



**Breakfast Buffet & A la Carte**  
6:30 a.m. to 11:00 a.m. | Daily

## BREAKFAST BUFFET

*Relax and savor the moment while enjoying a variety of local favorites to best start your day.*

**Adult 43 Children 19**

## BREAKFAST A LA CARTE

### LIGHTER FARE

#### Energy Bowl <sup>GF V</sup>

Chia, coconut water, berries, banana, house granola, coconut 16

#### Rainbow Papaya <sup>GF V</sup>

Lilikoi, Greek yogurt, strawberries 11

#### Smoked Salmon <sup>V</sup>

Artisan bagel, cream cheese, tomato, organic greens, accompaniments 27

#### Island Market Fruit Plate <sup>GF V</sup>

Seasonal tropical fruits, banana bread, Lanai Honey, lilikoi curd and yogurt parfait berries, granola 21

#### Hot Oats <sup>GF V</sup>

Rolled oats, pineapple, berries, coconut, macadamia nuts 14

#### Mini Belgian Waffles or Buttermilk Pancakes

Strawberry compote, vanilla bean crème fraiche, lilikoi, guava, or maple syrup 18

#### Toasted Artisan Bagel

Daily selection, cream cheese 8

#### Pastry Basket

Pastry Chef's selection of daily items 11

#### Rice <sup>GF V</sup>

Steamed jasmine rice 8

#### Prosecco Classic

Served with passion fruit, guava, or pineapple juice 69

#### Tropical Mimosa

Orange, grapefruit, pineapple, passion fruit or guava 15

#### Juice

Pineapple, orange, lilikoi, guava 8

#### Green Elixir

Kale, cucumber, apple, pineapple, ginger 7

#### Daily Booster Smoothie

Market fresh fruit blend 12

#### Milk

Whole, 2%, Skim, Almond or Soy 6

### CLASSICS

#### Keohole Lobster Omelet\* <sup>GF</sup>

Garden basil, tomato, mozzarella, caviar, organic greens 55

#### Makana Sunrise\* <sup>GF</sup>

Two local organic eggs, breakfast meat, island potatoes, toast 25

#### Loco Moco\*

Grilled Angus burger, steamed rice, mushroom gravy, fried eggs 27

#### Taro English Muffin Breakfast Sandwich\*

Smoked ham, over easy egg, tomato, cheddar cheese, island potatoes 19

#### Catch & Eggs\*

Locally sourced fresh fish, two fried eggs, steamed rice 29

#### Kalua Pork Eggs Benedict\*

Taro English muffin, poached eggs, hollandaise, pineapple salsa, island potatoes 25

### FROM THE GRIDDLE

#### French Toast\*

Pineapple, lilikoi curd, macadamia, guava syrup 19

### SIDES

#### Cured Meats\*

Applewood smoked bacon, smoked ham, pork, chicken pineapple, or Portuguese sausage 9

#### Island Potatoes <sup>GF V</sup>

Taro, Molokai sweet, fingerling, Maui onion, pineapple, jalapeno 7

### BOTTLE OF BUBBLES

#### Veuve Clicquot

Enjoy with passion fruit, guava, or pineapple juice 108

#### Dom Pérignon

Enhanced with passion fruit, guava, or pineapple juice 345

### BEVERAGES

#### French Press 10

#### Cappuccino or Latte 8

#### Espresso Shot Single 6 Double 9

#### Coffee 4

#### Tea by "T"

Earl Grey, Green Tea, Energy, Relax, Vanilla Rooibos, Caffeine-Free Chamomile Blossom or Peppermint 8

GF ~ Gluten Free V ~ Vegetarian

Parties of 8 or more will have an 18% gratuity applied to their bill.

\*\*\*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses as a health risk to everyone, especially elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.\*\*



**makana**  
TERRACE

**-SIGNATURE COCKTAILS 18-**

**Thai Swizzle** Ocean Vodka/**grapefruit**/Thai basil/**lime**/grapefruit bitters

**La Vida Aloha** Koloa White Rum/**macadamia nut**/pineapple juice/**lime**

**Aloha Attire** Suntory Toki/**allspice**/macadamia nut/**bitters**

**Hibiscus Negroni** Plymouth Gin/**Carpano Antica**/sweet vermouth/**Campari**/Hibiscus/**orange**

**Wayfinder's Song** The Botanist Gin/**lychee**/lemon/**rose**/violet

**-BEER SELECTION 8-**

**Big Wave Golden Ale**  
**Coconut Porter**  
**Fire Rock Pale Ale**

**Bikini Blonde Lager**  
**Long Board Lager**  
**Stella Artois**

**Big Swell IPA**  
**Blue Moon**  
**Sapporo**

**-NON-ALCOHOLIC ELIXIRS 8-**

**Frozen Mock'jito**

**Fresh Limeade**

**Lilikoi Mint Cooler**

**Fresh Lemonade**

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**-SMALL PLATES-**

Local **Ahi Poke\***/Maui Onion/**Ogo**/Inamona/**Sesame** 19

Organic **Beets**/Watermelon/**Goats Cheese**/Kale/Mac-Nuts/Island **Honey** <sup>GF V</sup> 14

Chilled **Hawaiian Prawns\***/Wasabi/Tomato/**Lime**/Shiso <sup>GF</sup> 18

**Grilled Beef** Pipikaula\*/Cherry Tomato/**Cucumber**/Sweet Onion/**Jalapeno** 19

**Crispy** Mochiko **Chicken**/Ginger/Kaffir Lime/**Sweet Chili** 14

Lomi Lomi **Salmon\***/Tomato/Maui **Onion**/ Hawaiian Chili/Thai **Basil**/ Toasted Rice 15

**Green Papaya** Salad/Long Beans/ Tomato/**Peanuts**/Lime/**Tamarind** <sup>GF V</sup> 14

**Avocado** Salad/**Arugula**/Tomato/**Hibiscus Dressing** <sup>GF V</sup> 13

Kahole **Lobster\***/Brown **Butter**/Bao Bun/Vegetable Pickle/**Chive** 21

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**-ENTREES-**

**Hawaiian Catch\***/Heart of Palm/**Coconut**/Grilled Asparagus/**Spicy Fruit Salsa** 36

**Wok Charred Ahi\***/Bok Choy/**Black Rice**/Kabocha/Pickled **Ginger** <sup>GF</sup> 36

Keahole **Lobster Fried Rice\***/Edamame/**Scallions**/Bean Sprouts/Toasted **Sesame** 37

Kona **Kampachi Misoyaki**/Lotus Root/**Shiitake**/Dashi Broth/**Chili** Threads 30

**Huli Huli Jidori Chicken**/Japanese **Eggplant**/Long Beans/**Edamame**/Okra 29

Kurobuta **Pork Chop Tonkatsu\***/Kales/**Cabbage**/Yuzu/Katsu Sauce 33

**Beef Tenderloin\***/Hearts of Palm/**Ho'I'o**/Charred Maui Onion/**Taro** Root <sup>GF</sup> 45

Prime **Beef Strip Steak\***/Mushrooms/Gochujang Potatoes/Peppers/Shiso Chimichurri 47

**Buffalo Tenderloin\***/Kauai **Coffee**/Molokai Sweet Potato/Alii **Mushroom**/Tamarind <sup>GF</sup> 44

**Shiitake Udon\***/Molokai Sweet Potato/**Eggplant**/Kombu/**Miso**/155 Degree **Egg** <sup>V</sup> 24

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**-DESSERT-**

**Kalamansi/Citrus Meringue/Basil/Macadamia Nut** Shortbread 14

**Coconut Cake/Spiced Koloa Rum/Vanilla/Guava** 12

Wailea **Chocolate/Tahitian Vanilla**, Apple **Banana** Caramel <sup>GF</sup> 15

**Coconut Boba** Tapioca/**Kefir Lime**/Hawaiian Chili/**Lilikoi** Sorbet <sup>GF</sup> 12

Ice Cream/**Wailea Chocolate/Tahitian Vanilla** Bean/Vegan **Kauai Coffee** 13

Sorbet/**Pineapple Coconut/Kett Mango**/Japanese Yuzu 13

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