

BREAKFAST

BREAKFAST BUFFET

Adult 43 Children 19

Light Fare

PRINCEVILLE POWER BOWL ^{GF}
Acai, Greek yogurt, fresh berries, banana, coco
lilikoi chia, house granola, Big Island honey 17

ALOHA AVOCADO TOAST ^{V DF}
Multigrain loaf, citrus, fresh and
pickled local vegetables, cilantro 18

SEASONAL VEGGIE SCRAMBLE ^{V GF}
Three whole eggs or egg whites, garlic,
Ali'i mushrooms 21

Local Grindz

KALUA PORK HASH
Sweet potato, scallion, onion, garlic, egg, Alep-
po pepper, choice of egg 24

TARO MUFFIN EGGS BENEDICT
Ham, poached eggs, roasted potatoes,
hollandaise 25

COCONUT FRENCH TOAST
Lilikoi, macadamia, guava syrup 19

Sides

TOASTED BAGEL 8
STEAMED JASMINE RICE 8
ROASTED VEGGIES 8
ROASTED POTATOES 8
CURED MEATS 9

Classics

MAKANA SUNRISE ^{GF}
Two local organic eggs, breakfast meat,
roasted potatoes, toast 25

MINI BELGIAN WAFFLES OR BUTTERMILK PANCAKES
Strawberry compote, vanilla bean crème
fraiche, lilikoi, guava or maple syrup 18

GF - Gluten Free V - Vegetarian VG-Vegan DF- Dairy Free Parties of 8 or more will have an 18% gratuity applied to their bill.
Please let us know if you have any food allergies and require menu information or other assistance. We will certainly do our best to accommodate your needs.

**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.

DRINKS

Non Alcoholic

COFFEE

Regular or decaf 5

JUICE

Pineapple, orange, lilikoi or guava 8

GREEN ELIXIR

Kale, cucumber, apple, pineapple ginger 12

DAILY BOOSTER SMOOTHIE

Market fresh fruit blend 12

MILK

Whole, 2%, skim, almond or soy 6

CAPPUCINO OR LATTE

Regular or decaf 8

ESPRESSO

Regular or decaf 3

TEA

Earl Grey, Green Tea, Chamomile or Peppermint 6

Wine

WHITE

PINOT GRIGIO 16|64

Jermann, Friuli

SAUVIGNON BLANC 14|56

Matanzas Creek,
Sonoma

CHARDONNAY 16|64

Ballard Lane, Paso
Robles

RED

PINOT NOIR 22|88

Hartford Court, Russian
River Valley

MERLOT 22|88

Duckhorn, Napa Valley

CABERNET SAUVIGNON

16|64

Ballard Lane, Paso Robles

Mimosas

PASS-O-GUAVA

Passionfruit, orange, guava 12

MAI TAI

Orgeat, lime, pineapple 12

GREEN WAVE

Midori, blue curacao, pineapple, sour mix 12

MOJITO

Mint, lime 12

Bubbles

BENVOLIO PROSECCO 56

ROEDERER 64

VEUVE CLIQUOT 136

MOËT & CHANDON ROSE 139

DOM PÉRIGNON 345

Bloody Mary

PRINCEVILLE MARY

Vodka, Princeville Bloody Mary recipe 13

ALOHA MARY

Organic Ocean Vodka, Princeville Bloody Mary
mix, Kauai guava wood smoked sea salt 15

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