



Red Bull INFUSIONS

HOT & ICED DRINKS

	SML	MED	LRG
CAFFE FILTRO	\$3.50	\$4.15	\$4.85
CAFFE CON LATTE	\$3.95	\$4.65	\$5.15
AMERICANO	•	\$5.75	
ESPRESSO	SGL: \$2	2.95 DBI	L:\$3.55
ESPRESSO MACCHIATO	SGL: \$3	2.25 DBI	L:\$3.85
FLAT WHITE	\$4.85	\$5.85	\$6.35
LATTE	\$4.50	\$5.50	\$6.25
OAT ALMOND SOY LATTE	\$5.25	\$6.25	\$7.00
MATCHA LATTE	\$4.95	\$5.65	\$6.25
CAPPUCCINO	\$4.50	\$5.25	\$6.25
MOCHA	\$5.25	\$6.50	\$7.25
CARAMEL MACCHIATO	\$5.25	\$6.50	\$7.25
CHAI LATTE	\$4.95	\$5.65	\$6.25
HOT COCOA	\$4.25	\$4.95	\$5.65
HOT TEA	1 BAG \$3.95 2 BAGS \$4.65		
ICED TEA		\$4.65	\$5.15
ITALIAN SODA		\$4.85	\$5.65
CREMOSA		\$5.25	\$5.85

HAAAWAIIAN Pineapple, Coconut CREAM SODA Vanilla, Cream **ENDLESS SUMMER** Strawberry, Watermelon PEACHES N' CREAM Peach, Cream ALOHA MELON Pineapple, Watermelon PURPLE HAZE Lavender, Vanilla

CHERRY BOMB Cherry, Lime WHITE GUMMI BEAR Raspberry, Peach

MED LRG **AROMA AMORE** \$5.25 \$6.50 \$7.25 Raspberry White Chocolate Mocha **DOLCE & BANANA** \$6.50 \$7.25 Banana Chocolate Mocha **NERO AROMA** \$6.50 \$7.25 Blackberry Chocolate Mocho COCO CHOCO \$6.50 Coconut Chocolate Mocha **NUTELLA LATTE** \$6.50 Hazelnut Chocolate Mocha

- STRAWBERRY
- **COCO HEAD**
- GOTTA DATE
- **VERY BERRY ACAI SMOOTHIE • LEAN & GREEN**
- TROPICAL BREEZE

$\mathsf{COCKTAILS}^{\mathit{S}}$

ESPRESSO MARTINI

Signature Drink feat. our Award Winning Espresso & Kohana Kokoleka Rum

DON'T TELL ANYONE Bombay Sapphire Gin, St. Germain

MEXICAN MULE Casamigos Tequila, ginger beer, splash of pineapple

1944 MAITAI Plantation OFT Rum, Almond, Lime, Bitters

SSSHHHH MARTINI Grey Goose Vodka, Vanilla, Lime, Egg White

IT'S NOT I"LEGAL" Ilegal Joven Mezcal, Orange, Ancho, Lime

ALL DAY 8 BY THE GLASS

JEAN LOUIS SPARKLING WINE & SPARKLING ROSE

SPARKLING FLAVORS:

Orange | Guava Blackberry | Raspberry Pineapple | Strawberry

THE STATE OF THE REAL PROPERTY.

- BUDWEISER
- BIG WAVE DRAFT
- **BUD LIGHT**
- GOLD CLIFF IPA
- CORONA
- MICHELOB ULTRA
- HEINEKEN
- WHITE CLAW
- LONGBOARD

WHITE WINE by the glass Sauvignon Blanc & Chardonnay RED WINE by the glass Pinot Noir & Cabernet Sauvignon

Decialty WAFFLES

TRADITIONAL WAFFLE	\$13.75
Strawberries, bananas, blueberries,	
powdered sugar & syrup	
GUÁVA WAFFLE	\$16.75

Local guava syrup, berries, whipped cream & powdered sugar

TUXEDO WAFFLE \$16.75

Dark chocolate, white chocolate, ice cream whipped cream & chocolate chips

\$16.75 **GREEN TEA WAFFLE**

Matcha waffle, ice cream, pineapple, coconut & whipped cream

\$16.75 SALTED CARAMEL WAFFLE

Pink Himalayan salt, caramel, bananas, ice cream & whipped cream

SUNNY SIDE WAFFLE \$17.65

Egg, 3 strips of bacon, syrup, butter & orange slices

\$18.50 **ACAI WAFFLE**

Acai sorbet, granola, berries, honey, bee pollen & coconut

MORNING FEAST

Two eggs, bacon, Portuguese sausages,

\$19.65

toast and salad

GF OPTIONAL +\$1.50

DDITIONAL SIDES

BACON | SAUSAGE \$3.50 \$3.50 EGG \$3.50 \$1.50 PEANUT BUTTER **FRUITS** CHEESE **ICE CREAM**

All sandwiches are panini pressed and served with side salad or chips.

HAM & CHEESE CROISSANT

\$15.85

Ham, egg, spinach, tomatoes and pepper jack cheese served on warm croissant

CAPRESE

\$14.50

Pesto with pine nuts and Parmesan spread on an Italian telera roll with sliced mozzarella, tomatoes, arugula leaves and a balsamic reduction drizzle

TURKEY PESTO

Homemade pesto aioli, thinly sliced turkey, provolone cheese, spinach & tomatoes, prepared on a telera roll

BACON BAGEL

Everything Bagel with sweet & spicy mustard, crispy bacon, egg patty and cheddar cheese

HAM & CHEESE CROISSANT

S11.75

Smoked ham with cheddar cheese

EGG BENEDICT

a half everything bagel with protein of your choice and drizzled with our famous lilikoi infused hollandaise sauce

A poached egg served on VEGGIE BENEDICT \$17.65

SMOKED SALMON \$18.65

HAM OR TURKEY \$17.65

ONO FRENCH TOAST

\$17.65

Hawaiian sweet bread served with berries, syrup & powdered sugar GF OPTIONAL +S1.50

BANANA BREAD FRENCH TOAST

S17.65

Served with sliced banana, powder sugar, maple syrup, whipped cream and crushed macadamia nuts

AVOCADO TOAST

S16.85

Toasted sourdough bread with avocado spread, feta cheese, sunflower seeds, pumpkin seeds, raisins, cherry tomatoes and a balsamic reduction drizzle THE RESIDENCE OF THE PROPERTY OF THE PROPERTY

MUFFINS

Double Chocolate, Blueberry Crumb

BANANA BREAD GUAVA BREAD COCONUT &

CROISSANT \$4.65

PINEAPPLE BREAD





GREY GOOSE



BEER & **PIZZA**





Green Tea

Lemon Drop Te-killa

CALBOWLS

GF GRANOLA OPTIONAL

12_{oz}

ORIGINAL BOWL

S14.85

Granola, bananas, strawberries, blueberries, shaved coconut, bee pollen & honey

TROPICS BOWL (*)

\$15.95 S13.95

Granola, kiwi, pineapple, papaya, strawberries, shaved coconut, almonds, bee pollen & honey

P.B. DELIGHT

\$13.95 \$15.95

Granola, peanut butter, bananas, blueberries, goji berries, shaved coconut, bee pollen & honey

BERRY BOWL

\$13.95 \$15.95

Granola, strawberries, blackberries, raspberries, blueberries, chocolate chips, bee pollen & honey

S POPCORN

with Mochi Crunch

C EDAMAME Dressed in our Asian

House Sauce **SO** CANDIED BACON

Maple, Brown Sugar, Pepper, Mac Nuts & Jalapeño

SO NO FRY DEEP FRIED ICE CREAM

Tahitian Vanilla Bean Ice Cream rolled in Crunchy, Salty Goodness

SOUL OF FRIES House Seasoning

§ 10 BBQ SLIDERS 3 Chicken Sliders, BBQ Sauce with Pepper

Jack Cheese

\$10 50 CHIPS & DIP

Cafe Style Tortilla Chips served with Salsa and freshly made Guacamole

§1 PIZZA

U Choice of

Cheese, Margherita, Pepperoni, or Pesto

CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS