

SUNRISE TREATS

FRESHLY BAKED CROISSANT guava-ginger jam, butter	9	GRANOLA & YOGURT crunchy granola, tropical fruit, yogurt, mint, honey drizzle	18
DRAGONFRUIT BOWL dragonfruit, pineapple, papaya, mango, mint, lime	10	RONA'S WARM BANANA BREAD Bikini Blonde caramel sauce, caramelized apple bananas	10
WARM WAFFLE CHURROS fried waffle bites, cinnamon sugar, housemade whipped marshmallow cream	10		

DAYBREAK DELIGHTS

CROISSANT SANDO* warm croissant, scrambled eggs, jalapeño bacon, gruyere cheese, spicy mayo, avocado, mixed greens salad	21	TWO EGG BREAKFAST* eggs your way, your choice of protein, smashed breakfast potatoes, sourdough toast, guava-ginger jam protein choices: jalapeño bacon / kukui sausage / spam/ chicken apple sausage	22
SMOKED SALMON AVO TOAST* smoked salmon, avocado smash, toasted multi-grain bread, radish, cucumber, cherry tomato, hard cooked egg, micro greens	23	HOT MESS HASH Big Island veggie hash, eggs your way, chipotle Oaxaca salsa, tomatillo salsa	19
BISCUITS & IPA SAUSAGE GRAVY rosemary morning biscuit, Kukui portuguese sausage gravy, eggs your way, melted cheddar, KP hot sauce	22		

MBC BENEDICTS

house made hollandaise, toasted English muffins, smashed breakfast potatoes			
JALAPEÑO BACON*	23	KALE & ROASTED TOMATOES	21
GUAVA BBQ PULLED PORK	23	EGG, MUFFIN & SAUCE ONLY	19
SPAM & AVOCADO*	21		

PANCAKES

KEKOA'S UBE PANCAKES purply ube sauce, haupia cream, chantilly drizzle, toasted coconut	21	BUTTERMILK BANANA PANCAKES Coconut Hiwa fosters sauce, macadamia nuts, bruleed apple bananas	21
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RICE RICE GRAVY

SHORT RIB LOCO MOCO* slow cooked short rib, aloha rice, fried egg, mushroom gravy, crispy fried onion	24	SPAM FRIED RICE* spam, aloha rice, fried egg, english peas, green onions, carrot, unagi sauce	21
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KEIKI BRUNCH TOO

*12 years old and younger			
TWO PANCAKES maple syrup, butter	11	FRENCH TOAST maple syrup, butter	11
SCRAMBLED EGGS* two scrambled eggs, toast	11		

SIDES

JALAPEÑO BACON*	7	MULTI GRAIN TOAST	7
KUKUI SPICY SAUSAGE*	8	SMASHED BREAKFAST POTATOES	8
CHICKEN APPLE SAUSAGE*	9	TROPICAL FRUIT	6
SOY SAUCE TOAST	6		

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. If you have food allergies, please ask your server about specific ingredients in our dishes. A 3% processing surcharge applied to international and corporate credit cards

BREAKFAST BUZZ

BLOODY MARY

16

bloody mary mix, Ocean vodka, celery, olive, lime, lemon, pepper, tabasco, worcestershire, horseradish

add jalapeño bacon | \$3

APEROL SPRITZ

17

sparkling white wine, aperol, splash of club soda, garnished with an orange slice

MAC NUT VANILLA COLD BREW MARTINI

17

Ocean vodka, Kahlua, mac nut vanilla nitro cold brew

MBC MIMOSA

fresh orange juice or POG (passion/orange/guava)

SUNNY START (5 oz.)

Wycliff Sparkling

11

La Marca Prosecco

13

GOLDEN GLOW (11 oz.)

Wycliff Sparkling

15

La Marca Prosecco

21

PINEAPPLE MANA SHANDY

11

MBC Pineapple Mana Wheat, lemonade

WAKE & SHINE

ORIGIN COFFEE

6

house roasted coffee beans

MAC NUT VANILLA NITRO COLD BREW

9

by Vitalitea

FRESH ORANGE JUICE

9

MAUI STRAWBERRY SUNRISE KOMBUCHA

9

by Vitalitea

LOCAL HAWAIIAN TEA CHEST

7

hot tea - green organic / island breakfast / maui earl grey

ZERO PROOF

MBC ROOT BEER OR GINGER BEER 7

ASSORTED NO KA 'OI SOFT DRINKS 5

Cola, Diet Cola, Lemon-lime

FROZEN SLUSHIES

10

pina colada, mango, POG

NON-ALCOHOLIC BEER

9

by Deschutes Brewing, rotating flavors

LOCALLY CRAFTED BEERS



BIKINI BLONDE | 9.5

clean, crisp & refreshing helles, perfect any time
ABV 4.8 IBU 21



PUEO PALE ALE | 9.5

dry-hopped West Coast style pale ale, citrus and piney aroma ABV 5.6 IBU 55



PINEAPPLE MANA WHEAT | 9.5

Maui gold pineapple gives sweet aroma to this smooth-bodied brew ABV 5.5 IBU 18



BIG SWELL IPA | 9.5

tropical citrus hops burst from this dry-hopped india pale ale ABV 6.8 IBU 70



OMG HAZY IPA | 10 13 oz.

pale golden brewed with Orange, Mango, and Pink Guava - a juicy refresher! ABV 7 IBU 35



COCONUT HIWA PORTER | 10

robust dark ale with hand-toasted coconut & hints of mocha ABV 6.0 IBU 30 13 oz.

ASK YOUR SERVER/BARTENDER ABOUT OUR SEASONAL BEERS!

TO-GO BEERS

to-go beverages cannot be consumed on-site

CROWLERS

16oz. can crowler



FLIGHTS



PRICES VARY

Four 4oz. glasses

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