

## PASTRIES

**CROISSANT \$6**

**ALMOND CROISSANT \$7**

**PB&J CROISSANT \$8**

**CRÈME BRÛLÉE DANISH \$9**

**BAGEL \$6**

**SCONE \$6**

**ENERGY BAR \$5**

**COOKIES \$4**

**CINNAMON ROLL \$8**

**BANANA BREAD \$6**

**COCONUT MUFFIN (GF) \$7**

**VEGAN BLUEBERRY MUFFIN \$6**

**BROWNIE (GF) \$6**

**COFFEE CAKE \$7**

## BREAKFAST

**AVOCADO TOAST (V) \$17**

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

**PIZZA CROISSANT ✕ \$13**

Pizza sauce, mozzarella & cheddar cheese, pepperoni

**VEGAN CHORIZO BURRITO (VGN) \$14**

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

**FRESH FRUIT**

**Melons \$10 | Berries \$12**

**1/2 Papaya \$6**



**BREAKFAST BURRITO \$14**

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

**BAGEL SANDWICH ✕ \$14**

Bacon, egg, cheddar cheese, house-made bagel

**BREAKFAST PANINI ✕ \$14**

Sausage, scrambled eggs, cheddar cheese, English muffin

**QUICHE ✕ \$9**

Choice of Spinach, Onion, Mushroom (V) or 3 Cheese & Ham

## CUPS & BOWLS

**COCONUT CHIA PUDDING (VGN, GF) \$10**

Choice of: **Blueberries,**  
**Strawberries** or **Banana**

**OVERNIGHT OATS W/FRUIT (VGN) \$10**

Rolled oats, flax seed chia & almond milk

**YOGURT PARFAIT (V, GF) \$12**

Layers of Greek yogurt, fruit, and granola topped with your choice of **Honey** or **Agave**

**THE CLASSIC ACAI BOWL (VGN, GF) \$17**

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

**PB&J ACAI BOWL (V, GF) \$17**

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

**POWER COCO ACAI BOWL (V, GF) \$17**

Acai 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 \$17**

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

**PUNA PESTO \$22**

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 ✕ \$15**

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

**CHICKEN CURRY ✕ \$15**

Mixed greens, yellow curried chicken & papaya on flour tortilla

**CHALLAH DOG ✕ \$12**

Eisenberg Kosher beef, challah braid

**HUMMUS & GRILLED VEGGIE \$13**

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

### SALADS

**CHINESE CHICKEN ✕ \$22**

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

**CHICKEN CAESAR (GF) ✕ \$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

✕ Item is travel friendly

(VGN) Vegan

(V) Vegetarian

(GF) Gluten Free