

Island Tastes To Go

6:00 am - 11:00 am



island grown pineapple and papaya gf v	13
coconut and papaya chia pudding gf v toasted coconut & fresh berries	14
seasonal tropical fruit plate gf v fruit yogurt	16
steel cut oatmeal anahola granola brown sugar	11
avocado toast v focaccia avocado arugula lemon oil tomato balsamic glaze	21
smoked salmon bagel norwegian smoked salmon red onion capers tomatoes cream cheese eggs	21
buttermilk pancakes choice of: berries bananas chocolate chips macadamia nuts maple syrup or coconut syrup	20
hawaiian sweet bread french toast lilikoi creme anglaise candied pepper bacon	20
belgian waffle choice of: berries bananas chocolate chips macadamia nuts maple syrup or coconut syrup	20
two cage free eggs any style + hash brown potatoes & choice of: bacon portuguese sausage chicken sausage	21
traditional eggs benedict + canadian bacon poached eggs hollandaise hash brown potatoes	24
loco moco + grassfed beef patty over easy eggs homemade demi-glace mushroom gravy	24
seared ahi benedict + toasted focaccia shimeji mushrooms poached eggs hollandaise	29

beverages

soft drinks	4
sierra mist diet sierra mist pepsi diet pepsi mt dew mug root beer	
milk	5
whole skim soy almond milk	
chilled juices	8
v-8 apple guava passion orange grapefruit pineapple cranberry	
evian water	8
pellegrino	small 8 large 12
fresh squeezed orange juice	small 9 large 15
fresh smoothies	10
banana-strawberry mango	
extracted juices	11
carrot melon	
fresh fruit sparkler (non alcohol)	6
island fresh fruit puree sparkling water	

coffee & tea

fresh brewed			
hawaiian paradise coffee	small 5	large 6	
café latte			8
espresso steamed milk			
island coconut latte			8
coconut syrup espresso steamed milk			
cappuccino			8
espresso steamed milk froth			
tazo tea	small 4	large 6	

cocktails

mimosa	11
gloria ferrer brut and orange juice	
kamaaina bloody mary - classic with a local twist	13
house vodka lime olives	
float of hawaiian chili pepper water	

kids menu

includes fruit and choice of low-fat milk, chocolate milk, or fresh juice

ham fried egg & cheese melt hawaiian sweet bread	10	fruit bowl yogurt & strawberries	7
sweet bread french toast	8	pancakes plain or chocolate chips, syrup and powdered sugar.	8
cereal	6	scrambled eggs with bacon toast	8
your choice of raisin bran, frosted flakes, fruit loops, special k, granola, or cheerios, 1% milk, soy or almond milk.			

|v| vegetarian |gf| gluten-free

+ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All In-Room Dining orders are subject to state and local taxes, a \$4.00 delivery charge and a service charge of 21%. The service charge includes gratuity. A portion of the service charge is being used to pay for costs or expenses other than wages and tips of employees.

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