

PASTRIES

CROISSANT \$6	BAGEL \$6	COOKIES \$4	CARROT CAKE MUFFIN (GF) \$6
ALMOND CROISSANT \$7	SCONE \$6	CINNAMON ROLL \$8	VEGAN BLUEBERRY MUFFIN \$6
CHOCOLATE CROISSANT \$7	ENERGY BAR \$5	BANANA BREAD \$6	BROWNIE (GF) \$6

BREAKFAST

AVOCADO TOAST (V) \$17

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

CROISSANT SANDWICH ✕ \$13

Ham, Swiss cheese, egg

VEGAN CHORIZO BURRITO (VGN) ✕ \$14

Breakfast potatoes, tofu chorizo, corn, black beans, cilantro, tomato tortilla

FRESH FRUIT

Melons \$10 | Berries \$12

1/2 Papaya \$6



BREAKFAST BURRITO \$13

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

BAGEL SANDWICH ✕ \$14

Bacon, egg, cheddar cheese, house-made bagel

BREAKFAST SANDWICH ✕ \$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 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

SOUTH POINT B.L.T. \$22

4 oz. roasted pork belly, Kamuela tomato, lettuce, black truffle garlic aioli, Telera roll

KĪLAUEA CLUB \$24

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

PUNA PESTO \$22

Chicken breast, lettuce, creamy pesto, Kamuela tomato, avocado, bacon, Telera roll

EGG SALAD (V) ✕ \$20

Egg salad, green leaf lettuce, white Japanese milk bread

WRAPS

CHICKEN CAESAR ✕ \$14

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 \$12

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

GREEK (GF) \$24

Chickpea falafel, cherry tomato, Kalamata olives, feta, cucumber, pickled red onion, tzatziki dressing

✕ Item is travel friendly (VGN) Vegan (V) Vegetarian (GF) Gluten Free