

Executive Chef
Alex Stanislaw



Executive Sous Chef
Brian Noordman

BREAKFAST | 7:00 - 11:00 AM

ALL AMERICAN BREAKFAST 18

Two eggs + toast + choice of breakfast potatoes, rice or fruit + choice of sausage patty, Portuguese sausage, chicken sausage, or bacon

MOLOKAI SWEET POTATO FRITTATA V GF 17

Spinach + caramelized onion + cheese + tomato + sweet potato + sriracha hollandaise + asparagus

NAPILI KAI BENEDICTS

Classic - Canadian bacon + hollandaise 19 Vegetarian - Grilled tomato + spinach
Lobster + capers + sriracha hollandaise 29 + tomato onion jam + hollandaise V 17

LOCO MOCO NAPILI KAI 19

Hamburger patty + two eggs + sweet onion brown gravy

CORNERED BEEF HASH 21

House-made corned beef + sweet onion + shredded potato + two eggs + toast, potato, rice or fruit

HONOLUA BREAKFAST GF 18

Two eggs + crispy tortillas + salsa verde + cheese + black bean-corn salsa + red chili sauce + sour cream
Choice of: kalua pork -or- chorizo -or- sautéed vegetables

SEA HOUSE FRIED RICE 18

Rice + kimchi + shrimp + bacon + Portuguese sausage + garlic + shoyu + carrot + onion + eggs your way

THREE EGG OMELETS

Vegetarian – Mushroom + spinach + onion + tomato + shredded cheese V GF 17
Local Boy Omelet - Ham + Portuguese sausage + cheese + sriracha hollandaise GF 18
Three Cheese Omelet - Cheddar + jack + swiss GF 17

NAPILI KAI CHILAQUILES 18

Fresh tortilla chips + kalua pork + house made sauce + cilantro + queso fresco + sour cream + eggs your way

FOR THE TABLE

PELE’S POTATOES 12

Breakfast potatoes + bacon + onion jam + green chilis + tomato + mushroom + cheese + sour cream

HOUSE-MADE MACADAMIA NUT CINNAMON ROLL V 9

FROM THE GRIDDLE

SECRET RECIPE BUTTERMILK PANCAKES

Full stack - 12 Short stack - 10 Add local banana and macadamia nuts: Full stack - 16 Short stack - 14

FRESH MADE MOLOKA’I SWEET BREAD FRENCH TOAST V 15

Hawaiian vanilla custard + chambord whip cream + powdered sugar

HALEAKALĀ PANCAKE V 17

Oven-baked custard pancake with cinnamon + brown sugar + pineapple + banana (allow 15-20 minutes)

ADD-ONS/SIDES

Fruit yogurt - 8	Country sausage - 7	Toast - 4
Granola - 6	Applewood smoked bacon - 7	Fresh Moloka'i papaya - 8
Mixed Berry yogurt parfait - 9	One scoop steamed rice - 3	Maui Gold pineapple - 8
Two eggs, your way - 7	Fried rice - 7	Local fruit platter - 9
Portuguese sausage - 7		

BREAKFAST DRINKS

Espresso - 5	Syrups: Caramel, Mocha , Vanilla - 1
Mocha, Latte & Cappuccino - 6	Juices: Orange, POG (Pineapple/Orange/Guava),
Coffee, Decaf or Hot Tea - 4	Tomato, Pineapple, Apple Juice - 5

V = VEGETARIAN GF = GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Our restaurant offers items that contain peanut, tree nuts, soy, milk, wheat and eggs. We take steps to minimize the risk of cross contamination.
We are not able to guarantee our items are safe to consumers with food allergies.