



HONOLULU

BREAKFAST

THE MOST ROCKIN' MEAL OF THE DAY

FROM THE GRIDDLE

COCONUT UBE PANCAKES

Stack of 3 buttermilk pancakes, topped with our house made Coconut Ube Syrup and toasted coconut. \$17.99

BERRY COMPOTE PANCAKES

Stack of 3 buttermilk pancakes, topped with our house made mixed berry compote & whipped cream. \$17.99

CHOCOLATE MACADAMIA NUT BANANA PANCAKES

Stack of 3 buttermilk pancakes, banana slices and macadamia nuts. Finished with honey butter, powdered sugar, and caramel. \$18.99

PINEAPPLE UPSIDE-DOWN FRENCH TOAST

Three pieces of Hawaiian Texas Toast, caramelized pineapple, maraschino cherry, and brown butter. Finished with powdered sugar. \$18.99

EGG-CITEMENT

KALUA PORK EGGS BENEDICT

Slow-roasted Kalua pork & cabbage hash cakes topped with two poached eggs. Finished with a Hoisin & charred scallion hollandaise. Served with a side salad. \$21.99

NEW YORK STRIP STEAK & EGGS

Our 12oz New York strip steak served alongside 2 local eggs cooked your way. Topped with house made chimichurri. Served with breakfast potatoes. \$39.99

RISE & SHINE

Start your day right with a classic breakfast: two eggs cooked your way. Served with toast, furikake rice and your choice of Spam, Portuguese sausage, chorizo or bacon. \$17.99

SPINACH OMELET

Three egg omelet filled with spinach, mushrooms, and melted mozzarella blend cheese. Served with toast and breakfast potatoes. Make it your way: Add bacon, chorizo, or Portuguese sausage for an additional charge. Eggs whites available. \$19.99

FAVORITES

ACAI PAPAYA BOAT

Half papaya paired with two scoops of acai, topped with strawberries, blueberries, and banana. Finished with granola, toasted coconut, and honey. \$14.99

SPAM KIMCHI FRIED RICE BOWL

Two local eggs sunny side up served on a bed of Spam and Kimchi fried rice topped with Mochi Crunch, sriracha aioli, and green onion. \$18.99

LOCO MOCO

Two local eggs sunny side up, 7oz steak burger, rice, and brown gravy. Finished with crispy onion strings and green onion. \$21.99

SURF SESH BURRITO

Three eggs scrambled, chopped burger patty, melted cheddar cheese blend, bacon, guacamole, sour cream, seasoned fries, and sriracha aioli all wrapped in a warm flour tortilla. Served with a side salad. \$19.99

AVOCADO TOAST

Hawaiian Texas Toast, avocado spread, pickled pico de gallo, and goat cheese. Topped with one local egg sunny side up. Served with a side salad. \$16.99

SALMON & MIXED BERRY SALAD

Grilled salmon salad featuring mixed greens, strawberries, blueberries, goat cheese, candied almonds, and toasted coconut. Served with a house made balsamic vinaigrette. \$29.99

B.L.A.T.E.

A toasted bun with applewood smoked bacon, lettuce, avocado mash, tomato, and one local egg cooked sunny side up finished with smoky aioli. Served with breakfast potatoes. \$18.99

Make it a burger with our 7oz burger patty. \$21.99

KEIKI MENU FOR AGES 12 & UNDER

BUTTERMILK PANCAKES

Two pancakes served with fresh berries and syrup. \$12.99

SCRAMBLED EGGS

Two scrambled eggs with a side of fresh fruit and toast. \$12.99

AVOCADO TOAST

A slice of Hawaiian Texas Toast, topped with guacamole and served with fresh fruit. \$12.99

FRENCH TOAST

French Toast topped with powdered sugar and served with fresh fruit. \$12.99

SPECIALTY COFFEES

COLD BREW COFFEE

Fuel your day with our refreshing iced cold brew coffee. Served with your choice of milk: regular, oat, or almond. \$4.99

SALTED CARAMEL COLD BREW COFFEE

Enjoy our smooth cold brew coffee sweetened with caramel syrup, served over ice. With your choice of milk: regular, oat, or almond. \$6.99

NITRO COLD BREW COFFEE

Indulge in our Nitro Cold Brew, a smooth and bold coffee infused with nitrogen for a creamy texture and rich flavor. 12oz \$5.99 | 16oz \$6.99

DRINKS

ALOALO MARGARITA

Milagro cocktail, featuring hibiscus syrup and a squeeze of fresh lime, garnished with jalapeño slices and a vibrant orchid. Served with a half rim of our LOVE ALL spice for an extra hint of flavor and aroma. \$15.99

CHEE HOO ICED TEA

Lahaina Rum and Hapa Coconut Vodka cocktail, blended with tropical pineapple juice and topped with a float of Kula Dark Rum. Garnished with a fresh pineapple slice and vibrant orchid for a taste of paradise in every sip. \$14.99

HARD ROCK CA-FIEN

Cold Brew Coffee cocktail, crafted with Old Forester Bourbon and infused with sweet vanilla syrup and Baileys. Finished with whipped cream and garnished with coffee beans. \$15.99

PELE'S BERRY SMASH

Our refreshing cocktail with strawberries, blackberries, and mint. Hapa Chili Pepper Vodka, Cointreau, lemon juice, and agave nectar all mixed together and topped with soda water. Garnished with a blackberry and lemon wheel. \$16.99

COFFEES

Choice of milk: Regular, Oat, or Almond

ESPRESSO \$3.95

DOUBLE ESPRESSO \$4.95

DECAF ESPRESSO \$3.95

CAPPUCCINO \$5.95

DOUBLE CAPPUCCINO \$6.95

LATTE \$5.95

DOUBLE LATTE \$6.95



ALOALO MARGARITA



PELE'S BERRY SMASH

MIMOSAS

MIMOSA FLIGHT

Create your own mimosa with your choice of passion fruit, orange juice, pineapple guava, or cranberry. Served with a bottle of Sparkling Brut. \$39.99

MIMOSA

\$8.95