

Breakfast Favorites served all day

Tartiné Steak

Toasted sourdough bread topped with grilled New York steak, caramelized onions, sautéed mushrooms, served with crispy potatoes with a French béarnaise sauce **16**

Loco Moco

Fresh ground beef patty served over white rice smothered in our house-made brown gravy topped with caramelized onions and two fried eggs **14**

Egg Bénédict

Two English muffins topped with poached eggs with your choice of smoked ham or smoked salmon covered with French hollandaise and smoked paprika
13 HAM 14 SMOKED SALMON

Paniolo Breakfast Skillet

Farm fresh scrambled eggs Portuguese sausage and crispy potatoes with onions and bell peppers **13**

Classic Platter

Your choice of breakfast sausage, spam Portuguese sausage, or ham, with two eggs, and a choice of rice, toast, or crispy potatoes **12**

Crispy Spam Plate

Fried rice with onions, ginger, scallions topped with crispy deep-fried spam and two farm fresh fried eggs **13**

Corn Beef Hash

Corn beef hash (potatoes) patty served with rice and two eggs cooked to order **13**

Chicken Cordon Bleu

Crispy chicken cordon bleu, topped with gravy & served with crispy potatoes **14**





House Signature Omelettes

Hearty three egg omelette served with one choice of rice, toast, or crispy potatoes

Ham and cheese **12**

Spinach and mushroom **12**

Ratatouille **12**

Fried Portuguese sausage and spam **12**

Ham and potatoes **12**

Smoked salmon with spinach and onions **13**

BRUNCH FAVORITES

OPEN FACED BAGEL with herbed cream cheese spread topped with smoked salmon, capers, crumbled hard boiled eggs. Served with a side of mixed greens with champagne vinaigrette dressing **14**

HAM & CHEESE CROISSANT topped with two fried eggs, served with a side of mixed greens with champagne vinaigrette dressing **13**

EGGS FLORENTINE crispy prosciutto with two poached eggs, fresh spinach and tomato on an english muffin with house-made mornay cheese sauce. Served with a choice of crispy potatoes or mixed greens with champagne vinaigrette **13**

COCONUT FRIED RICE island-style fried rice made with coconut milk, fried with chopped Portuguese sausage and eggs, topped with green onions **13**

Stuffed French Crêpe _____

Sautéed Chicken

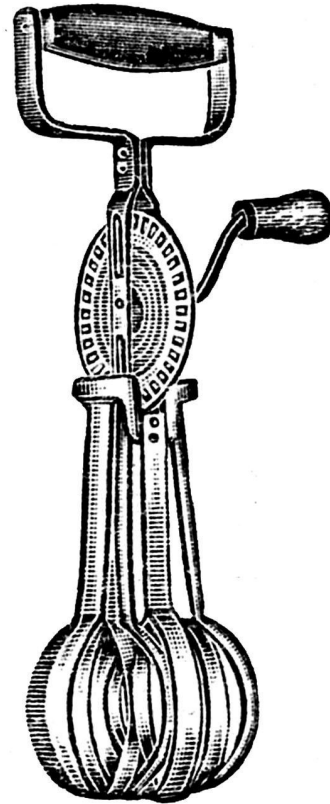
Fresh crêpe stuffed with sautéed chicken, spinach, fresh mushrooms, and onions topped with mornay cheese sauce **13**

Mango Strawberry Guava

Fresh crêpe stuffed with fresh strawberry, mango and guava preserves topped with house-made whipped cream and powdered sugar **11**

Banana & Nutella

Fresh crêpe stuffed with fresh bananas and Nutella spread, topped with house-made whipped cream and powdered sugar **11**



_____ French Toast & Pancakes & Sweets

Classic French Toast

made with vanilla egg batter served with house-made whipped cream **10**

French Toast Stuffed

with homemade strawberry-peach preserves, topped with candied bacon and toasted pecans **11**

Banana Pancakes

topped with sliced bananas in caramel sauce, maple sugar bacon, and powdered sugar **11**

Apple Beignets

Apple and salted caramel beignets served with pork sausages **11**

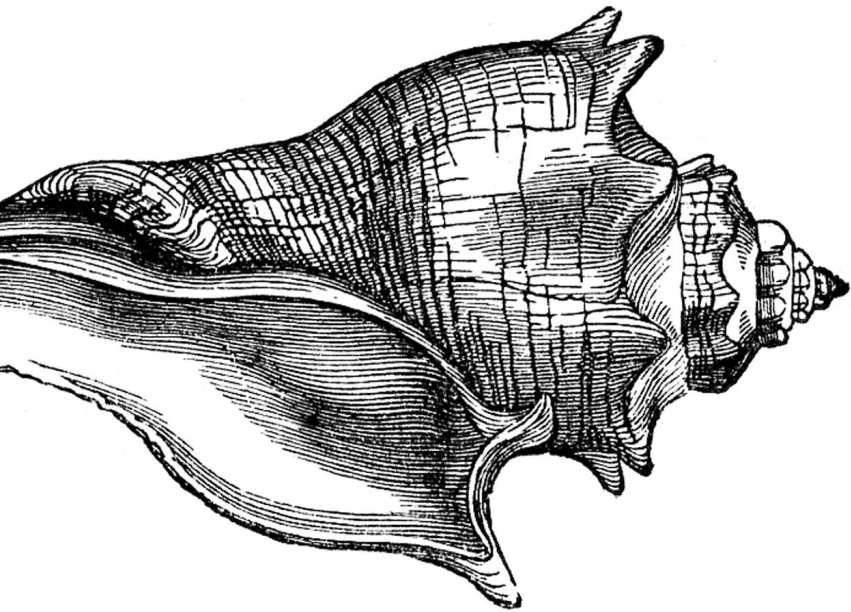
Guava Chiffon Pancakes

Fluffy buttermilk pancakes topped with house-made guava chiffon syrup **10**



LUNCH

served at 11am



Fresh Salads

LOMI LOMI SALMON served on a bed of leafy Romaine with house-made wonton crisps **12**

POTATO & SMOKED SALMON SALAD with capers, fresh dill, and red onions, topped with a dijon mustard vinaigrette served with salad **11**

SALADE de CHEVRE CHAUD AUX NOIX breaded goat cheese with spring salad and toasted walnuts with balsamic dressing **10**

FAVORITES

PULEHU TRI-TIP STEAK SANDWICH Hawaii style pulehu-cooked tri-tip steak sandwich, topped with crispy Maui onions and served with French fries **15**

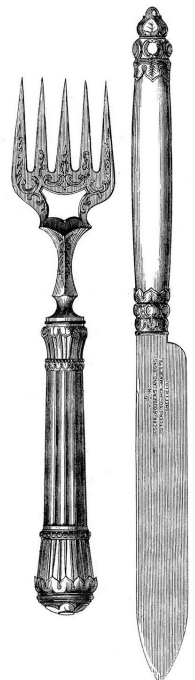
CROQUE MADAME pain de mie (white bread) layered with Swiss cheese and smoked ham topped with a sunny side up egg. Served with a choice of house potatoes, crispy fries, or mixed greens with champagne vinaigrette **13**

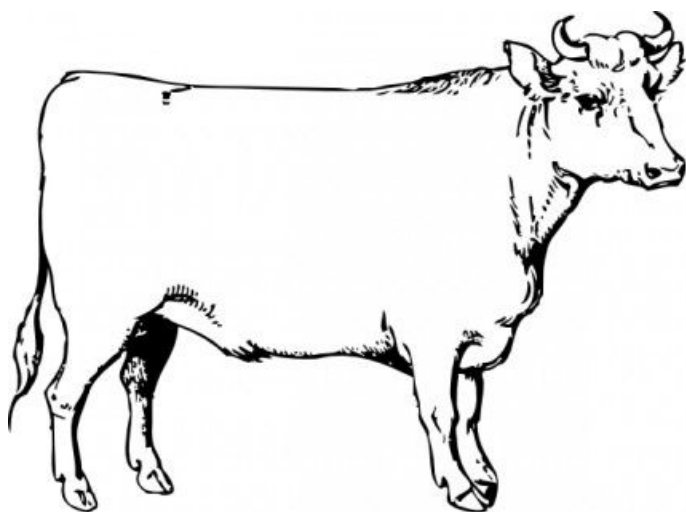
LOCO MOCO FRIES golden crisp fries layered with a fresh ground beef patty smothered in our house-made brown gravy topped with two fried eggs **14**

SAUTÉED CHICKEN BREAST with vegetable risotto and dijon mustard sauce **14**

MAMAN RATATOUILLE fresh homemade Ratatouille stuffed in a crêpe served with eggs of your choice **12**

KALUA PIG SLIDERS island-style smoked pulled pork topped with a pickled pineapple and mango slaw on Hawaiian sweet rolls. Served with a choice of house potatoes, crispy fries, or mixed greens with champagne vinaigrette **13**





Burgers & Beef

le FRENCH BURGER made with fresh ground beef, caramelized onions, mushrooms, tomatoes, and blue cheese with béarnaise sauce.
Served with French fries **14**

KAHALU'U BURGER made with fresh marinated ground beef topped with fried Maui onions and mango-pineapple-spam chutney.
Served with French fries **14**

MAIN ST BURGER made with fresh ground beef, smoked bacon, lettuce and tomato.
Served with French fries **13**

STEAK MAITRE d'HOTEL BUTTER grilled New York steak with Maître d'Hôtel butter and tomato provençale. Served with French fries **21**

Ocean Things

KAHUKU-STYLE GARLIC PRAWNS shrimp marinated in olive oil, fresh chopped garlic, thyme, and lemon butter.
Served with rice and Asiago cheese roll **15**

GRILLED SALMON Salmon grilled with caper and lemon relish, served with Truffle risotto and roasted cauliflower **20**





THIRST QUENCHERS

SODAS *by the can 1.50*

coca-cola . coke zero . diet coke . sprite . A&W rootbeer

JUICE 2 mango . guava . apricot . peach

FRESH ORANGE JUICE 3.50

HOUSE COFFEE *with refills 3*

MIMOSAS *by the glass 5 by carafe 20*

orange . guava . mango . passion fruit
(please check with server if passion fruit is available)

PUNAHELE SANGRIA *by the glass 8 by carafe 30*

housemade with red wine . lychee . strawberries . mango . pineapple

ICED TEAS 2 sweet tea . unsweetened . hibiscus . mango-passionfruit
(subject to change, please check with server)

BOTTLED BEERS 6

LONGBOARD ISLAND LAGER . BIG WAVE GOLDEN ALE . HANAIEI ISLAND IPA
PYRAMID HEFEWEIZEN . GUINNESS STOUT . BLUE MOON . LAGUNITAS IPA . HEINEKEN

WINE

current offerings

DOMAINE DE LA MONETTE

2017 La Monette "Terroirs de Mellecey" Bourgogne Pinot Noir

glass 12 bottle 40

DOMAINE JEAN-JACQUES AUCHER

2017 Jean-Jacques Auchere Sancerre Blanc

glass 12 bottle 40

ATLAS WINES - OREGON & CALIFORNIA

2017 Oro Bello Chardonnay Napa & Monterey

glass 10 bottle 32

ATLAS WINES - OREGON & CALIFORNIA

2017 Omen Pinot Noir Rouge Valley

glass 11 bottle 37

LYETH ESTATE - CALIFORNIA

2016 Lyeth Cabernet Sauvignon California

glass 9 bottle 28

Corkage Fee \$15 *per bottle*