

## PASTRIES

<b>VEGAN CROISSANT (VGN) \$9</b>	<b>BAGEL \$9</b>	<b>COOKIES \$6</b>	<b>COCONUT MUFFIN (GF) \$8</b>
<b>ALMOND CROISSANT \$12</b>	<b>SCONE \$9</b>	<b>CINNAMON ROLL \$9</b>	<b>VEGAN BLUEBERRY MUFFIN \$8</b>
<b>CHOCOLATE CROISSANT \$12</b>	<b>ENERGY BAR \$7</b>	<b>BANANA BREAD \$9</b>	<b>BROWNIE (GF) \$7</b>
			<b>COFFEE CAKE \$7</b>

## BREAKFAST

### AVOCADO TOAST (V) \$19

House-made sourdough, smashed avocado, marinated tomato, feta, sprouts, balsamic

### CROISSANT SANDWICH ✕ \$17

Maple glazed bacon, eggs, smoked gouda

### VEGAN CHORIZO BURRITO (VGN) \$17

Breakfast potatoes, Impossible chorizo, tofu, black beans, tomato, onion, red peppers, vegan cheese, whole wheat tortilla

### FRESH FRUIT

Melons \$12 | Berries \$15

1/2 Papaya \$12



### BREAKFAST BURRITO \$17

Scrambled eggs, cheddar cheese, bell peppers, Portuguese sausage, tomato, onions, flour tortilla

### BAGEL SANDWICH ✕ \$16

Bacon, egg, cheddar cheese, house-made bagel

### BREAKFAST PANINI ✕ \$16

Sausage, scrambled eggs, cheddar cheese, English muffin

### QUICHE ✕ \$15

Choice of spinach, onion, mushroom (V) or 3 cheese & ham

## CUPS & BOWLS

### COCONUT CHIA PUDDING (VGN, GF) \$14

Choice of: blueberries, strawberries or banana

### OVERNIGHT OATS W/FRUIT (VGN) \$14

Rolled oats, flax seed chia & almond milk

### YOGURT PARFAIT (V, GF) \$14

Layers of Greek yogurt, fruit, and granola topped with your choice of honey or agave

### THE CLASSIC AÇAÍ BOWL (VGN, GF) \$23

Açaí sorbet, strawberries, banana blueberries, topped with house-made granola, coconut & agave

### PB&J AÇAÍ BOWL (V, GF) \$23

Açaí sorbet & peanut butter topped with house-made granola, banana, honey & chia seeds

### POWER COCO AÇAÍ BOWL (V, GF) \$23

Açaí sorbet blended with coconut water, spirulina & protein powder topped with house-made granola, banana, coconut flakes & chia seeds

## LUNCH

All sandwiches & wraps are served with a **pickle wedge** & bag of **chips**

### SANDWICHES

#### TUNA \$18

Tuna, green leaf lettuce, tomato, sprouts, dill, mayonnaise, wheat Japanese milk bread

#### ANTIPASTO \$22

Salami, mortadela, coppa, pepperoncini, Swiss, tomato, lettuce, telera roll

#### KĪLAUEA CLUB \$23

Bacon, Kamuela tomato, smoked turkey, lettuce, pickled red onion, chipotle aioli, telera roll

#### PUNA PESTO \$23

Chicken breast, lettuce, creamy pesto, Kamuela tomato, avocado, telera roll

#### EGG SALAD (V) ✕ \$18

Egg salad, green leaf lettuce, white Japanese milk bread

### WRAPS

#### CHICKEN CAESAR ✕ \$18

Chopped romaine lettuce, chicken, Parmesan cheese, Caesar dressing, tomato tortilla

#### CHICKEN CURRY ✕ \$18

Mixed greens, yellow curried chicken & papaya on flour tortilla

#### CHALLAH DOG ✕ \$12

Eisenberg kosher beef, challah braid

#### HUMMUS & GRILLED VEGGIE \$15

Roasted red peppers, zucchini, pickled red onion, mixed greens, green goddess dressing, wheat tortilla

### SALADS

#### CHINESE CHICKEN ✕ \$24

Chopped romaine, shaved cabbage, carrots, sprouts, mandarin oranges, cilantro, crispy wonton, soy sesame dressing

#### CHICKEN CAESAR ✕ \$24

Grilled lemon chicken, crisp romaine, parmesan cheese, foccacia croutons, Caesar dressing

#### SOUTHWEST COBB (GF) \$24

Blackened chicken breast, romaine, black beans, corn, grape tomato, pepper jack cheese, egg, chipotle dressing

#### CHINESE TOFU ✕ \$21

Chopped romaine, shaved cabbage, carrots, sprouts, mandarin oranges, cilantro, crispy wonton, soy sesame dressing