

HOLOHOLO

GRILL

BREAKFAST

EYE OPENERS

House Made Granola | mango | local honey | \$11

Locally Grown Fresh Fruit Plate | mojito mint dressing | \$11

Steel Cut Oatmeal | raw cinnamon sugar | steamed milk | \$10

Parfait | greek yogurt | berries | granola | \$12

TOAST

Avocado | alaea salt | red pepper flake | \$9

Passion Fruit | goat cheese | local honeycomb | \$7

Oven Dried Tomato | pesto | \$8

Everything, Plain or Cinnamon Bagel | cream cheese | \$6

LARGE PLATES

Banana Macadamia Nut Pancakes | coconut syrup | \$14

Pineapple Upsidedown French Toast | passion fruit butter | \$13

Cage Free Eggs | 2 eggs any style | applewood bacon | smashed potato | toast | \$15

Hash | kahlua pork | market spinach | fresno chili | oven roasted tomato | sunnyside eggs | \$18

Koloa Omelet | spinach | tomato | mushroom | portuguese sausage | \$16

Loco Moco | certified angus beef | fried eggs | crispy onions | wasabi aioli drizzle | \$18

Surfer Burrito | egg | potato | portuguese sausage | cheddar cheese | \$16

SIDES | \$7

Applewood Bacon | Smashed Potato | Portuguese Sausage

Sweet Potato Hash | Two Eggs

QUENCHERS

PBJ | almond milk | strawberries | blueberries | bananas | vanilla protein powder | peanut butter \$8

Strawberry Stinger | strawberries | bananas | apples | almond milk | honey | lemon | \$8

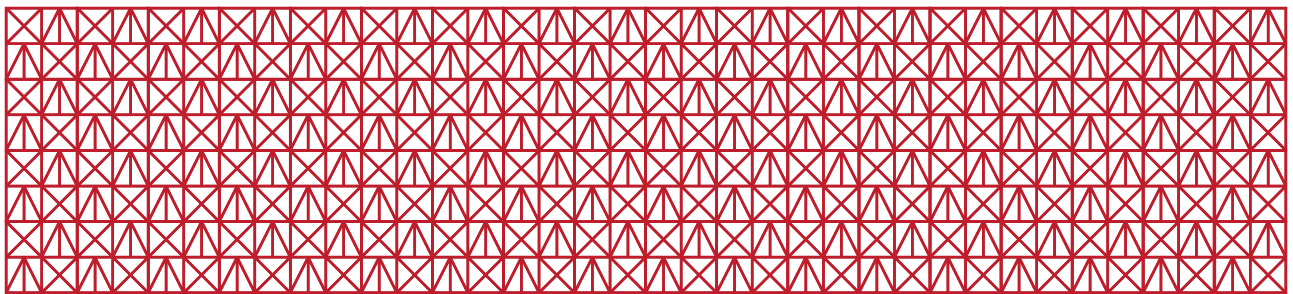
Green Flash | kale | mango | pineapple | apple | apple juice | almond milk | \$8

Juices | orange | grapefruit | cranberry | tomato | pineapple | \$6

Starbucks Coffee | \$5

Latte | Cappucino | Hot Chocolate | \$6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



HOLOHOLO

GRILL

LUNCH

SAM CHOY'S SIGNATURE POKE

Kama'aina | \$14

Sweetie | coconut milk | \$14

Ke Kai | tako "octopus" | \$16

Trio Tasting | \$21

*All poke comes with side of taro chips or sweet potato chips

NORTH SHORE GREENS

Asian Chicken Salad | napa cabbage | candied macadamia | sesame soy vinaigrette | \$17

Shrimp n' Papaya Salad | curry and lime mayo | cucumber | local tomato | daikon |
fried tortilla wedges | \$17

Big Island Salad | spinach | kale | iceberg | veggie curls | cucumber | tomato | cilantro |
corn chips | \$13

Kailani Caesar | island citrus | garlic croutons | \$12

*Add yakitori chicken, shrimp or salmon | \$8

SOUTH SHORE PLATES

Hukilau Fish Tacos | pineapple cabbage slaw | siracha mayo | \$15

Makai Fish Sandwich | cilantro slaw | namasu aioli | \$16

Garlic Chicken Sandwich | grilled pineapple | wasabi aioli | brioche | \$15

HoloHolo Burger | certified angus beef | crispy onion | kauai farms tomato jam | brioche | \$15

Loco Moco | certified angus beef | happy rice | caramelized onion | fried egg |
homemade pan gravy | \$18

BC's Fish & Chips | cilantro slaw | koloa sauce | \$20

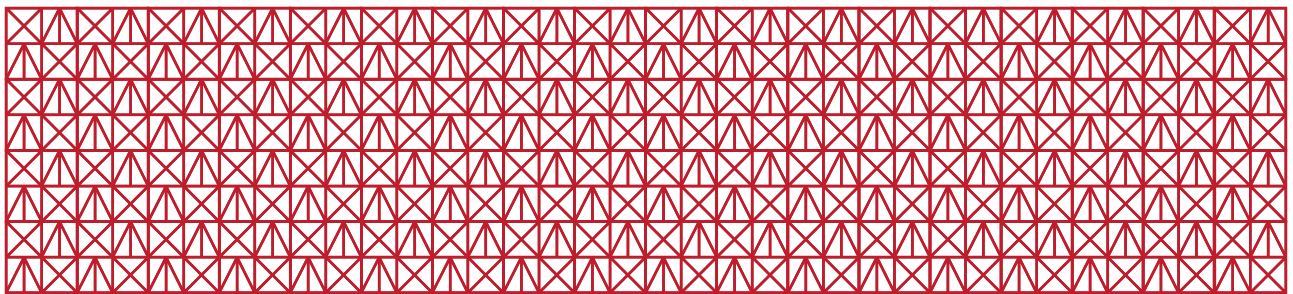
*Sandwiches all served with a choice of hawaiian chips, house fries or sweet potato salad.

SIDES | \$8

House Fries | Cilantro Slaw | Happy Rice

Grilled Pineapple | Taro + Sweet Potato Chips

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



HOLOHOLO

GRILL

DINNER

SAM CHOY'S SIGNATURE POKE

Kama'aina | \$14

Sweetie | coconut milk | \$14

KE KAI | tako "octopus" | \$16

Trio Tasting | \$21

*All poke comes with side of taro chips
or sweet potato chips

PUPUS

Best Fried Chicken Bites | island garlic sauce | \$15

Pork + Shrimp Lumpia | sweet chili sauce | \$12

Coconut Shrimp | flash fried | lilikoi dipping sauce | \$14

NORTH SHORE GREENS

Kauai Farms Tomato | watermelon | island goat cheese
farmer's market honey | \$14

Kailani Caesar | roasted maui onion | garlic croutons | \$12

Asian Chicken Salad | napa cabbage | candied pecans

Sesame Soy Vinaigrette | \$17

Big Island Salad | spinach | kale | iceberg | veggie curls |

cucumber | tomato | cilantro | corn chips | kaula pork | \$13

SOUTH SHORE PLATES

SRF Waygu Burger | crispy shallots | kauai farms tomato
jam | house fries | brioche | \$21

*Add fried egg | \$3

Flat Iron Steak | grilled 5 spice | spicy Korean bok choy |

lava sauce | house fries | \$36

Braised Kal Bi Short Ribs | happy rice | \$31

Hawaiian Salt Brine Chicken | sweet potato mash |

ali'i mushroom cream | \$28

BC's Fish & Chips | cilantro slaw | koloa sauce | \$20

Straight
FROM THE SWELL

FIRST
line caught...
MARKET CATCH

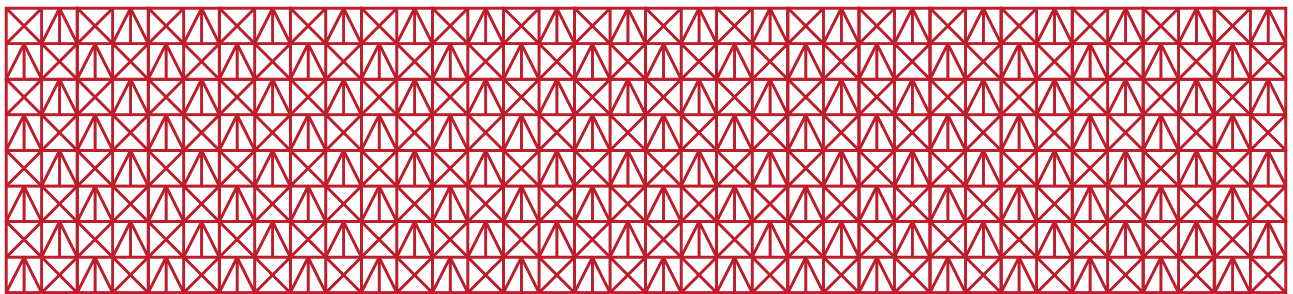
SECOND
prepared...

BLACKENED | STEAMED
PAN ROASTED | GRILLED

THIRD
doused in...
WHITE MISO GLAZE
SHITAKE BROTH
KAFIR LIME BUTTER
CHARRED BACKYARD PESTO

FOURTH
accompanied by...
OKINAWAN PURPLE POTATO MASH
WIKI WIKI PAPAYA SALAD
HAPPY RICE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





KOLOA LANDING

RESORT AT POIPU

AUTOGRAPH COLLECTION®

Mother's Day Brunch

ADULTS 18 AND OVER \$65 | KIDS 6 - 17 \$30 | CHILDREN UNDER 5 EAT FOR FREE

Small Plates

SLICED LOCAL FRUIT PLATTER

SHRIMP COCKTAIL

CHEESE BOARD | breads | honey | toasted walnuts | pineapple chutney

LOBSTER BISQUE

ROASTED MUSHROOM SALAD

ASSORTED PASTRIES

Burnch Plates

MACADAMIA NUT PANCAKES | banana foster sauce | toasted coconut

GUAVA FRENCH TOAST

SMOKED SALMON | peppered cream cheese | pickled red onions | capers | cherry tomatoes

SAM'S BIG ISLAND SALAD | creamy oriental dressing | buttermilk ranch

THE KOLOA SCRAMBLE

YAKITORI CHICKEN | hamakua mushrooms | demi glaze cream sauce

"LOCAL STYLE" LUP CHONG | ginger | scallions | soy | hot sesame oil | served steamed

CRAB LEGS

Stations

POKE STATION | green onion | Sam's poke sauce

AHI TUNA | Tako | Tofu | OGO

OMELETTE STATION

OATMEAL STATIONS

CREPE STATION

KEIKI STATION

Butcher's Block

HAWAIIAN SALT CRESTED PRIME RIB | horseradish cream | caramelized onion

CARVED HAM | lilikoi brown sugar glaze

Sides

YUKON GOLD MASHED POTATOES

STEAMED WHITE RICE

BREAKFAST FRIED RICE

SMOKED BACON

PORTUGUESE SAUSAGE

- MOTHER'S DAY BRUNCH CRAFTED AND CURATED BY THE SAM CHOY CULINARY TEAM -

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.