

Aloha Kakahiaka

Hawaiian Favorites

GF The Maui Sunrise 15

Two island eggs, any style, with house potato, & your choice of ham, bacon, Portuguese or link sausage

GF Loco Moco 18

Grilled beef patty on steamed rice, topped with two eggs any style, and smothered with rich brown gravy

The Egg White Delight Sandwich 16

A delicious sandwich made with egg whites, avocado, bacon and cheese served with pineapple slices

The Omelets

Three Egg Omelet served with house potatoes

GF Eye Opener 18

Filled with diced peppers, onion, tomato, Portuguese sausage and cheese, topped with fresh salsa

GF The Healthy Heart 19

Egg whites enhanced with fresh spinach, mushrooms, tomato, fresh basil and parmesan cheese served with tropical fruit in place of the house potatoes

GF The Kekai 20

Choice of local fish or sautéed shrimp with green onion, bell pepper, tomato, cilantro, cheese and finished with lime aioli

Lahaina Kine Chicken and Waffles 19

Honey dipped chicken, golden malt waffle, Applewood bacon, and Tabasco maple glaze

The Benedicts

Benedicts are served with house potatoes.

GF Gluten Free English Muffins Available

Classic Eggs Benedict 16

Toasted English muffin topped with Canadian bacon, poached eggs and hollandaise sauce

Ahi Bennie Market Price

Toasted English muffin topped with poached eggs, seared Ahi, hollandaise sauce and wasabi aioli

Salmon Benedict 18

Toasted English muffins topped with seared salmon, poached eggs and chipotle hollandaise

Breakfast Classics

Ka'anapali French Toast 16

Thick slices of Hawaiian sweet bread dusted with powdered sugar and maple or coconut syrup

Belgian Waffle 16

Crispy waffle topped with macadamia nut butter, strawberries and maple or coconut syrup

GF Oatmeal Bowl 12

Organic and gluten free hot oatmeal, topped with strawberries, bananas, macadamia nuts & brown sugar

Buttermilk Pancakes 14 Short stack 11

Served with maple, coconut syrup & honey macadamia nut butter

Fruit or Macadamia Nut Pancakes 16

With bananas or strawberries or blueberries or macadamia nuts

Breakfast Sides

Tropical Fruit 14
Half Papaya 8
Pineapple 8

Rice or Potatoes 4
Side of Meat 5
Pastry Basket 12

Toasted Bagel 6
Toast or English muffin 4
One egg / Two eggs 3 / 5

Breakfast Buffet

Served 6:30am to 10am

Adults \$25 | Teens 12 – 17 \$20 | Children 6 – 11 \$12
Children 5 and under free with a paying adult

Assortment of Pastries

Muffins, Hawaiian fruit breads, danishes and sweet treats

Traditional Breakfast Favorites

Eggs benedict, omelets, scrambled eggs, breakfast potatoes, biscuits & gravy,
Bacon, sausage, corned beef hash, daily griddle delights

Fruit Display

Fresh papaya, pineapple, seasonal melons, oranges, sweetened fruits

Cereals & Yogurt

Oatmeal, assorted cold cereals, yogurt, cottage cheese

Toast Station

Assorted bread basket with butter and preserves

Chilled & Hot Beverages

Orange Juice, pineapple juice, passion orange guava Juice, milk,
Fresh brewed Kona blend coffee, decaffeinated coffee, hot tea

Breakfast Beverages

Alcohol specials available from 7am to 10am

Mimosa 5

Bloody Mary 5

Bottomless glass of J. Roget Champagne or Mimosa 12

Espresso Specialties

Espresso 5

Double Espresso 7

Espresso Extra shot 2

Americano 6

Latte 6

Cappuccino 6

Mocha 6

Hot Chocolate 5

Coffee 3

GF Gluten Free option available

Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of food borne illness
18% Service Charge will be added for parties of six or more