

BRUNCH

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HOUSE YOGURT

Granola, Pistachio, Seasonal Fruit, Agave

\$7

CORNY BREAD (2PC)

Grilled Corn Bread, Lilikoi & Honey

\$7

LET'S BEGIN

LEMON POPPY SEED LOAF (2PC)

Guava Whipped Butter

\$5

WHEN I DIP YOU DIP

Smoked Catch of the Day Dip, Toasted Bread

\$15

I GOT U BAE*

Bacon + Avocado + Egg Sando,
Cheddar, Tomato, Anchovy Garlic Aioli

\$15

BREAKFAST



SHAKA-SHUKA*

Spicy Peppers & Tomato,
Stewed Egg, House Focaccia

\$14

PANCAKE OF THE MONTH

Whipped Butter, Maple Syrup

\$17

'ŌMA'ŌMA'O GARLIC (3PC)

House Cream Cheese Rangoon,
Kolea Farm Green Garlic, Spinach

\$12

V IS FOR VEGETABLE

KAPA-KAHI SALAD

Kunia Country Farm Greens,
Pickled Turnip, Roasted Beets,
Cider Vinaigrette

\$12

KALO (3PC)

Kolea Farm Kalo & Potato
Croquette, Poi Veloute

\$12

EGGPLANT

Ho Farms Eggplant Tempura,
Spicy Tomato Sauce, Basil, Parmesan

\$13

'SHROOM MELT

Small Kine Farms Keiki Portabello,
Spinach, Swiss, Garlic Aioli,
Sourdough, Sunny Egg

\$16

KFC CHICKEN AND WAFFLE

Keaka's Fried Chicken,
Country Gravy, Grilled Lemon Honey

\$17

MAINS

LOCO MOCO*

Parker Ranch Grass-Fed Beef Patty,
Brown Gravy, Fried Egg, Rice

\$16

GREEN EGGS & HAM *

Kolea Farm Green Garlic Verde,
Soft Scrambled Eggs, Grilled Pork
Belly, Rice

\$18

DA WEEKENDER BURGER*

Parker Ranch Grass-Fed Beef Patty,
Teriyaki Glaze, Cheddar Omelette,
Bacon, Tomato, Garlic Aioli, Chips

\$18

KALO MOCO

Kalo & Potato Patty,
Mushroom Gravy, Rice,
Fried Silkin Tofu

\$16

CROQUE WAHINE*

Guava Smoked Pork, Gouda
Mornay, Sourdough, Sunny Egg

\$16

KANE-ASADA*

Chili-Lime Marinated Steak,
Fried Egg, Pickled Starfruit, Rice

\$17