



SUNDAY BRUNCH

- \$18 BREAKFAST BURRITO**
(Vegetarian option - Sub Hamakua mushroom)
Carne asada, egg, fries, guacamole, crema, all wrapped snug in a flour tortilla.
Served with house salad.
- \$18 PORK BELLY BENEDICT**
(Vegetarian option - Sub Hamakua mushroom)
Our beloved char siu pork belly, 63 degree egg, toasted bao, topped with house-made Hollandaise, togarashi and micro herbs. Served with scalloped potato pave.
- \$18 ADOBO FRIED RICE OMELETTE**
3 egg omelet filled with Adobo fried rice and topped with house-made Hollandaise.
- \$18 OLA BURGER**
Two 3 oz. beef smash patties, onions, American cheese, B&B pickles, tomato, chopped lettuce, Ola sauce.
Served with fries or house salad (+\$4 for curry fries)
- \$25 CHICKEN AND WAFFLES**
Bubble waffle, fried chicken leg, hot spice, honey
- \$18 WAFFLE SHORTCAKE**
Bubble waffle, strawberries, whip cream, candied walnuts
- \$18 DAN DAN GNOCCHI**
(Vegetarian option - Sub Hamakua mushroom)
Parisian style gnocchi, spicy dan dan sauce, ali'i mushrooms, 63 degree egg, and bacon lardon
- \$16 AVOCADO TOAST (Vegan)**
Sun Dog sourdough ulu and olena bread, covered with island avocado and topped with fried chickpeas and citrus salad

KEIKI BRUNCH

- \$12 KEIKI BURGER** served with fries.
- \$12 AVOCADO TOAST** served with hard boiled eggs and fries.
- \$10 KEIKI WAFFLE** served with strawberries and whipped cream.

BRUNCH BEVIES

- \$15 HILO BLOODY MARY**
12th Hawaii Vodka, house made bloody mix (tomato juice, horseradish, Worcestershire sauce, fresh lime juice, spice), celery
- \$8 MA'A MICH-OLA-DA**
MA'A lager, house made bloody mix, tajin rim
- \$14 GLO PUNCH**
12th Hawaii Honeyshine, fresh pressed lemon juice, honey, muddled orange, fresh strawberry and mint, guava liliko'i orange hard juice
- \$14 HILO HONEY**
12th Hawaii Honeyshine, fresh pressed lemon juice, house made honey ginger syrup
- \$14 GINGER LEMONGRASS MOJITO**
12th Hawaii Honeyshine, fresh pressed lime juice, house made honey ginger syrup, mint, Ola Brew Lemongrass Seltzer
- \$14 CALAMANSI WHISKEY SPRITZ**
12th Hawaii Distillers Reserve, fresh pressed calamansi juice, honey, Ola Brew Ginger Seltzer
- \$14 ESPRESSO MARTINI**
12th Hawaii Kona Coffee Spirit, house pulled espresso, and honey

NON-ALCOHOLIC

- \$6 RAINBOW FALLS COFFEE**
- \$7 FRESH ORANGE JUICE**
- \$7 PINK DRAGONFRUIT LEMONADE**
- \$7 SO JUICY FRESH PRESSED JUICE**

DESSERT

- \$5 ICE CREAM**
- \$12 PORTER FLOAT**
- \$12 CRISPY CARAMEL ICE CREAM BAO**

808.731.0917

KITCHEN CLOSSES from 2pm to 3pm to set up for regular menu

PLEASE NOTE : AN AUTOMATIC GRATUITY OF 20% WILL BE APPLIED TO TABLES OF 10 OR MORE
*** WE DO NOT SPLIT CHECKS FOR PARTIES OF 8 OR MORE

1177
KILAUEA AVE.
HILO
HAWAI'I
96720



DRINK MENU



BEER

1/2 pint

\$5

pint

\$7

IBU: ABV:

HAZY LIGHT IPA	45	4.2%
STRATA HOPPED PILSNER	28	5.0%
MA'A LAGER	14	5.1%
KIAWE BROWN ALE	33	5.3%
LUHIA PALE ALE	42	5.4%
OLA IPA	55	6.5%
KIAWE VANILLA PORTER	20	6.8%

1/2 pint

\$5

pint

\$8

IBU: ABV:

LILIKO'I LIME MILKSHAKE IPA	40	6.8%
A'A IPA	85	7.4%

1/2 pint

\$5

12 oz.

\$8

IBU: ABV:

SPECIALS

FLIGHT OF THE WEEK \$15

NON-ALCOHOLIC

SO JUICY FRESH PRESSED JUICE \$7

PINK DRAGONFRUIT LEMONADE \$7

HARD SELTZER

1/2 pint

\$4

12 oz.

\$6

ABV:

LEMONGRASS		4.8%
LEMON LIME		4.8%
HIBISCUS LAVENDER		4.8%
ORANGE VANILLA	(Can Only)	4.8%
GINGER		4.8%

HARD JUICE

1/2 pint

\$5

12 oz.

\$8

ABV:

GUAVA LIIKO'I ORANGE		6.0%
LILIKO'I ORANGE		6.0%
DRAGONFRUIT LEMONADE		6.0%

HARD TEA

1/2 pint

\$3

12 oz.

\$5

ABV:

LEMONGRASS MINT	(Can Only)	4.3%
ORANGE ZEST	(Can Only)	4.3%



BUILD YOUR OWN FLIGHT
\$15

ORIBE ICED TEA PASSION FRUIT BLACK TEA \$5

ORIBE ICED TEA HIBISCUS MINT + MAMAKI \$5

PLEASE NOTE : AN AUTOMATIC GRATUITY OF 20% WILL BE APPLIED TO TABLES OF 10 OR MORE
*** WE DO NOT SPLIT CHECKS FOR PARTIES OF 8 OR MORE

808.731.0917



1177
KILAUEA AVE.
HILO
HAWAI'I
96720