BREAKFAST MENU

red salt

STARTERS

OATMEAL 12

Steel Cut Oats, Brown Sugar, Raisins, Slivered Almonds

VANILLA YOGURT BOWL 12

Granola, Berries

SEASONAL FRUIT PLATE GF 18

Fresh Seasonal Fruits, Berries

ACAI BOWL V VG 16

Berries, Granola, Bananas, Toasted Coconut

HALF PAPAYA GF V VG 7

With Lime Wedge

SIGNATURE DISHES

LOBSTER BENEDICT 35

Kona Lobster, Kamuela Tomato, Avocado, Mango & Chive Hollandaise, Toasted English Muffin

LOCO MOCO 30

8 oz. Kobe Beef Patty, White Rice, Fried Egg, Mushroom, Onions, House Seasoned Gravy

LEMON PINEAPPLE SOUFFLE PANCAKES *Please allow 30 minutes* 29

Caramelized Pineapple Compote, Caramel Drizzle, Candied Lemon Wheel

ENTRÉES

AVOCADO TOAST 26

Garlic Bread, Caramelized Onions & Mushroom, Kamuela Micro Greens, Tomatoes, Avocado, Poached Egg, Aged Balsamic Drizzle

BREAKFAST TACOS 26

Bacon Potato Hash, Cheddar Cheese, Eggs, Mango Salsa, Spinach, Corn Tortilla

TWO EGGS ANY STYLE 28

Two Eggs Your Way with Choice of Applewood Smoked Bacon, Ham Steak, Portuguese Sausage or Awesome Burger (Plant Based), Served with Red Salt Breakfast Potatoes *$3 surcharge for English Muffin*

THREE EGG OMELET *Additional Cost for Fillings After Third Choice* 30

Choice of Three Fillings: Mushrooms, Spinach, Red Onion, Bell Peppers, Tomato, Green Onion, Bacon, Ham, Portuguese Sausage, Swiss or Cheddar Cheese, Served with Red Salt Breakfast Potatoes

KO'A KEA FRENCH TOAST 26

Hawaiian Sweet Bread, Blueberry Compote, Lemon Zest, Cinnamon Butter *+4 Ube Infused Coconut Syrup*

BELGIAN WAFFLE 24

Bananas, Whipped Cream, Crushed Macadamia Nuts *+4 Ube Infused Coconut Syrup*

BUTTERMILK PANCAKES *Additional Cost for Toppings After Initial Choice* *+4 Ube Infused Coconut Syrup* 24

Choice of One: Plain, Chocolate Chip, Blueberry, Strawberry, Banana, Macadamia Nut

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 the risk of foodborne illness.

BREAKFAST MENU

red salt

DRINKS

HOT OR ICED TEA 8
Earl Grey, Chamomile, English Breakfast or Mint Hot Tea; Iced Lilikoi Blend Tea or Iced Lilikoi Palmer

KOA KEA FRESH BREW 6
Exclusive Blend by Kauai Roasteries
Add Syrup: $2: Macadamia Nut, Caramel, Coconut or Vanilla

CHAI LATTE/MATCHA 8
Add Syrup: $2: Macadamia Nut, Caramel, Coconut or Vanilla

ESPRESSO DRINKS 8
Kauai Coffee Latte's, Espresso, Double Espresso, Mocha, Cappuccino
Add Syrup: $2: Macadamia Nut, Caramel, Coconut or Vanilla

FRENCH PRESS COFFEE 15

MILK 6
Skim Milk, Oat Milk, Whole Milk, Almond Milk, or Hot Chocolate

ISLAND JUICES 6
Choice of: Passion-Orange-Guava (POG), Orange, Pineapple

FRESH SQUEEZED ORANGE JUICE 14

DAILY BREAKFAST SMOOTHIE 14

BREAKFAST COCKTAILS

MAI TAI 22
Koloa White Rum, Koloa Dark Rum, a Koa Kea Mixer, Pineapple Wedge, Cherry

MIMOSA 20
Choice of: Passion-Orange-Guava (POG), Pineapple, Mango, Orange Juice

KOA KEA BLOODY MARY 20
Vodka, Tomato Juice, Lime, Ko'a Kea Spice Blend, Choice of Spicy or Blue Cheese Olive *+4 Bacon*

ISLAND MIMOSA FLIGHT 32
Sample of Pineapple, Mango and Passion-Orange-Guava (POG) Mimosas

SIDES

BREAKFAST BREADS 6
White Toast, Wheat Toast, Gluten Free Toast, or English Muffin

BREAKFAST MEATS 9
Applewood Smoked Bacon, Ham, Portuguese Sausage, Awesome Burger Patty (Plant Based)

RED SALT BREAKFAST POTATOES 8

TWO EGGS 8

HARD BOILED EGG 4

AVOCADO 6

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