



BREAKFAST 8AM – 11AM

EYE OPENERS

House Made Granola | greek yogurt | seasonal fruit | local honey | \$11

Steel Cut Oatmeal | steamed milk | brown sugar | \$10

Refreshing Fruit Plate | seasonal fruit | \$9

Bagel & Cream Cheese | plain, onion or cinnamon raisin | \$4

Strawberry Stinger Smoothie | almond milk | apple juice | banana | strawberry | lemon | honey | \$8

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

ISLAND FAVORITES

Banana Macadamia Nut Pancakes | coconut syrup | \$14

Taro Bread French Toast | lilikoi cream cheese | pineapple compote | maple syrup | \$13

Loco Moco | 8oz. wagyu beef patty | two eggs | white rice | house made gravy | crispy onions | wasabi aioli drizzle | \$21*

Surfer Burrito | potato | eggs | bacon | portuguese sausage | cheddar cheese | organic tortilla | \$16*

Pork Hash | kalua pork | eggs | okinawan sweet potato | red bliss potato | bok choy | bell pepper | mushroom | jalapeno | onion | tomato | \$18*

EGGS AND SUCH

Farm Fresh Eggs | two eggs | applewood bacon | smashed potato | toast | \$15*

Koloa Omelet | bacon or portuguese sausage | eggs | bell pepper | mushroom | onion | tomato | cheddar cheese | smashed potato | \$16*

Avocado Toast | house made cheddar bread | two eggs | arugula | tomato | hawaiian sea salt | red pepper flakes | \$14*

SIDES | \$7*

two eggs

applewood smoked bacon

portuguese sausage

short stack pancakes

smashed potato

Kauai Roastery Coffee | 12oz. | \$5

Specialty Drinks | latte | cappuccino | mocha | hot chocolate | 12oz. | \$6

Single Espresso | \$2 | **Double Espresso** | \$3.50

Milk Substitute | almond | coconut | soy | \$0.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let us know if you have an allergy or intolerance to any foods.