

SUNRISE TREATS

FRESHLY BAKED CROISSANT

9

guava-ginger jam, butter

DRAGONFRUIT BOWL

10

dragonfruit, pineapple, papaya, mango, mint, lime

WARM WAFFLE CHURROS

10

fried waffle bites, cinnamon sugar, housemade whipped marshmallow cream

GRANOLA & YOGURT

18

crunchy granola, tropical fruit, yogurt, mint, honey drizzle

RONA'S WARM BANANA BREAD

10

Bikini Blonde caramel sauce, caramelized apple bananas

DAYBREAK DELIGHTS

CROISSANT SANDO\*

21

warm croissant, scrambled eggs, jalapeño bacon, gruyere cheese, spicy mayo, avocado, mixed greens salad

SMOKED SALMON AVO TOAST\*

23

smoked salmon, avocado smash, toasted multi-grain bread, radish, cucumber, cherry tomato, hard cooked egg, micro greens

BISCUITS & IPA SAUSAGE GRAVY

22

rosemary morning biscuit, Kukui portuguese sausage gravy, eggs your way, melted cheddar, KP hot sauce

TWO EGG BREAKFAST\*

22

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

HOT MESS HASH

19

Big Island veggie hash, eggs your way, chipotle Oaxaca salsa, tomatillo salsa

MBC BENEDICTS

house made hollandaise, toasted English muffins, smashed breakfast potatoes

JALAPEÑO BACON\*

23

GUAVA BBQ PULLED PORK

23

SPAM & AVOCADO\*

21

KALE & ROASTED TOMATOES

21

EGG, MUFFIN & SAUCE ONLY

19

PANCAKES

KEKOA'S UBE PANCAKES

21

purply ube sauce, haupia cream, chantilly drizzle, toasted coconut

BUTTERMILK BANANA PANCAKES

21

Coconut Hiwa fosters sauce, macadamia nuts, bruleed apple bananas

RICE RICE GRAVY

SHORT RIB LOCO MOCO\*

24

slow cooked short rib, aloha rice, fried egg, mushroom gravy, crispy fried onion

SPAM FRIED RICE\*

21

spam, aloha rice, fried egg, english peas, green onions, carrot, unagi sauce

KEIKI BRUNCH TOO

\*12 years old and younger

TWO PANCAKES

11

maple syrup, butter

FRENCH TOAST

11

maple syrup, butter

SCRAMBLED EGGS\*

11

two scrambled eggs, toast

SIDES

JALAPEÑO BACON\*

7

KUKUI SPICY SAUSAGE\*

8

CHICKEN APPLE SAUSAGE\*

9

SOYDOUGH TOAST

6

MULTI GRAIN TOAST

7

SMASHED BREAKFAST POTATOES

8

TROPICAL FRUIT

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. Groups of 8 or more will be subject to an automatic 20% gratuity and a max of 4 split tabs. A 2.25% kitchen service charge will be added to food sales. This charge is used to support kitchen operations, including employee compensation and other associated costs.

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, POG (passion/orange/guava), pineapple, lilikoi (passionfruit) or strawberry

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

FROZEN SLUSHIES 10

pina colada, mango, POG

ASSORTED NO KA 'OI SOFT DRINKS 5

Cola, Diet Cola, Lemon-lime

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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