



BRUNCH

Served 8:00am-3:00pm

DAYLIGHT FAVORITES

- AVOCADO SMASH Kona avocado and red bell peppers, poached egg on toasted sourdough 12
PAPAYA BOAT DU JOUR Tropical fruits, yogurt and granola. Changes daily with fruit availability 11
TROPICAL FRUIT SALAD Locally sourced, seasonal fruit 12
APPLE BANANA PANCAKE Big Island apple banana, seasonal local fruit, mango syrup 13
KONA KINE BENEDICT Smoked pork shoulder, 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
MOROCCAN EGGS Baked eggs in spicy tomato sauce with local vegetables and couscous 16
EGGS IN HELL Baked eggs in spicy tomato sauce with local vegetables, sausage, couscous and Sriracha 18
LOCO MOCO * Sunny side up eggs, coffee braised Ka'ū beef short rib, gravy, hapa rice 17
THE "SAM" A large pancake topped with Kalua pork, two poached eggs, BBQ and Hollandaise sauces 19
SIDES Country potatoes, avocado, sautéed spinach or kale, fresh fruit, tomatoes, granola \$5 ea
MORE SIDES! Ham, bacon, Kalua pork, Portuguese sausage, marinated tofu, Hāmākua mushrooms \$5 ea

SOUP, SALAD AND SANDWICHES

- NEW ENGLAND CLAM & BACON CHOWDER Served in a bread bowl 12
HUNTER'S STEW Hāmākua mushrooms, local meats, mirepoix; served in a bread bowl 14
SALADE DU JOUR Chef's daily creation of local greens, fruits and flowers (Add cup of chowder \$5) 15
CHICKEN LILI SALAD Chicken breast, Parmesan, blue cheese, local fruits and greens, lilikoi dressing 18
CLASSIC CAPRESE SANDWICH Tomatoes, mozzarella, fresh basil, balsamic (Add prosciutto \$6) 15
BBQ PORK PO' BOY Kiawe-smoked pulled pork, smoked gouda, lilikoi, Hawaiian coffee BBQ sauce 15
BLEU SMASHROOM BURGER * Ka'ū beef, avo smash, bacon, blue cheese, Hāmākua mushrooms 18
KA'Ū CHEESEBURGER * Local beef, cheddar, lettuce, tomato, onion, chipotle aioli 14
CATCH OF THE DAY TACOS * Cajun or grilled; soft tortilla, tomato, cabbage, avo smash, lilikoi dressing 17
MUSHROOM SANDWICH Goat cheese, avocado, tomato, ranch dressing, blue cheese on pullman loaf 17
CLUB SANDWICH Chicken breast, bacon, cheddar, avo, local tomato, lilikoi dressing on pullman loaf 17
HAWAII COFFEE BRAISED SHORT RIB Spinach, cheddar on sourdough (Add egg \$3) 18

BREADS

Baked fresh daily and served with whipped butter (add hummus or cup of chowder \$5)

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| RUSTIC SOURDOUGH | 5.50 | MANGO MACADAMIA NUT SOURDOUGH | 6.50 |
| SAVORY SOURDOUGH | 6.50 | FOCACCIA | 5.50 |
| 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 low gluten and other special dietary alternatives.

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