



apps & pupus

BUTTER BISCUIT FLIGHT \$12

Flaky buttermilk biscuits served with liliko'i butter, Ahualoa cinnamon honey butter, and guava jelly. Sub Cheddar Chive Biscuit \$2

BARREL OF BACON \$14

Brown Sugar & Pepper Bacon to share.

HAWAIIAN POUTINE FRIES \$16

Crispy fries smothered in brown gravy with Portuguese sausage crumble, cheddar cheese, scallions, and sour cream.

CHICKEN TENDERS & FRIES \$19

Three sake-brined chicken tenders with fries and your choice of two handcrafted dipping sauce: Maui Onion Ranch, Blue Cheese, Guava Huli-Huli BBQ, and Liliko'i Sweet Chili.

BEEF TALLOW CHICKEN WINGS & CRUDITÉ \$19

Chicken wings with your choice of two handcrafted dipping sauces: Maui Onion Ranch, Blue Cheese, Guava Huli-Huli BBQ, and Liliko'i Sweet Chili.



Choice of house-made biscuit or sourdough English muffin, topped with Miso Hollandaise, two poached eggs, and your choice of side: Steamed Rice, Country Sweet Potato Medley, or Fruit Cup. +4 Meat Fried Rice

✓ HĀMĀKUA HARVEST BENEDICT \$17

Ali'i mushrooms, caramelized onions, tomato, and sautéed spinach, Szechuan Garlic Chili Oil.

*KALUA PORK BENEDICT \$18

Kalua pork, caramelized onions, and sautéed spinach.

*HONEYBIRD BENEDICT \$18

Sake-brined fried chicken, liliko'i honey drizzle, and pickled onions.

GLOBAL BRUNCH TOUR

Choice of: Steamed Rice, Country Sweet Potato Medley, or Fruit Cup. +4 Meat Fried Rice

LOCO MOCO \$19

*Butcher's Blend Beef, rice, two over-easy eggs, and brown gravy.

SHRIMP & GRITS \$24

Garlic shrimp, cherry tomatoes, Brown Sugar & Spice Bacon, cheesy grits, and Hawai'ian chili pepper water.

✓ CHILAQUILES \$18

Crispy tortillas, refried beans, guajillo sauce, poached eggs, cotija cheese, crema, and cilantro. +\$5 add Kalua Pork

OXTAIL SOUP \$22

Slow-simmered oxtail broth with tender oxtail, bok choy, ginger, green onions, cilantro, baby watercress, served with a side of rice.



✓ PAPAYA & YOGURT BOAT \$12

Greek yogurt, house granola, and local honey.

✓ AVOCADO TOAST \$13

Focaccia toast, avocado, tomato, watercress.

HILO CHICKEN CRUNCH SALAD \$22

Grilled chicken, romaine, Napa cabbage, tomato, cucumber, carrots, mandarin oranges, Hilo One-Ton Chips, macadamia nuts, Sesame-Ginger Dressing and Wasabi Aioli drizzle.

FRESH BAKED

BISCUIT bar

BAKED FRESH

HEN HOUSE FAVORITES

*THE MOA \$17

Sake-brined fried chicken, cheddar cheese, liliko'i honey drizzle, over-easy egg.

*THE PUA'A \$20

Portuguese sausage, Brown Sugar & Pepper Bacon, kalua pork, provolone cheese, sausage gravy, over-easy egg.

THE KAMUELA \$18

*Crispy chicken fried steak, Brown Sugar & Pepper Bacon, Havarti cheese, brown gravy, over-easy egg.

✓ THE 'ĀINA \$17

Sautéed Ali'i mushrooms, caramelized onions, spinach, mushroom gravy, and Peta & Chive Aioli Cheddar Biscuit.

*BISCUIT & GRAVY \$13 SINGLE | \$22 DOUBLE

Buttermilk biscuits smothered in sausage gravy, served with eggs your way.

BUILD YO' OWN BISCUIT STACK

Start with one flaky buttermilk biscuit - \$15 Includes one meat, one local *egg, and one cheese, and your choice of side.

CHOOSE YOUR MEAT:

Fried Chicken, Chicken Fried Steak, Portuguese Sausage, Kalua Pork, Brown Sugar & Pepper Bacon, SPAM, or Ham

CHOOSE YOUR CHEESE:

Cheddar, Swiss, Provolone, Havarti, Brie, Feta

ADD ONS:

Add Biscuit +\$4 · Add Meat +\$6 · Add *Egg +\$3 · Add Cheese +\$3 · Avocado +\$3 · Sautéed Mushrooms +\$3 · Liliko'i Slaw +\$2 · Pickled Onions +\$2 · Caramelized Onions +\$2

ADD GRAVY OR HOLLANDAISE +\$3:

Sausage Gravy, Brown Gravy, Mushroom Gravy, Miso *Hollandaise

ADD SAUCE +\$2:

Maui Onion Ranch, Blue Cheese, Guava Huli-Huli BBQ, and Liliko'i Sweet Chili, Szechuan Garlic Chili Oil

eggy entrees



Served with your choice of side: Steamed Rice, Country Sweet Potato Medley, or Fruit Cup, and biscuit or focaccia toast..

+4 Meat Fried Rice

*BIG ISLAND BREAKFAST PLATE \$19

Two eggs, choice of two meats (Kalua Pork, Portuguese Sausage, Brown Sugar & Pepper Bacon, Ham, or SPAM), and side.

*STEAK & EGGS \$33

12oz NY steak, grilled Maui onions, two eggs your way.

*CHICKEN FRIED STEAK \$19

Crispy chicken fried steak, brown gravy, two eggs your way.

HAWAIIAN HARVEST OMELETTE \$17

Farmers market vegetables, caramelized onions, and cheddar cheese.

✓ KONA COWBOY OMELETTE \$18

Kalua pork, Portuguese sausage crumble, bell peppers, mushrooms, caramelized onions, and cheddar cheese.

PANILO OMELETTE \$18

Prime rib, bell peppers, mushrooms, caramelized onions, and Swiss cheese, with a touch of brown gravy.

CRAB & BRIE OMELETTE \$24

Crab, spinach, caramelized onions, brie cheese and chives.



CHICKEN & WAFFLE \$20

Fried chicken, pineapple macadamia nut waffle, liliko'i butter, and maple syrup.

MAC NUT COCONUT WAFFLE \$17

Our macadamia nut waffle, whipped cream, butter, and coconut syrup.

LILIKO'I RICOTTA PANCAKES \$17

Liliko'i ricotta pancake, liliko'i butter, powdered sugar, and maple syrup.

MOCHI BANANA PANCAKES \$17

Mochiko pancakes, ripe banana, honey butter, and crushed macadamia nuts.

GIANT UBE CINNAMON ROLL \$8

Warm ube cinnamon roll with cream cheese glaze.

BROWN BUTTER TAHINI PIZZOOKIE \$18

Choice of Chocolate Chip or White Chocolate & Macnut Cookie, Choice of Seasonal Ice Cream and whipped topping.

TROPICAL DREAMS SUNDAE \$14

Seasonal flavors, liliko'i caramel, and whipped cream.

SEASONAL TROPICAL CAKE \$14

Ask Server

BETWEEN 2BUNS



Served with Fries or Side Salad and house-made dill pickles. Add a cup of soup for +\$7

FRIED CHICKEN SANDWICH \$21

Sake-brined fried chicken, cheddar cheese, liliko'i slaw, onion, tomato, and house pickles on a taro bun.

*KOHALA BURGER \$22

Butcher's Blend Beef, lettuce, tomato, caramelized onions, cheddar cheese, and garlic aioli on taro bun.

KALUA PORK SANDWICH \$19

Kalua pork, provolone cheese, caramelized onions, crunchy onion, and Guava Huli-Huli BBQ sauce on taro bun.

*KONA KAMPACHI SANDWICH \$24

Seared kampachi, arugula, tomato, onion, avocado, and liliko'i mustard aioli on focaccia.

✓ MAUNA KEA VEGGIE MELT \$17

Mushrooms, roasted red peppers, spinach, Havarti cheese, and feta & chive aioli on focaccia.



drink MENU

COFFEE & ESPRESSO

\$4 Extra for Peaberry, Natural, or Honey

Drip \$5 · Cold Brew \$6

Espresso - S \$4 | D \$6

Americano \$5

Latte \$6

Cappuccino \$6

Mocha \$7

Pour-Over \$9 · French Press \$14

Add flavor +\$1

FRESH JUICES

Fresh OJ \$9 / \$13

POG or Guava \$6

Green Garden Cold Press \$13

TEA & SODA

Hot Tea \$4 · Iced Tea \$5

Chai Latte \$8 · Matcha Latte \$9

Hot Chocolate \$5

Fountain Soda \$5

BRUNCH COCKTAILS

Island Mimosa - \$10

orange · liliko'i · guava · pineapple

Island Mimosa Flight - \$22

Bloody Mary - \$12

vodka or sake · house Bloody · lemon

"The Works" - \$22

kettle one · chicken or beef slider ·

bacon · pickled vegetables

Kai Tai - \$17

kula coconut & dark rum · fresh citrus

island bitters

Lilikoi Paloma - \$17

tequila · liliko'i · grapefruit · lime

Espresso Martini - \$17

vodka · espresso · coffee liqueur

Kona Coffee Old Fashioned - \$17

bourbon · Kona coffee syrup · bitters

Island Spritz - \$17

vodka, gin, or tequila · citrus · tropical

fruit · prosecco

Brunch Shandy - \$10

local lager · fresh citrus

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

✓ Vegetarian



BISCUIT & GUAVA JELLY \$4

Flaky buttermilk biscuit served with guava jelly.

KŪKŪ \$7

One buttermilk biscuit and sausage gravy.

TŪTŪ \$7

Papaya boat with Greek yogurt, house granola, and local honey.

\$7 SUNRISE MIMOSA

\$8 BLOODY MARY

\$9 ESPRESSO MARTINI

MAKALI'I \$10

One buttermilk biscuit, one *egg, and Portuguese sausage.

RISE-N-SHINE \$11

Skillet breakfast with sweet potato medley, kalua pork, scrambled egg, and sausage gravy.

HANGOVER \$12

Flaky buttermilk biscuits, fried rice, bacon, over-easy *egg, and brown gravy.

KEIKI MENU

KEIKI BREAKFAST \$12

Pick two: Meat · Egg · Biscuit · Pancake · Rice · Country Sweet Potato Medley · Fruit Cup

KEIKI LUNCH \$12

Pick One: Keiki Burger · Grilled Cheese · Chicken Tender · Choice of: Fries · Fried Cheese Curds, Rice or Fruit Cup



our food, our standard

We cook food we are proud to serve to our own families – thoughtfully prepared and made fresh each day. That includes Grandma's Southern biscuits, made by hand, alongside a menu rooted in care, tradition, and quality. We are a **scratch kitchen**, proudly serving items made right here on the island.

Supporting our island food producers – cultivating crops, raising livestock, harvesting seafood, providing Hawai'i cage-free eggs, and sourcing antibiotic-free chicken – is a core part of our philosophy.

We fry in 100% beef tallow. We use real butter and serve 100% pure maple syrup. We proudly offer 100% Kona Coffee from Misma Lani Farms.

These are intentional choices rooted in tradition, quality, and care. We believe how food is prepared matters – and that a great meal should leave you feeling satisfied, nourished, and genuinely well cared for when you head home.

VEGETARIAN OR AVOIDING BEEF?

Please let your server know and we're happy to prepare your food using avocado oil.

from our

'OHANA

to yours



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