

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, bell peppers, 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