

IN-ROOM DINING

6:00AM - 11:00AM



maui pineapple spears gf v	11
ripe local half papaya gf v	11
steel cut oatmeal granola honey dried pineapple	11
seasonal & tropical fruit plate gf v fruit yogurt	16
granola parfait v mango puree raspberry granola chia seed	12
smoked salmon bagel norwegian smoked salmon red onion capers tomatoes cream cheese eggs	21
avocado toast v focaccia avocado micro greens cherry tomato lemon zest	21
two cage free eggs any style + bacon portuguese sausage chicken sausage breakfast potatoes	21
traditional eggs benedict + canadian bacon poached eggs hollandaise breakfast potatoes	23
build your own pancake v berries bananas chocolate chips macadamia nuts maple syrup or coconut syrup	19
belgian waffle v mixed berry compote butter maple syrup or coconut syrup	19
molokai rainbow bread chocolate honey peanut butter cream cheese	19
loco moco + beef patty sunny side up egg mushroom & onions brown gravy	22
huevos rancheros beans sunny side up egg salsa quemada cotija cilantro green onion	22

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	
hawaiian volcanic water	10
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 - <i>classic with a local twist</i>	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

cereal	6
raisin bran frosted flakes fruit loops special k granola cheerios 1% milk soy almond milk	
cubed fruit and honey yogurt	6
pineapple cantaloupe watermelon banana strawberries honey yogurt dip	
nutella french toast	8
banana strawberries	
v vegetarian gf gluten-free	
rise and shine quesadilla	8
scrambled eggs melted cheddar cheese flour tortilla (GF available) choice of: ham sausage tomato olive bell pepper	
pancakes	8
plain or chocolate chip syrup powdered sugar	
scrambled eggs and chicken sausage toast fresh fruit	8

+ 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.