

BENEDICT ARNOLD'S TRAITORS TO THE TRADITIONALS!

Ono-Licious Bao Bun Benedict ~ Bao Bun, Fresh Catch, Poached Eggs, Asparagus, Yuzu Hollandaise, Smashed Potatoes or Steamed Rice. 19.00

Paniolo Benedict ~ English Muffins, Kalua Pork, Poached Eggs, Yuzu Hollandaise, Smashed Potatoes or Steamed Rice. 16.00

Oneo Bay Benedict ~ English Muffins, Lump Crab & Cold Water Lobster Cakes, Poached Eggs, Wasabi Hollandaise, Furikake, Smashed Potatoes or Steamed Rice. 22.00

Traditional Eggs Benedict ~ Poached Eggs, Toasted English Muffin, Canadian Bacon, Citrus Hollandaise. 16.00

SUNNYSIDE UP BREAKFAST PIZZAS

Please allow for additional time.

Waipio Wake Up ~ Hamakua Mushrooms, Macadamia Nut Pesto, Caramelized Onions, Fresh Mozzarella, Sunnyside Up Egg. 15.00

Hualalai Sunrise ~ Tomato, Prosciutto, Arugula, Goat Cheese, Sunnyside Up Egg. 15.00

Haleakala Pie ~ Caramelized Maui Onion, Apple Smoked Bacon, Potato, Tomato Sauce, Mozzarella, Scrambled Egg. 15.00

Kona Sunshine ~ Scrambled Egg, Potato, Apple Smoked Bacon, Cheddar, Parmesan, Olive Oil. 15.00

SWEET TREATS

Stan's of Kona Original Pancakes ~ A classic since 1955. 12.00

~ Add Macadamia Nuts, Bananas, Blueberries or Chopped Bacon – 2.00

Apple Banana & Tahini Stuffed French Toast ~ Hawaiian Brioche Bread, Caramel Drizzle, Whipped Butter. 15.00

Tutti Frutti French Toast ~ Topped with Strawberries, Bananas, Toasted Coconut. 15.00

Belgian Liege Waffles ~ Choice of: Haupia Coconut Cream or Strawberries and Bananas. 15.00

OMELETTES

Choice of English Muffin, Whole Wheat, Marble Rye or Sourdough Toast and a choice of Smashed Potatoes or Steamed Rice.

Kama'aina Omelette ~ Kalua Pork, Cheddar, Avocado, Caramelized Onions. 15.00

FBI (From the Big Island) Omelette ~ Hamakua Mushrooms, Feta, Spinach, Scallions, Macadamia Nut Pesto. 15.00

Say Cheese! Omelette ~ Cheddar, Mozzarella, Feta or Pepper Jack. 13.00

Shrimp and Fried Rice Omelette ~ Red Shrimp, Fried Rice, Portuguese Sausage, Oyster Sauce, Scallions. 16.00

~ The Landmark of Aloha ~
Your home away from home, providing the highest level of casual elegance in dining on the breathtaking Kona Coast.
We present only one check per table.

SPECIALTY PLATES

- LLBC Big Wave Burrito** ~ Scrambled Eggs, Red Bell Pepper, Bacon, French Fries, Spinach, Onion, Chipotle Sour Cream, Pico de Gallo. 15.00
- Portuguese Baked Eggs Skillet** ~ Portuguese Sausage, Bell Peppers, Potatoes, Tomato Wedges, Basil, Pepper Jack, Ricotta.
Choice of: English Muffin, Sourdough, Marbled Rye or Whole Wheat Toast. 16.00
- Kahakai Breakfast** ~ Eggs your way with choice of Bacon, Portuguese Sausage or Uncle Louis Links, Smashed Potatoes or Steamed Rice. 15.00 – Choice of: English Muffin, Sourdough, Marbled Rye or Whole Wheat Toast.
Substitute Teriyaki Steak – add 6.00
- Baked Egg O' Cado** ~ Huevos Rancheros Style – Avocado Wedges, Ranchero Sauce, Corn Tortillas, Cilantro, Yogurt, Corn Chips. 16.00

EGG-CETERA

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| Maui Gold Pineapple 6.00 | Portuguese Sausage 6.00 | Bagel & Cream Cheese5.00 |
| Mixed Fresh Fruit 6.00 | Crisp Bacon 6.00 | Fresh Baked Pastry5.00 |
| Yogurt & Granola Parfait 8.00 | Smashed Potatoes 4.00 | Toast or English Muffin4.00 |
| | Uncle Louis Links..... 6.00 | |
| Huggo's Granola – Macadamia Nuts, Cashews, Ginger.....6.00 | | |
| Breakfast Sandwich – English Muffin, Scrambled Eggs, Cheddar, Bacon7.50 | | |

BEVERAGES

- Hawaiian Paradise Coffee ..3.00 Tea3.00 Milk3.00
- Juices – Orange, Passion Fruit, Mango, Guava, Cranberry, Pineapple, POG, Grapefruit or Tomato. 3.00

TEMPTING TROPICAL POTIONS

- Huggo's Bloody** . . . Choice of Vodka, Tequila, Gin. 8.00
- Kamuela On The Rocks** – Stolichnaya, Muddled
Cherry Tomatoes, Lime and Cranberry. 10.00
- Pina Fresh** – Huggo's Pineapple Vodka, Coconut Milk,
Lime Juice, Muddled Pineapple. 11.00
- Classic Mai Tai** – 12 yr. Aged Kill Devil, Grand
Marnier, House Orgeat, Lime Juice. 14.00
- Guava Lava** – Guava, Coconut Milk, Lime, Merlot, Rum.
10.00

SPARKLING COCKTAILS

- Huggo's Mimosa** – Choice of Orange, Lilikoi,
Mango, Guava, Cranberry, Pineapple, Lychee. 7.00
- Botanic Di Secco** – Chamomile Vermouth, Bombay,
Agave, Lemon. 11.00
- Death by Hibiscus** – Bombay, St. Germain, Grapefruit,
Hibiscus Flower. 13.00
- French 75** – Bombay, Lemon Juice, Gomme. 13.00
- Aperol Spritz** – Aperol, Fresh Local Fruit. 8.50