

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. **\$17**

**Oriental Salmon Hash*

Misoyaki salmon, scallions, onions, potatoes, spinach and tomatoes with two eggs of your choice and miso glaze. **\$19**

**Corned Beef Hash*

Fresh pulled corned beef with Maui onions, bell peppers, scallions, potatoes and two eggs cooked to your choice. **\$20**

Offered Traditional Style **\$19**

**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 **\$19**

EGGS

Two eggs any style with bacon, spam, Portuguese sausage, ham or link sausage. Comes with a choice of rice, hash browns and white, wheat, rye or gluten free toast. **\$19**

- With homemade sausage **\$20**
- With 6 oz NY Steak **\$22**
- With grilled miso glazed salmon **\$20**

OMELET

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

- Three choices **\$18**
- Four choices **\$19**
- Each additional item **\$2**

Choices: Cheddar cheese, scallions, onions, bell peppers, spinach, tomatoes, mushrooms, cilantro, Portuguese sausage, ham, bacon, kalua pork or salsa.

Egg Beaters Omelet Add \$2

BENEDICTS

All Benedicts come with fresh hollandaise, poached eggs toasted ciabatta bread and fried potatoes slices.

- Smoked Salmon **\$20**
- Canadian Bacon **\$19**
- Mushroom Spinach & Tomato **\$19**

SWEETS

We offer maple syrup. Coconut syrup available on request.

- Buttermilk pancakes **\$14**
- Buttermilk pancakes, short stack **\$10**
- Hawaiian taro pancake **\$13**
- Our famous crispy waffles **\$16**
- Sweet bread French toast **\$16**

Add Fruits: **\$3**

Diced Pineapple, Sliced Banana or Sliced Strawberry

* Notes Gluten Free

SPECIALTY

Kā'anapali Breakfast cold cut platter

Salami, prosciutto, cherry tomato & basil with Olive oil, grapes, green olives, Cornichon, Gruyere, cheddar & boursin cheese, Grilled bread, **\$18**

Smoked Salmon & Bagels

Smoked salmon, bagels, capers, cream cheese Maui onions, Kula tomatoes Japanese cucumbers Avocadoes **\$18**

SIDE DISHES

** Fruits*

Sliced orange, pineapple, honeydew, cantaloupe, watermelon or papaya. **\$6**

** Fruit Dishes*

Pineapple and melon wedges **\$8**

Berries & cream **\$9**

* Vanilla Yogurt **\$7**

Cereals & Milk

Fruit loops, granola, cornflakes, raisin brand and Kashi, Oatmeal **\$7**

Breads & Pastry

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

- Basket of Four **\$8**
- Basket of Six **\$9**

JUICES

Fresh Orange Juice **\$5**

Papaya Juice **\$4**

V-8 Juice **\$4**

Prune Juice **\$4**

Grapefruit Juice **\$4**

Cranberry Juice **\$4**

Pineapple Juice **\$4**

Coffee: Regular or Decaf **\$4**

Tea **\$4**

Milk **\$4**

Soy Milk **\$4**

Soda, Iced Tea **\$4**

OTHER SIDE DISHES

Hash Browns **\$5**

Steamed White Rice **\$3**

Fried Potatoes **\$7**

Fried Purple Sweet Potato **\$8**

Bacon (3 slices) **\$7**

Spam (3 slices) **\$7**

Link Sausage (3 pieces) **\$7**

Portuguese Sausage (4 slices) **\$7**

Breakfast N.Y. Steak (6oz) **\$16**

One Egg **\$4**

*GF Apple/Chicken Sausage (2 pieces) **\$7**

*GF Chicken/4 Pepper (2 pieces) **\$7**

*GF Toast **\$3**

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

11/7/2015

TIKI TERRACE RESTAURANT

BREAKFAST MENU



DAILY BREAKFAST TABLE

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

Breakfast buffet includes a selection of chilled tropical juices, assorted teas and freshly brewed coffee.

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Fresh melons, Maui gold pineapple, papayas or mixed seasonal, fruits, when available.

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Assorted cereals, plain yogurt, milk, skim milk, soy milk

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Kiawe Smoked salmon with capers, onions, lemon

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Selection of cold cuts and cheeses

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Fluffy scramble eggs, bacon, sausage and breakfast potatoes

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Buttermilk pancakes or French toast

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Crepes or bread pudding

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Hot Oatmeal, raisins, walnuts, brown sugar, dried cranberries and pineapples

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Danish, pastries, muffins croissants, fruit preserve and honey.

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Chef's Daily Special (Change Daily)

Chef prepared items.

CONTINENTAL BREAKFAST

Oatmeal, raisins, walnuts, brown sugar, dried cranberries and pineapples

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Fresh Melons, Maui Gold Pineapple, Papayas, seasonal fruit when available & plain Yogurts with granola

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Danish, pastries, muffins croissants, fruit preserve and honey.

\$17

Add two eggs any style

\$6

COFFEE DELIGHTS

Espresso \$3

Cappuccino \$4

Latte \$4

Additional shot of Espresso \$1

Add Flavor \$1

(Coconut, vanilla, chocolate, caramel, macadamia nut)

Available in regular or decaffeinated Lavazza espresso coffee beans.

GRAB & GO

Don't have time and want to eat but can't wait. Come to our grab and go!

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

In order to maintain the quality, our buffet is available for dine-in only and is based on per person. There are no substitutions, add-ons, partial purchases, sharing, splitting or take-outs.

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