

# Breakfast Menu

red salt

## Starters

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|                                                    |    |
|----------------------------------------------------|----|
| <b>House-Made Ricotta Fritters</b> VG              | 9  |
| Cinnamon Sugar Ricotta Fritters, Chocolate Sauce   |    |
| <b>Steel-cut Oatmeal</b> V GF                      | 12 |
| Raisins, Maple Swirl, Candied Almonds              |    |
| <b>Vanilla Yogurt Parfait</b> VG                   | 14 |
| Organic Granola, Berries                           |    |
| <b>Seasonal Fruit Plate</b> VG GF                  | 18 |
| Lemon Curd                                         |    |
| <b>Acai Bowl</b> V                                 | 16 |
| Organic Granola, Berries, Bananas, Toasted Coconut |    |
| <b>Overnight Oats</b> V                            | 12 |
| Green Apple, Oat Milk, Autumn Spices               |    |
| <b>Half Papaya</b> GF V                            | 7  |
| Lime Wedge                                         |    |

## Signature Dishes

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|                                                                                                                              |    |
|------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Lobster Benedict</b> *                                                                                                    | 36 |
| Butter-Poached Lobster, Tomato Confit, Poached Egg, Avocado, Chive Hollandaise, English Muffin                               |    |
| <b>Poipu Sunrise Chilaquiles</b> * GF VG                                                                                     | 26 |
| Crisp Corn Tortillas, Guajillo Salsa, Over Easy Egg, Avocado, Mango Pico De Gallo, Parmesan, Cilantro Crema<br>+4 Kalua Pork |    |
| <b>Prime Ribeye Fried Rice</b> * GF                                                                                          | 32 |
| Ginger, Garlic, Green Onion, Napa Cabbage, Over Easy Egg, Shoyu Honey Glaze                                                  |    |
| <b>Eggs Florentine</b> * VG                                                                                                  | 26 |
| Spinach, Parmesan Cream, House Made Focaccia                                                                                 |    |
| <b>Baked Eggs, Curry &amp; Flatbread</b> * VG                                                                                | 26 |
| Baked Curry Eggs, Lentils, Mango Chutney, Okinawan Sweet Potato, Mint Yogurt, Flatbread                                      |    |
| <b>Fresh Catch &amp; Sweet Potato Hash</b> * GF                                                                              | 30 |
| Poached Egg, Tomato Relish, Chili Pepper Water Hollandaise                                                                   |    |

## Entrées

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|                                                                       |    |
|-----------------------------------------------------------------------|----|
| <b>Avocado Toast</b> * VG                                             | 24 |
| Garlic Toast, Tomato Corn Relish, Over Easy Egg, Lime Cilantro Butter |    |
| <b>Red Salt Breakfast Sandwich</b> *                                  | 26 |
| Scrambled Eggs, Kalua Pork, Cheddar, Sriracha Aioli, Croissant        |    |
| <b>French Omelet</b> * GF                                             | 30 |
| Gruyère, Jambon, Black Truffle, Fines Herbes                          |    |
| <b>Ko'a Kea French Toast</b> VG                                       | 26 |
| Hawaiian Sweet Bread, Blueberry Compote, Lemon Zest, Cinnamon Butter  |    |
| <b>Belgian Waffle</b> VG                                              | 24 |
| Berries, Whipped Cream, Vermont Maple Syrup                           |    |
| <b>Buttermilk Pancakes</b> VG                                         | 24 |
| Banana, Macadamia Nut, Toasted Coconut, Vermont Maple Syrup           |    |

GF indicates Gluten Free, VG indicates Vegetarian, V indicates Vegan. A 20% gratuity will automatically be applied to parties of 6 people or more  
\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness

# Breakfast Menu

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## Coffee/Tea

|                                                                                                                                        |    |
|----------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Hot or Iced Tea</b>                                                                                                                 | 8  |
| Earl Grey, Chamomile, English Breakfast or Mint Hot Tea; Iced Lilikoi Tea or Lilikoi Palmer                                            |    |
| <b>Ko'a Kea Fresh Brew</b>                                                                                                             | 6  |
| Ko'a Kea House Blend by Kauda'i Coffee<br><i>Add Syrup: \$2: Macadamia Nut, Caramel, Coconut or Vanilla</i>                            |    |
| <b>Spiced Chai Latte or Ceremonial Matcha</b>                                                                                          | 9  |
| <i>Add Syrup: \$2: Macadamia Nut, Caramel, Coconut or Vanilla</i>                                                                      |    |
| Strawberry Cloud Matcha Latte                                                                                                          |    |
| <i>Premium Ceremonial Matcha, Choice of Milk, Strawberry Cold Cream, Matcha Dust</i>                                                   | 12 |
| <b>Espresso Drinks</b>                                                                                                                 | 8  |
| Kaua'i Coffee Latte, Espresso, Double Espresso, Mocha, Cappuccino<br><i>Add Syrup: \$2: Macadamia Nut, Caramel, Coconut or Vanilla</i> |    |
| Ube Coconut Latte                                                                                                                      | 12 |
| <i>Espresso, Choice of Milk, Coconut, Ube Cold Cream, Toasted Coconut</i>                                                              |    |
| <b>French Press Coffee - 32oz</b>                                                                                                      | 15 |
| <b>Milk</b>                                                                                                                            | 6  |
| Nonfat Milk, Whole Milk, Almond Milk, Oat Milk or Chocolate (Cold or Hot)                                                              |    |

## Juices

|                                                                  |    |
|------------------------------------------------------------------|----|
| <b>Island Juices</b>                                             | 6  |
| Choice of: Passion-Orange-Guava (POG), Orange, Pineapple         |    |
| <b>Fresh-Squeezed Juice</b>                                      | 14 |
| Choice of: Orange, Grapefruit                                    |    |
| <b>Pressed Juicery Smoothies</b>                                 | 10 |
| Choice of: Acai Berry, Strawberry-Orange-Mango, Tropical, Greens |    |

## Breakfast Cocktails

|                                                                                                       |    |
|-------------------------------------------------------------------------------------------------------|----|
| <b>Island Mimosa Flight</b>                                                                           | 32 |
| Trio of Pineapple, Guava and POG Mimosas                                                              |    |
| <b>Mimosa</b>                                                                                         | 20 |
| Choice of: Passion-Orange-Guava (POG), Pineapple, Orange Juice                                        |    |
| <b>Ko'a Kea Bloody Mary</b>                                                                           | 20 |
| Tito's Vodka, Tomato Juice, Lime, Ko'a Kea Spice Blend, Choice of Spicy or Blue Cheese Olive +4 Bacon |    |
| <b>Ko'a Kea House Mai Tai Blend</b>                                                                   | 22 |
| Koloa White Rum, Koloa Dark Rum, Fresh Pineapple, Cherry                                              |    |

## Sides

|                                                                                    |   |
|------------------------------------------------------------------------------------|---|
| <b>Breakfast Breads</b>                                                            | 6 |
| White Toast, Wheat Toast, Gluten Free Toast, or English Muffin                     |   |
| <b>Breakfast Proteins</b>                                                          | 9 |
| Applewood Smoked Bacon, Ham, Portuguese Sausage, Beyond Burger Patty (Plant Based) |   |
| <b>Red Salt Breakfast Potatoes</b>                                                 | 8 |
| <b>Two Eggs</b>                                                                    | 8 |
| <b>Hard-Boiled Egg</b>                                                             | 4 |
| <b>Avocado</b>                                                                     | 6 |

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