



*apps & pupus*

**BUTTER BISCUIT FLIGHT \$12**  
Flaky buttermilk biscuits served with liliko'i butter, cinnamon honey butter, and guava jelly. Sub Cheddar Chive Biscuit \$3

**BASKET OF BACON \$15**  
Brown Sugar & Pepper Bacon to share.

**HAWAIIAN POUTINE FRIES \$20**  
Smothered in brown gravy with Portuguese sausage crumble, cheddar cheese, scallions, and ranch drizzle.

**CHICKEN TENDERS & FRIES \$22**  
Two sake-brined chicken tenders with fries and your choice of two handcrafted dipping sauces: Maui Onion Ranch, Blue Cheese, or Guava Huli-Huli BBQ.



Topped with Miso Hollandaise, two poached eggs, and your choice of side: Country Potato, Rice, or Fruit Cup. +4 Fried Rice

**CLASSIC BENEDICT \$19**  
Ham on sourdough English Muffin.

**\*KALUA PORK BENEDICT \$19**  
Kalua pork, caramelized onions, and sautéed spinach on house biscuit.

**\*HONEYBIRD BENEDICT \$20**  
Sake-brined fried chicken, liliko'i honey drizzle, and pickled onions on house biscuit.



**CHICKEN & WAFFLE \$22**  
Fried chicken, pineapple macadamia nut waffle, liliko'i butter, and maple syrup.

**MAC NUT COCONUT WAFFLE \$18**  
Our macadamia nut waffle, whipped cream, butter, and coconut syrup.

**LILIKO'I RICOTTA PANCAKES \$18**  
Liliko'i ricotta pancake, liliko'i butter, powdered sugar, and maple syrup.

**MOCHI BANANA PANCAKES \$18**  
Mochiko pancakes, ripe banana, honey butter, and crushed macadamia nuts.

**GIANT UBE CINNAMON ROLL \$10**  
Warm ube cinnamon roll with cream cheese glaze.

**BROWN BUTTER TAHINI PIZZOOKIE \$18**  
Chocolate Chip and White Chocolate & Macnut Cookie, Vanilla Ice Cream, chocolate drizzle and whipped topping.

**TROPICAL DREAMS SUNDAE \$14**  
Seasonal flavors, liliko'i caramel, and whipped cream.

**HAWAII ORANGE CINNAMON ROLL \$10**

FRESH BAKED **BISCUIT** BAKED FRESH *bar*

**HEN HOUSE FAVORITES**  
+ Choice of Side

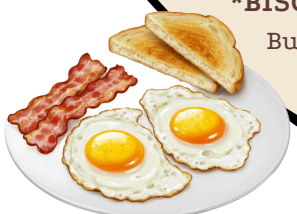
**\*THE MOA \$19**  
Sake-brined fried chicken, cheddar cheese, liliko'i butter drizzle, over-easy egg.

**\*THE PUA'A \$22**  
Portuguese sausage, Brown Sugar & Pepper Bacon, kalua pork, provolone cheese, sausage gravy, over-easy egg.

**THE KAMUELA \$20**  
\*Crispy chicken fried steak, Brown Sugar & Pepper Bacon, Havarti cheese, brown gravy, over-easy egg.

✓ **THE 'ĀINA \$18**  
Sautéed veggies, mushroom gravy, and Feta cheese.

**\*BISCUIT & GRAVY \$16 SINGLE | \$24 DOUBLE**  
Buttermilk biscuit smothered in sausage gravy, served with over-easy egg.



*eggy*  
**entrees**

Served with your choice of side: Rice, Potato Medley, or Fruit Cup, and biscuit or focaccia toast. +4 Meat Fried Rice

**\*BIG ISLAND BREAKFAST PLATE \$24**  
Two eggs, choice of two meats (Kalua Pork, Portuguese Sausage, Brown Sugar & Pepper Bacon, Ham, or SPAM), and side.

**\*LOCO MOCO \$23**  
\*Butcher's Blend Beef, rice, two over-easy eggs, and brown gravy.

**\*STEAK & EGGS \$38**  
12oz NY steak, grilled Maui onions, two eggs your way.

**\*CHICKEN FRIED STEAK \$22**  
Crispy chicken fried steak, brown gravy, two eggs your way.

✓ **HAWAIIAN HARVEST OMELETTE \$20**  
Market veggies and cheddar cheese.

**KONA COWBOY OMELETTE \$23**  
Kalua pork, Portuguese sausage crumble, bell peppers, mushrooms, caramelized onions, and cheddar cheese.

**PANILOLO OMELETTE \$24**  
Prime rib, bell peppers, mushrooms, caramelized onions, and Swiss cheese, with a touch of brown gravy.

**CRAB & BRIE OMELETTE \$26**  
Crab, spinach, caramelized onions, brie cheese and chives.

HEALTHY *herd*

✓ **PAPAYA & YOGURT BOAT \$12**  
Greek yogurt, house granola, and local honey.

✓ **AVOCADO TOAST \$15**  
Focaccia toast, Feta, avocado, tomato, watercress.

**HILO CHICKEN CRUNCH SALAD \$23**  
Grilled chicken, romaine, Napa cabbage, tomato, cucumber, carrots, Kona oranges, Hilo One-Ton Chips, macadamia nuts, Sesame-Ginger Dressing and Wasabi Aioli drizzle.

**MISO CAESAR SALAD \$23**  
Grilled chicken, romaine, tomato, cucumber, house biscuit croutons, parmesan cheese, Miso Caesar Dressing.



**BUILD YO' OWN BISCUIT STACK** + Choice of Side

One flaky buttermilk biscuit — \$18  
Includes one meat, one local \*egg, and one cheese.

**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.

**BETWEEN 2BUNS**

Served with Fries or Side Salad and house-made dill pickle.

**FRIED CHICKEN SANDWICH \$22**  
Sake-brined fried chicken, cheddar cheese, liliko'i slaw, onion, tomato, and house pickles on a taro bun.

**\*KOHALA BURGER \$24**  
Butcher's Blend Beef, lettuce, tomato, onions, cheddar cheese, and garlic aioli on taro bun.

**KALUA PORK SANDWICH \$21**  
Kalua pork, provolone cheese, caramelized onions, crunchy onion, and Guava Huli-Huli BBQ sauce on taro bun.

✓ **MAUNA KEA VEGGIE MELT \$18**  
Market veggies with Havarti cheese on focaccia.

*drink*  
**MENU**

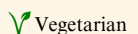
**COFFEE & ESPRESSO**  
\$4 Extra for Peaberry, Natural, or Honey  
**Drip \$5 · Cold Brew \$6**  
**Espresso — S \$4 | D \$6**  
**Americano \$5**  
**Latte \$6**  
**Cappuccino \$6**  
**Mocha \$7**  
**Pour-Over \$14 · French Press \$12**  
**Add flavor +\$1**

**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 · bacon · pickled vegetables  
**Kai Tai — \$17**  
kula · coconut & dark rum · fresh citrus · island bitters

**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**

\*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.



# 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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