

TIKI TERRACE RESTAURANT

BREAKFAST MENU

House Made Hash

*Mushroom Hash

Mushrooms, scallions, roasted garlic, onions and potatoes topped with Boursin cheese and two eggs poached. \$19.50

*Corned Beef Hash

Fresh pulled corned beef with Maui onions, bell peppers, scallions, potatoes and two eggs cooked to your choice. \$21.50
Traditional Homemade Patty Style \$20.50

*Kalua Pork Hash

Kalua pig, scallions, onions, potatoes and taro leaf topped with two eggs of your choice and white cheese with house made Hawaiian chili pepper water \$20.50

Eggs

Two eggs any style with bacon, spam, Portuguese sausage, ham or link sausage. With a choice of white rice or hash browns and wheat, rye or gluten free toast. \$20.50

- With 6 oz NY Steak \$24.50
- With grilled miso glazed salmon \$22.50

Omelet

Two egg omelet with choices of white rice or hash browns and white, wheat, rye or gluten free toast.

- Three choices \$19.50
- Four choices \$20.50
- Each additional item \$2.50

Choices: Cheddar cheese, scallions, onions, bell peppers, spinach, tomatoes, mushrooms, cilantro, Portuguese sausage, ham, bacon, kalua pork or salsa. Egg Beaters Omelet Add-on \$2.50

Smoked Salmon & Bagels

Smoked salmon, Bagels, capers, cream cheese, Maui onions, Kula tomatoes Japanese cucumbers Avocados \$20.50

Benedicts

All Benedicts come with fresh hollandaise; poached eggs toasted English muffin and fried potatoes slices.

- Smoked Salmon \$22.50
- Canadian Bacon \$20.50
- Mushroom Spinach & Tomato \$20.50

Specialty

Hawaiian Style Huevos Rancheros

An open face flour tortilla with 2 eggs over easy, avocados, Pico de gallo, black olives mixed cheese, black beans, chipotle aioli, cilantro pesto and Sweet purple potatoes and pulled pork \$23.50

Local Moco

Ground Chuck and Brisket patty served over fried rice, kim chee, grilled onions, and two eggs over easy with brown gravy and green onions. So! Ono! \$23.50

Sweets

We offer maple syrup. Coconut syrup available on request.

- Buttermilk pancakes \$16.50
- Buttermilk pancakes, short stack \$14.00
- Hawaiian taro pancake \$15.50
- Our famous crispy waffles \$17.50
- Sweet bread French toast \$17.50

Add Fruits: \$3.50
Diced Pineapple, Sliced Banana or Sliced Strawberry

Side Dishes

* Fruits

Choice of orange, pineapple, honeydew, cantaloupe, watermelon or papaya. \$8.50

* Fruit Dishes

Pineapple and melon wedges \$9.50
Berries & cream \$10.50
* Vanilla Yogurt \$8.00

Cereals & Milk

Choice of Fruit loops, granola, cornflakes, raisin bran, Kashi \$8.00
Steel Oats \$9.00

Breads & Pastry

Assorted pastries, croissant, fruit bread, or bran and fruit muffins.

- Basket of Four \$8.50
- Basket of Six \$9.50

Juices

Orange Juice \$5
V-8 Juice \$4
Tomato Juice \$4
Grapefruit Juice \$4
Cranberry Juice \$4
Pineapple Juice \$4
Coffee: Regular or Decaf \$4.50
Tea \$4.50
Milk \$4
Soy Milk \$4
Almond Milk \$5
Soda, Iced Tea \$4

Side Dishes

Hash Browns \$5.50
Steamed White Rice \$3.50
Fried Potatoes \$7.50
Fried Purple Sweet Potato \$8
Bacon (3 slices) \$8
Spam (3 slices) \$7.50
Link Sausage (3 pieces) \$7
Portuguese Sausage (4 slices) \$7
Breakfast N.Y. Steak (6oz) \$18
One Egg \$4
Two Eggs \$7
*GF Apple/Chicken Sausage (2 pieces) \$8
*GF Chic/4 Pepper Sausage (2 pieces) \$8
*GF Toast \$3.50
Toast \$3.50
Slice tomato (3ea) \$3
Salsa (3oz) \$4

* We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present.

PLEASE DO NOT FEED THE BIRDS

The department of public health advises that consuming raw or undercooked foods may increase your risk of food borne illness.

17% gratuity is customary
2.16.20

TIKI TERRACE RESTAURANT

BREAKFAST MENU

"All ingredients are proudly prepared with the freshest quality foods!" - Executive Chef Tom Muromoto
Breakfast is served from 6:30am- 11:00am Monday- Saturday and 6:30am- 10:30am on Sunday

Daily Breakfast Table Options

Complete Buffet per person	\$26
Children 6-12 per person	\$15
Children 5 and under	
Eat free with each paying adult	

Beverages

Breakfast Buffet includes a selection of chilled tropical juices, assorted teas, fresh brewed Kona coffee, Milk, skim milk, Soy milk.

Fruits, Yogurt, and Cereals

Assorted fresh melons, papayas, pineapples and Mix seasonal local fruits.

Vanilla yogurt, selected canned fruits and cottage cheese

Assorted Variety cereals.

Pastries, Danishes, Fruit breads, muffins

Assorted pastries, Danishes, and muffins
Make your own toast with assorted jellies.

Cold Cut tray

A selection of Salami Cotto and Genoa cured meat slices with domestic cheeses.

Hot Steel oats
Raisins, brown sugar and toasted Coconut flakes

Assorted breads for toast;
White, Wheat, taro and Rye

Miso Soup and condiments

Hawaiian Bread pudding

And Chef's Hot buffet entree

Chefs

Hot Breakfast Buffet entree

(Regular Daily hot entrees include)

Special Fried Rice
Special Breakfast Potato
Scramble Eggs
Quiche
Bacon
Portuguese Sausage
Pancakes or French toast
Steamed White Rice

Chef Special Breakfast Selections

(Change Daily)

Includes a Variety of specially prepared items.

Add 2 eggs any style \$6

Grab & Go

If you don't have any time to wait,
come to the Grab & Go!

Hours are from 6:00am-9:00pm

Coffee Delights

Espresso	\$3.50
Cappuccino	\$4.50
Latte	\$4.50
Additional shot of Espresso	\$1.50
Add Flavor	\$1.50
(Coconut, Vanilla, Chocolate, Caramel or Macadamia nut)	

Available in Lavazza espresso beans

In order to maintain the highest quality, our buffet is available for dine-in guest only and is based on per person.

There are no substitutions, add-ons, partial purchases, sharing, splitting or take-outs.

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