

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 Bénédicte

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 topped with gravy and two eggs cooked to order **13**

Chicken Cordon Bleu

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

Monte Cristo

pain de mie (white bread) layered with Swiss cheese and smoked ham, dipped in french-egg batter & served with crispy potatoes **13**





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**

Have any of our House Signatures rolled in a fresh crêpe.

Served with your choice of rice, toast, or crispy potatoes.

- Ham, cheese & scrambled egg **13**
- Spinach, mushroom & scrambled egg **13**
- Fried Portuguese sausage, spam & scrambled egg **13**
- Ham, potatoes & scrambled egg **13**
- Smoked salmon with spinach, onions & scrambled egg **14**

BRUNCH FAVORITES

ALOHA TOWER house coconut fried rice topped with a fresh ground beef patty, crispy spam, and topped with two fried-eggs **18** add bacon +1

OPEN FACED BAGEL with 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

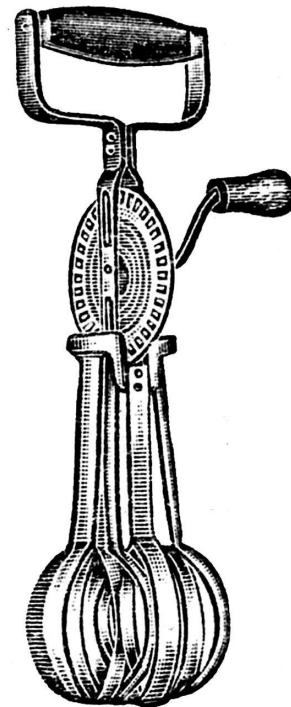
Fresh crêpe stuffed with sautéed chicken, spinach, fresh mushrooms, and onions topped with mornay cheese sauce **13**

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**

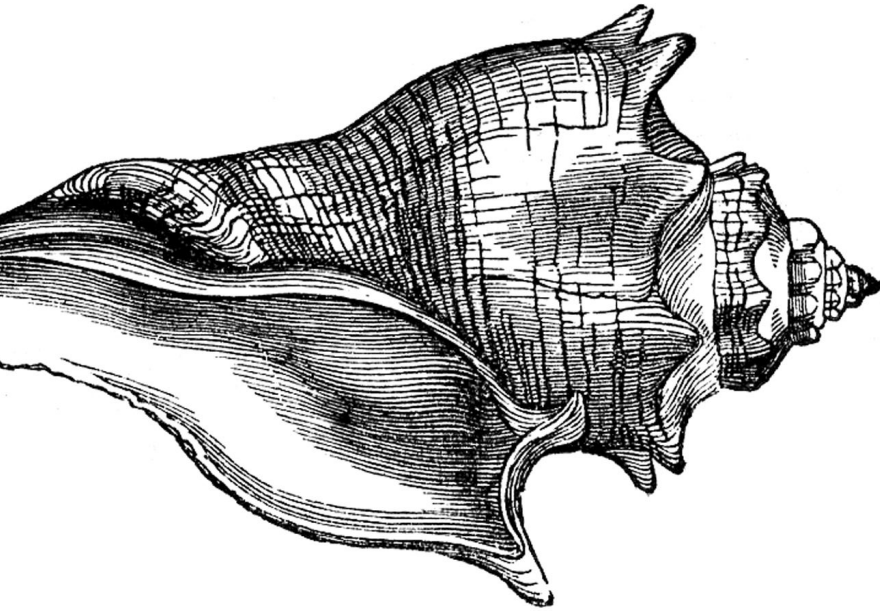
Guava Chiffon Pancakes

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

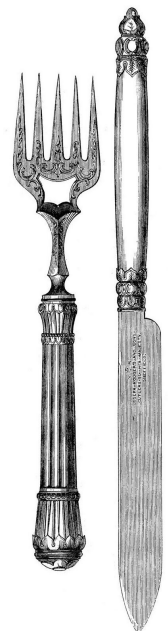
PULEHU TRI-TIP STEAK SANDWICH Hawaii style pulehu-cooked tri-tip steak sandwich, topped with gravy and crispy Maui onions and served with French fries **15**

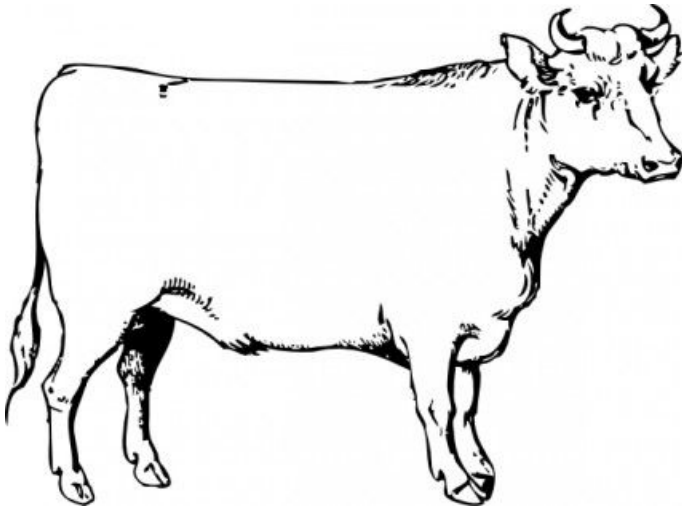
CROQUE MADAME pain de mie (white bread) layered with Swiss cheese and smoked ham topped with a sunny side up egg. Served with a choice of house potatoes, crispy fries, or mixed greens with champagne vinaigrette **13**

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**

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** add cheese +1

MAIN ST BURGER made with fresh ground beef, smoked bacon, lettuce and tomato.
Served with French fries **14** add cheese +1

STEAK MAITRE D'HOTEL BUTTER grilled New York steak with Maître d'Hôtel butter and tomate 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**



KEIKI MENU *kid's menu*

KIDS PANCAKE PLATE one pancake, one egg cooked to choice, with bacon or sausage **7**

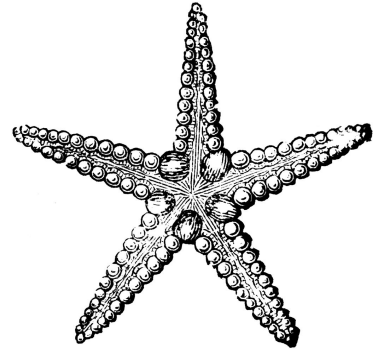
FRENCH TOAST one french toast, one egg cooked to choice, with bacon or sausage **7**

KIDS CLASSIC with one egg cooked to choice, crispy potatoes, toast and your choice of bacon or sausage **7**

HAM & CHEESE CREPE fresh crepe with ham and cheese **7**
cheese only **6**

MINI LOCO MOCO fresh ground beef patty served over rice topped with brown gravy and a fried egg **7**

MINI KIDS BURGER fresh ground beef hamburger served with fries **7**



on the **SIDE**

ONE EGG **2**

SPAM or PORTUGUESE SAUSAGE **5**

BACON OR LINKS **4**

HAM **4**

SIDE OF WHITE RICE **2**

BAGEL & CREAM CHEESE **4**

COUNTRY RED POTATOES **5**

CRISPY POTATOES OR FRENCH FRIES **5**

SIDE OF TOAST **3**

SIDE OF FRIED RICE **4** COCONUT FRIED RICE **5**

DESSERT *sweets*

Fondant au Chocolat **8**

homemade chocolate fondant with strawberry coulis

Vanilla Crème Brûlée **8**

Coconut Haupia **7**

*sweet creamy coconut custard
with fresh strawberries and toasted coconut*

Coconut Chocolate Macaroon **7**

coconut macaroon dipped in chocolate

THIRST QUENCHERS

SOFT DRINKS *by the can* **1.50**
coca-cola . coke zero . diet coke . sprite . A&W

JUICE **2**
mango . guava . apricot . peach

FRESH ORANGE JUICE **3.50**

HOUSE COFFEE *with refills* **3**

ICED TEA
sweet tea **2** . unsweetened **2** . hibiscus **3** . mango-passionfruit **3**

PUNAHELE SANGRIA
by the glass **8** *by pitcher* **30**
housemade with red wine
lychee . strawberries . mango . pineapple

MIMOSAS
by the glass **6** *by carafe* **24**
orange . guava . mango . passion fruit

BEER bottled **6**

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

WINE

current offerings . subject to change

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*