

FRESH START

HAWAIIAN PAPAYA & FRESH BERRIES (vg/gf/nf/df) 14

GREEN SMOOTHIE (vg/gf) 14
spinach | avocado | banana | pineapple
almond milk | chia seeds

KUKUI'S ISLAND PARFAIT (v) 16
greek yogurt | seasonal fruits & berries | granola
almonds | toasted coconut | kua'i honey

ACAI BOWL (v/df) 19
banana | strawberry | fresh papaya sauce | granola
almonds | coconut | kua'i honey

BATTERS & GRAINS

STEEL CUT OATS (vg) 15
brown sugar | raisins | toasted macadamia nuts
add banana or fresh berries +5

AVOCADO TOAST (vg) 22
multigrain | avocado | chili crunch | marinated tomato
add cage free egg +3 | add smoked salmon +12

SMOKED SALMON BAGEL (nf) 24
plain bagel | tomato | red onion | capers
cream cheese | lemon

BUTTERMILK PANCAKE STACK (v/nf) 22
three buttermilk pancakes | whipped butter
pineapple & mango chutney | maple syrup or coconut syrup
add banana or fresh berries +5

HAWAIIAN FRENCH TOAST (v) 26
sweet bread | caramelized banana
macadamia nuts | coconut syrup

BEVERAGES

FRESHLY BREWED HAWAIIAN PARADISE COFFEE 7

ESPRESSO SINGLE 4 | DOUBLE 6

CAFFE AMERICANO 8

CAFFE LATTE 8 | CAPPUCCINO 8

ICED COFFEE 7

HOT TEA 7
english breakfast | earl grey | green | herbal

FRESH ORANGE JUICE 9

JUICE 8
apple | cranberry | grapefruit | p.o.g | tomato

EYE OPENERS

KAI'S COFFEE 16
koloa dark rum | hawaiian paradise coffee | vanilla syrup | whip cream

GUAVA SPRITZ 15
la marca prosecco | splash of guava

COOL BREEZE 17
hornitos reposado tequila | triple sec | p.o.g. | lime | hawaiian salt

BLOODY MARY 17
tito's handmade vodka | spicy tomato | horseradish | lime

ISLAND-INSPIRED DISHES • BREAKFAST • COCKTAILS

MENU

KUKUI'S FAVORITES

BROKEN YOLK SANDWICH (nf) 22
cage free egg | smoked bacon | white cheddar
wild arugula | spicy aioli | ciabatta roll | breakfast potatoes

TWO EGGS, ANY STYLE (nf/df) 26
two cage free eggs | choice of breakfast meat
toast | breakfast potatoes

THE GRIDDLE 28
two cage free eggs | smoked bacon | silver dollar pancakes
breakfast potatoes | maple syrup or coconut syrup
add fresh berries +5

BREAKFAST BOWL (vg/nf/v/df) 25
baby spinach | rainbow quinoa | avocado | sweet potato
big island mushrooms | chili crunch

LOCO MOCO (nf/df) 28
two cage free eggs | wagyu beef patty or kalua pork
steamed white rice | mushroom gravy

BENEDICT FLORENTINE (v/nf) 29
poached eggs | baby spinach | gruyere
hollandaise | english muffin | chili crunch

OMELETS

ISLE STYLE OMELET 27
kalua pork | big island mushroom | white cheddar
uncle norm's fried rice

KALAPAKI OMELET (gf) 28
egg whites | shrimp | tomato | baby spinach | feta
chives | breakfast potatoes

SIDES

TOAST 5
white | wheat | sourdough | english muffin

TOASTED BAGEL 8
cream cheese

MAUI GOLD PINEAPPLE SPEARS (vg/gf) 9

BERRY BOWL (vg/gf) 12

BREAKFAST MEATS (gf) 10
smoked bacon | portuguese sausage
pork sausage | chicken sausage

BREAKFAST POTATOES (v/gf) 7

BREAKFAST

ISLAND-INSPIRED DISHES • BREAKFAST • COCKTAILS

(v) vegetarian (gf) gluten friendly
(vg) vegan (nf) nut free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies. A 20% gratuity will be added to parties of 6 or more and distributed in its entirety to the staff.