



BRUNCH

DAYLIGHT FAVORITES

- AVOCADO SMASH Kona avocado, lemon juice, scallions and red bell peppers, poached egg on toast 12
- PAPAYA BOAT Tropical fruits, yogurt and granola. Changes daily with fruit availability 11
- TROPICAL FRUIT SALAD Locally sourced, seasonal fruit 12
- NIU PANCAKES Big Island coconut, candied macadamia nuts, coconut, haupia syrup 13
- FRENCH TOAST Bread pudding, coconut, haupia syrup 14
- KONA KINE BENEDICT Pulled pork, poached eggs, Hollandaise; rice or potatoes 16
- PUNA KINE BENEDICT Fresh spinach, tomato, avo smash, poached eggs, Hollandaise; rice or potatoes 16
- BASIC BREAKFAST Two eggs with toast and your choice of rice or potatoes and one side 15
- HĀMĀKUA EGGS Ali'i mushrooms, vine ripened tomato, seasonal vegetable medley, 3 eggs 16
- LOCO MOCO * Sunny side up eggs, coffee braised Kuahiwi Ranch beef short rib, gravy, hapa rice 17
- THE "SAM" Niu pancake topped with bacon, two poached eggs, haupia syrup and Hollandaise sauce 19

SIDES Potatoes, avocado, avo smash, sautéed spinach, fresh fruit, tomatoes, Portuguese sausage, ham, bacon, pulled pork, marinated tofu, Hāmākua mushrooms, blue cheese, goat cheese, penne-mac salad \$5

SOUP, SALAD AND SANDWICHES

- NEW ENGLAND CLAM & BACON CHOWDER Served in a bread bowl with chili and basil oil 12
- PANILOLO STEW Big Island cowboy beef stew, served in a bread bowl 12
- SALADE DU JOUR Chef's daily creation of local greens, fruits and flowers (Add cup of chowder \$5) 15
- HERBED CHICKEN SALAD Marinated chicken breast, Parmesan, goat cheese, local fruits and greens 18
- MOA SANDWICH Chicken, cheddar cheese and avocado on sourdough; local greens side salad 13
- THE FARMERS' MARKET Hummus, watercress, lettuce, pineapple, onion on wheat; penne-mac salad 14
- CLASSIC CAPRESE SANDWICH Tomatoes, mozzarella, fresh basil, balsamic (Add prosciutto \$6) 15
- BBQ PORK PO' BOY Pulled pork, smoked gouda, lilikoi, Hawaiian coffee BBQ sauce; penne-mac salad 15
- KA'Ū CHEESEBURGER * Local beef, cheddar, lettuce, tomato, onion, chipotle aioli 14
- CATCH OF THE DAY TACOS (2) * Cajun or grilled; soft tortilla, tomato, cabbage, avo smash, chipotle aioli 17
- HAWAII COFFEE BRAISED SHORT RIB Spinach, cheddar on sourdough (Add egg \$3) 18

BREADS AND PASTRY

Baked fresh daily and served with whipped butter

RUSTIC SOURDOUGH	7.25	FRUIT AND NUT SOURDOUGH	8.75
SCONE - SWEET OR SAVORY	3.50	MUFFIN OF THE DAY	3.50

Please alert your server of any allergies, aversions or special requests you may have and we will do our best to accommodate them. Your server can also assist with gluten free, vegetarian and other dietary alternatives.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.