

Aloha!

We love Brunch and hope that you do too!

We are excited to offer fresh produce from local farms,

Big Island Beef, fresh island fish, house-made bread and desserts, plus organic espresso, fresh squeezed juice and of course, a great cup of Java. (BYOB: you bring the champagne, we've got fresh squeezed OJ!)

SUNDAY BRUNCH

Kau Hā'ule Lau 2010

GUAVA BREAD PUDDING FRENCH TOAST

Served with triple berry compote, vanilla bean anglaise & toasted macadamia nuts. 11.95

ISLAND STYLE PANCAKES OR WAFFLE

Buttermilk banana pancakes or toasty Belgian waffle, topped with sliced bananas & macadamia nuts. Served with your choice of applewood smoked bacon or Portuguese sausage, a cup of fresh fruit and coconut syrup. 10.95

EGGS BENEDICT

Two large eggs, poached, w/sliced ham on a toasted croissant, topped w/house-made hollandaise sauce. Served with rustic potatoes. 12.95

Fresh Fish Benedict (today's fish instead of ham). 15.95

BIG ISLAND BASICS

Two eggs cooked your way; rice or rustic potatoes; Portuguese sausage or bacon & wheat toast. 8.95
(Add a cup of fresh tropical fruit, add \$2)

ROASTED VEGETABLE OMELETTE

A generous whole-egg* omelette filled with roasted veggies, Big Island goat cheese, macadamia nut pesto, avocado & parmesan cheese. Served with fresh fruit.
*Egg-whites upon request. 12.25

LUAU OMELETTE

A generous whole-egg omelette filled with slow roasted kalua pork, grilled pineapple, onion, cheddar & jack cheese. Served with rustic potatoes & apple-smoked bacon or Portuguese sausage. 11.25

BIG KAHUNA FISH BREAKFAST

Grilled fresh fish, two eggs cooked your way; rustic potatoes & a cup of fresh fruit. 13.95

PANILO PRIME RIB

Herb-crusted, oven-roasted prime rib. 8oz slice topped with two eggs of your choice, served with rustic potatoes, horseradish & au jus. 16.95

PROVENCAL TOFU SCRAMBLE

Sauteed tofu, garlic, onion, herbs, fresh spinach, tomato, kalamata olives, brown rice.
(vegan option) 9.95



FRESH FISH TACOS

Fresh fish of the day, charbroiled, served in two flour or corn tortillas w/cabbage & chipotle aioli. Served with black beans, tropical salsa & an organic greens side salad with balsamic vinaigrette. 13.95

NALU PLATTER

Trio of fresh island fish with daily preparation. MP

SUNSET BIG ISLAND BEEF BURGER

(Brunch version!) Crispy bacon & cheddar cheese on our (half-pound) charbroiled local grass-fed beef patty, with lettuce, tomato, sweet kula onion & roasted garlic aioli on our own toasted Kaiser roll. Served with an organic greens side salad or house-made fries. 11.95

THE MAUNA KEA

Oven-roasted turkey breast, provolone cheese, organic arugula, sliced avocado & roasted garlic aioli on our toasted house-made foccacia. Served with pasta salad.
half 8.25/full 10.25

THE VEGETARIAN

Island ripe tomato, cucumber, sliced avocado, organic greens, shredded carrot, macadamia nut pesto, a splash of balsamic reduction, all on our toasted house-made wheat roll. Served with pasta salad.
half 8.25/full 10.25

ISLAND LAVA JAVA SALAD

Lehua Farm's organic greens, shredded carrot, Big Island goat cheese and MinVista Farm's macadamia nuts, tossed in our lemon vinaigrette. 7.50/12.95

KAILUA GREEK SALAD

Lehua Farm's organic mixed greens with avocado, tomato, cucumber, bell pepper, shredded carrot, kalamata olives, garlic croutons, Big Island goat cheese and fried capers tossed in our house-made balsamic vinaigrette. 12.95

CHEF'S SOUP & SIDE SALAD

A cup of Chef's Soup du Jour served with a side organic mixed greens salad. Your choice of Caesar Salad or Island Lava Java Salad. 8.25



KEIKI PANCAKES a la Ella
Chocolate chip pancakes (our daughter's favorite), maple syrup & a slice of bacon 5.95

SCRAMBLED EGGS
& fresh fruit 5.95

SUNDAY BRUNCH FOR KEIKI

Choices provided for children 12 years & under, please.

KEIKI APPLE JUICE*
12oz apple juice 1.95

*(Keiki juice is not fresh squeezed. We do fresh squeeze juices to order, check out the drink menu if interested!)

SAMMY'S PB&J
with fries 4.95

BUZZ BURGER
plain burger & bun, french fries 5.95

CHEESE QUESADILLA
with carrot sticks 4.95