



MAUKA
MAKAI

BREAKFAST



BUFFET

HOT & COLD SELECTIONS 29.00

Corned beef hash with 'ulu*

Assorted meats *

Deli meats & cheeses*

Grilled fish*

Smoked salmon*

Salmon belly*

Spanish egg bake*

Scrambled eggs*

Loco moco rice bowl*

Fried rice

French toast

Waffles

Pancakes

Assorted cereal

Assorted pastries

Muesli

Bread station

Assorted potatoes

Assorted fruit

Assorted yogurts

Juice station

BEVERAGES

FRESH-PRESSED JUICE 7.00

Cucumber, honeydew, cilantro

Carrot, apple, ginger, lemon

Orange, grapefruit, lemon

Kale, spinach, banana, mango smoothie

BREAKFAST LIBATIONS

Bellini

With Maui Gold Pineapple, açai berry,
Kula strawberry or liliko'i mango 11.00

Mimosa

With fresh-pressed orange, pineapple
or guava juice 10.00

AM CRAFTED 13.00

Aloha Sunrise, Lāhainā Screwdriver,
Bloody Fresh Mary, Salty "Hapa" Dog

JUICE, MILK, TEA OR COFFEE

Fresh-squeezed orange juice 8.00

Pineapple, guava, cranberry, apple,
tomato 5.00

Milk: whole, 2%, skim, soy 5.00

Hot Tazo® tea 5.00

Chai: regular or decaf, Awake English Breakfast,
Wild Orange, Chamomile, Refresh Mint, Earl Grey,
Passion, China Green

Iced tea 5.00

Starbucks® Kopelani-blend coffee:
regular or decaf 5.00

Specialty coffee

Espresso, cappuccino, latte

Single 6.00

Double 8.00

SMALL PLATES

CEREAL & MILK 6.00

Add strawberries or banana 4.00

ASSORTED BAKERY BASKET

Muffin, croissant, Danish, breakfast bread 10.00

LOCAL GATHERED FRUIT PLATE 14.00

GREEK YOGURT BERRY PARFAIT 9.00

HOUSE-MADE GRANOLA 6.00

Add berries 4.00

TOASTED QUINOA MUESLI

With walnuts, blueberries, kiawe honey,
creme fraiche 12.00

SMOKED SALMON & BAGEL*

With tomato, Maui onion, capers, cream cheese
17.00

SIDES

BIG ISLAND PAPAYA, HALF 7.00

MAUI GOLD PINEAPPLE 5.00

YOGURT

Plain, low-fat or strawberry 5.00

TOAST

White, wheat, sourdough, rye, 12-grain 5.00

MEAT*

Portuguese sausage, applewood-smoked bacon, pork sausage links, chicken apple sausage 8.00

ONE EGG ANY STYLE* 3.50

BREAKFAST POTATOES, HASH BROWNS, ROASTED FINGERLING POTATOES 5.00

STEAMED WHITE RICE OR BROWN RICE 5.00

MAIN DISHES

TWO-EGG BREAKFAST*

Eggs any style, choice of meat, breakfast potatoes 17.00

GOURMET BACON & EGGS*

House-made bacon, two poached local eggs, fresh corn bread, chorizo gravy 19.00

BREAKFAST BENTO*

Grilled salmon, sweet egg, pickled cucumber, furikake rice 22.00

ALI'I BREAKFAST*

Grilled prime rib eye, two eggs any style, house fried rice 28.00

LOCAL PLATE*

Kimchee fried rice, two poached local eggs, house-made bacon 17.00

EGG-WHITE FRITTATA*

With Anuheia Farms asparagus, basil, Hamakua mushrooms, roasted tomato jam 17.00

EGGS BENEDICT*

Choose style: Canadian bacon, crab salad, smoked salmon, or kālua pork 18.00

EGGS & CORNED BEEF HASH*

Two poached eggs, chorizo gravy, cilantro slaw 18.00

THREE-EGG OMELET*

Choose four items: bacon, sausage, ham, onions, tomatoes, bell peppers, mushrooms, spinach, avocado, zucchini, cheddar, Swiss 18.00

THE DAY AFTER*

Locally made noodles, crispy pork, bean sprouts, tempura egg yolk, scallions, beef butter, house-made broth 17.00

TURKEY EGG-WHITE WRAP*

With spinach, avocado, manchego cheese, tomato salsa 17.00

SWEET BREAD FRENCH TOAST

Portuguese brioche, toasted macadamia nuts, maple or coconut syrup 18.00

BUTTERMILK PANCAKES

Choose style: macadamia nut, blueberry, banana, or white chocolate 16.00

BELGIAN WAFFLE

With cinnamon apple and caramel compote 18.00

STEEL-CUT OATMEAL

With local apples, banana, kiawe honey, toasted walnuts 14.00

* The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to everyone, especially the elderly, young children under 4, pregnant women and other susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness. 18% service charge will be added to parties of six or more. 17-WNOV-0288