHINFISH) 33

U.S.GRILLED RIB EYE (9oz)

HOUSE MADE SAUCE
ONION RINGS, CREAM SPINACH 36

GRILLED PORK CHOP (9oz)

HOUSE MADE HAWAIIAN GINGER SAUCE
ORGANIC MUSHROOM, 28

W/STARCH

Baguette QUARTER/\$4 HALF/\$6 Sweet bread toast(2)/\$3
Baked akinawan purple potato/\$5.5 Rice (brown,white)/\$3

GARLIC KAUAI SHRIMP (DEEPLY)

8PC SHRIMP, GREEN SALAD, SHOYU SAUTEED CORN
1 BROWN RICE. (SHELL AND HEAD ON) 24

BIG ISLAND BEEF LOCO MOCO

Big Island beef homemade patti, 2 local **Waimanalo**
TKG eggs (sunny side up), homemade special gravy
sauce & brown rice 19.5



ACAI BOWL

Served with BIG ISLAND honey & Hemp granola

Very mix Berry Strawberry, blueberry & banana	13
Hawaiian's Papaya, pineapple & banana	14

Rob Machado Acai Bowl

Papaya, Strawberry, Banana, Macadamia nut,
Cacao nibs & Peanut butter 15.5

Angel's Acai Bowl

Strawberry, Banana, Gojiberry, Coconut flake
Marshmallow yogurt mousse 14.5



FULL BAR ALL DAY

PARADISE MIMOSA CHOICE OF ONE 11
 FRESH ORANGE
 FRESH GUAVA
 FRESH PINEAPPLE
 FRESH LILIKOI (PASSION FRUIT)
 BOTTLE SERVICE (CHOICE OF 2) 53



MOJITO Made with BACARDI 12
 (CLASSIC, MANGO, PINEAPPLE)

MARGARITA Made with PATRON SILVER 14
 (CLASSIC, MANGO, PINEAPPLE)

BLOODY MARY Made with GREY GOOSE
 REGULAR TOMATO JUICE 14
 CLAMATO JUICE (CLAM & TOMATO) 14
 ADD : BACON 16

TROPICAL COCKTAIL

PINACOLADA 14
 MAITAI 14
 BLUE HAWAII 14
 SCREW DRIVER WITH ANY FRESH JUICE 11

LOCAL BEER MAUI BREWING Co.

LONG BOARD ISLAND LAGER
 BIG WAVE GOLDEN ALE
 FIRE ROCK PALE ALE
 GOLD CLIFF IPA 6

OTHER BEER

BUD LIGHT 5

RED WINE

HOUSE GLASS CABERNET SAUVIGNON 9
 WOOP WOOP SHIRAZ 32

WHITE WINE

HOUSE GLASS CHARONNAY 8.5
 WHITE HEAVEN SAUVIGNON BLANC 32

BUBBLES

WYCLIFF GLASS 9
 MOET & CHANODN 90
 VAUVE CILCQOT 120



FRESH JUICE

ORANGE 9.5
 GUAVA
 PINEAPPLE
 GRAPEFRUIT
 LILIKOI (PASSION FRUIT)
 POG MIX (PASSION FRUIT/ORANGE/GUAVA)

SMOOTHIES

ACAI **NO ICE** 9.5
 (ACAI STRAWBERRY, BULEBERRY, BANANA and SOY MILK & HONEY)
 PINACOLADA 8

COFFEE, TEA & SODA

MAUI BLEND COFFEE (FILTERED) 4.5
 MAUI BLEND ICE COFFEE 6
 TROPICAL ICED TEA (UNSWEETENED) 3.5

HOT TEA HARNEY & SONS

BLACK TEA (ENGLISH BREAKFAST) 4
 GREEN TEA (JAPANESE SENCHA) 4
 ICE CHOCOLATE MILK 4.5
 APPLE JUICE 3.5
 COCA-COLA, DIET COKE, SPRITE,
 GINGER ALE, SODA WATER 3.5