

Executive Chef
Alex Stanislav



Executive Sous Chef
Brian Noordman

BREAKFAST | 7:00 - 11:00 AM

ALL AMERICAN BREAKFAST 16

Two eggs + toast + choice of breakfast potatoes, rice or fruit + choice of sausage patty, Portuguese sausage, chicken sausage, or bacon

MOLOKAI SWEET POTATO FRITTATA **V** 15

Spinach + caramelized onion + cheese + tomato + sweet potato + sriracha hollandaise + asparagus

NAPILI KAI BENEDICTS

Classic - Canadian bacon + hollandaise 15 Vegetarian - Grilled tomato + spinach
Crab - Crab cakes + sriracha hollandaise 17 + tomato jam + hollandaise **V** 15

LOCO MOCO NAPILI KAI 16

Hamburger patty + two eggs + country sausage gravy + rice + buttermilk biscuit

CORNED BEEF HASH 16

House-made corned beef + sweet onion + shredded potato + two eggs + toast, potato, rice or fruit

HONOLUA BREAKFAST **GF** 16

Two eggs + crispy tortillas + salsa verde + cheese + black bean-corn salsa + salsa roja + sour cream choice of kalua pork or sautéed vegetables

SEA HOUSE FRIED RICE 16

Rice + kimchi + shrimp + bacon + Portuguese sausage + garlic + shoyu + carrot + onion + eggs your way

THREE EGG OMELETS

Vegetarian - Mushroom + spinach + onion + tomato + shredded cheese **V GF** 16

Local Boy Omelet - Ham + Portuguese sausage + cheese + sriracha hollandaise **GF** 16

Thai Omelet - Blue crab + pepper jack cheese + cilantro + sweet Thai chili sauce **GF** 19

FOR THE TABLE

PELE'S POTATOES **GF** 10

Breakfast potatoes + bacon + onion jam + green chilis + tomato + mushroom + cheese + sour cream

HOUSE-MADE MACADAMIA NUT CINNAMON ROLL **V** 6

FROM THE GRIDDLE

SECRET RECIPE BUTTERMILK PANCAKES

Full stack - 12 Short stack - 10 Add local banana and macadamia nuts: Full stack - 16 Short stack - 14

FRESH MADE MOLOKA'I SWEET BREAD FRENCH TOAST **V** 15

Hawaiian vanilla custard + chambord whip cream + powdered sugar

HALEAKALĀ PANCAKE **V** 16

Oven-baked custard pancake with cinnamon + brown sugar + pineapple + banana (allow 15-20 minutes)

ADD-ONS/SIDES

Fruit yogurt - 6

Granola - 6

Mixed Berry yogurt parfait - 8

Biscuits and gravy - 8

Two eggs, your way - 6

Portuguese sausage - 6

Country sausage - 6

Applewood smoked bacon - 6

One scoop steamed rice - 2

Fried rice - 6

Toast - 3

Fresh Moloka'i papaya - 6

Maui Gold pineapple - 6

Local fruit platter - 9

BREAKFAST DRINKS

Espresso - 5

Mocha, Latte & Cappuccino - 6

Coffee, Decaf or Hot Tea - 4

Syrups: Caramel, Mocha, Vanilla - 1

Juices: Orange, POG (Pineapple/Orange/Guava),

Tomato, Pineapple, Apple Juice - 4

V = VEGETARIAN **GF** = GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Our restaurant offers items that contain peanut, tree nuts, soy, milk, wheat and eggs. We take steps to minimize the risk of cross contamination.

We are not able to guarantee our items are safe to consumers with food allergies.