

BREAKFAST

Available Daily 7 AM - 11 AM

STARTERS

OATMEAL 9

Steel Cut Oats, Brown Sugar, Raisins, Slivered Almonds

VANILLA YOGURT BOWL 9 ^{GF}

Anahola Granola, Berries

SEASONAL FRUIT PLATE 15 ^{GF}

Fresh Island Fruits, Berries

HALF PAPAYA 9

With Lime Wedge ^{GF}

ACAI BOWL 16

Berries, Granola, Bananas, Toasted Coconut

ENTRÉES

AVOCADO TOAST 27

Garlic Bread, Caramelized Onions & Mushroom, Kamuela Micro Greens, Tomatoes, Avocado, Poached Egg, Aged Balsamic Drizzle

BREAKFAST WRAP 25

Bacon Potato Hash, Cheddar Cheese, Eggs, Salsa, Spinach Tortilla

TWO EGGS ANY STYLE 27

Two Eggs Your Way, Served with your choice of Applewood Smoked Bacon, Ham Steak, Portuguese Sausage or Garden Patty, Red Salt Potatoes

THREE EGG OMELET 28

Choice of Three: Mushrooms, Spinach, Red Onion, Bell Peppers, Tomato, Green Onion, Bacon, Ham, Portuguese Sausage, Swiss or Cheddar Cheese, Served with Red Salt Potatoes

KO'A KEA FRENCH TOAST 25

Hawaiian Sweet Bread, Blueberry Compote, Lemon Zest, Cinnamon Butter

BELGIAN WAFFLE 24

Bananas, Whipped Cream, Crushed Macadamia Nuts

BUTTERMILK PANCAKES 24

Choice of: Plain, Chocolate Chip, Blueberry, Strawberry, Banana or Macadamia

LOCO MOCO 32

8 oz. Kobe Beef Patty, White Rice, Fried Egg, Mushroom, Onions, House Gravy

LOBSTER BENEDICT 35

Kona Lobster, Kamuela Tomato, Avocado, Mango & Chive Hollandaise, Toasted English Muffin

^{GF} Gluten-Free, ^{VG} Vegetarian, ^V Vegan

20% gratuity and a \$5 delivery fee will be assessed



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SIDES

BREAKFAST BREADS 8

White Toast, Wheat Toast, Gluten Free Toast or English Muffin

RED SALT POTATOES 9

RICE 4

TWO EGGS 8

HARD BOILED EGG 3

AVOCADO 8

SEASONAL SLICED FRUIT 8

BREAKFAST MEATS 10

Applewood Smoked Bacon, Ham, Portuguese Sausage, Garden Patty or Vegan Patty

DRINKS

TEA & COFFEE 6

Tea Forte, Lilikoi Blend Iced Tea, or Kauai Roasteries Ko'a Kea Blend Coffee
Add +\$1 for syrups: hazelnut, macadamia nut, caramel, coconut, vanilla

SPECIALTY COFFEE 8

Add +\$1 for syrups: hazelnut, macadamia nut, caramel, coconut, vanilla

MILK 6

Hot Chocolate, Skim Milk, Whole Milk, or Almond Milk

ISLAND JUICES 6

Choice of: Passion Orange Guava (POG), Orange, Pineapple, Cranberry or Apple

HOUSE INFUSED LEMONADE 10

Lavender Mint or Ginger Infused

BREAKFAST SMOOTHIE 14

Chef's Choice of Fruit & Berries

MIMOSA 19

Choice of: Passion-Orange-Guava (POG), Pineapple, Mango or Orange Juice

KO'A KEA BLOODY MARY 19

Vodka, Tomato Juice, Lime, Ko'a Kea Spice Blend

20% gratuity and a \$5 delivery fee will be assessed



DINNER

Available Daily 5:30 PM - 8:30 PM

SALADS & VEGGIES

ORGANIC KALE & ROASTED BEET SALAD 19 ^{GF}

Orange Segments, Goat Cheese Crumbles, Candied Macadamia Nuts, Dragon Fruit Vinaigrette

HEARTS OF PALM SALAD 19 ^{GF} ^{VG}

Big Island Hearts of Palm, Baby Farm Greens, Strawberries, Baby Tomatoes, Marcona Almonds, Honey Sherry Vinaigrette

RICE & VEGETABLES 31 ^{VG}

Cauliflower Fried Rice, Haricots Verts, Mushrooms, Crispy Tofu, Root Vegetables

CRISPY BRUSSELS SPROUTS 16

Applewood Smoked Bacon, Parmesan Cheese, Balsamic Reduction

BURRATA SALAD 28

Imported Burrata, Petite Arugula, Heirloom Tomatoes, Prosciutto, Balsamic Reduction

ENTRÉES

FURIKAKE CRUSTED FRESH CATCH 50

Celery Root Purée, Asparagus, Baby Carrots, Yuzu Beurre Blanc

PAN-SEARED CHILEAN SEA BASS 49

Cauliflower Fried Rice, Malaysian Chili Glaze, Basil Oil

PAN-ROASTED JIDORI CHICKEN 48 ^{GF}

Haricots Verts, Herb-Roasted Mix Marble Potatoes, Port Demi

BONELESS BRAISED BEEF SHORT RIB 50

Yukon Gold Mashed Potatoes, Roasted Root Vegetables, Natural Jus

RED SALT BURGER 58

Wagyu Beef, Kona Lobster, Pineapple, Smoked Bacon, Caramelized Onions, Cheddar Cheese, Garlic & Gold Truffle Aioli, Served with Truffle French Fries

10 OZ RIB OF EYE 59

Seasoned Potato Curls, Baby Sweet Peppers, Peppercorn Brand Demi

DESSERTS

PASSION FRUIT CHEESECAKE 15

Caramel Glaze, Macadamia Nut Crumble, Strawberries

FLOURLESS CHOCOLATE CAKE 15

Tahitian Vanilla Ice Cream, Cocoa Powder, Raspberry Coulis

^{GF} Gluten-Free, ^{VG} Vegetarian, ^V Vegan

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WINES

CHAMPAGNE/SPARKLING

	bottle	glass
Domaine Ste. Michelle Brut Sparkling Wine, NV	45	15
Domaine Chandon Brut, NV	72	24

WHITE WINE

Chardonnay Chalk Hill, Sonoma County, 2019	65	19
Sauvignon Blanc Vavasour, Awatere Valley, New Zealand, 2018	52	19
Rose (Grenache/Cinsault) BY.OTT, France, 2018	68	19

RED WINE

Red Blend Conundrum, 2016	42	15
Highlands Forty-One Cabernet Sauvignon, California, 2018	58	19
Pinot Noir Lincourt, Santa Rita Hills, 2016	69	19

BEERS

SPECIALTY CANNED BEERS 9

Maui "Bikini Blonde" Lager
Maui "Big Swell" IPA
Maui "Coconut Porter"
Kona "Longboard" Lager
Kona Fire Rock
Heineken
Corona
Stella Lager
Maui Hard POG Seltzer

DOMESTIC CANNED BEERS 8

Bud Light
Coors Light

COCKTAILS

MAI TAI 15

Bacardi Rum, Orange Curacao, Pineapple, Dark Rum, Sweet & Sour

TROPICAL MOJITO 18

Rum, Pineapple, Lime, Mint, Club Soda

MANGO MARGARITA 17

Tequila, Mango, Li Hing Mui or Red Salt Rim

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