day drinking

Monkeypod Mai Tai - 18
kula organic silver and dark rums, lime, house-made macadamia nut orgeat^, bols orange curacao, honey-lilikoi foam+

Tutu Maureen - 17
pau vodka, house-made bloody mary mix, kim chee

Magic Dance - 16
prosecco, mango, orange, joto yuzu sake

24k Coffee - 18
cold brew coffee, selva rey cacao rum, licor 43

Time Tequil - 17
real del valle tequila, amaro angeleno, avinyo brut rose cava, lemon, honey

No Ka Oi - 18
ocean vodka, thai basil, lime, honey-lilikoi puree+

+ Contains raw egg whites ^Contains nuts

zero proof

Non-alcoholic libations

Virgin Monkeypod Mai Tai - 13
pog, lime, macadamia nut orgeat^, honey-lilikoi foam+, maui pineapple

Blind Tiger - 10
hibiscus, lavender, lemon, soda

Green Fevah - 10
lemongrass-chlorophyll syrup, lime, peychauds bitters, soda

Brew'd Up - 10
house-made cold brew concentrate, cinnamon, coconut, orange

refreshments

The Righteous Path - 10
kale, spinach, flat leaf parsley, ginger, lime, pineapple, cucumber, lemongrass

Fresh Juice - 9
pineapple, grapefruit, pog, lemonade

Fresh Orange Juice - 10

Smoothie - 10
strawberry, local apple banana, organic yogurt, pineapple juice

coffee & tea

French Press Maui Coffee 30oz
maui oma ka`u - 30

Drip Coffee - 8
maui oma house blend (refills included)

Shangri La Hot Tea - 8

dawn patrol

fast breakers

Greek Yogurt Bowl - 18
local apple bananas, kahuku papaya, yokoyama farm blueberries, monkeypod granola

Avocado Toast - 19
homemade multi-grain bread, mashed avocado, big island goat cheese, ho farms tomatoes, waipoli greens, champagne vinaigrette
- add fried or poached local eggs - 7

sweet tooth

crispy edge, brown butter flapjacks

Big Island Blueberry and Lilikoi Flapjacks - 22
yokoyama farm blueberries, ricotta, house-made lilikoi butter

Monkeypod Mai Tai Flapjacks - 24
kula rum butter syrup, honey lilikoi foam+, maui pineapple

sides

Breakfast Potatoes - 8
crispy smashed potatoes, parmesan, parsley

Duroc Pork Bacon - 8
four slices

Breakfast Sausage - 8
two house-made patties

Hawaii Rainbow Bees Honey Wheat Toast - 7
homemade multi-grain bread, seeded crust, whipped butter, house-made jam of the day

Fruit Bowl - 11
mixed fruit of the day

keiki

For the crafty young ones

scrambled egg FREE for keiki under 3

Keiki Pancake - 11
maple syrup

Keiki Classic - 11
scrambled egg, bacon, smashed potatoes

Monkeypod Kitchen supports local produce, organic and sustainable farming, ranching, and fish practices. Renewable fish species and sustainable hormone-free poultry are good for the environment and good to eat!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please notify your server if you have any food allergies.

let's eat

egg head

Shaka moa free range eggs

Pete's Benedict - 24
canadian bacon, poached egg, house-made hollandaise sauce, mixed greens, champagne vinaigrette

Farmer's Benedict - 22
poached local eggs, ma'o farm spinach, house-made jalapeño hollandaise, mixed greens, champagne vinaigrette

The Classic - 21
two eggs your way, smashed potatoes, and choice of house made breakfast sausage, duroc pork bacon, or avocado

Zucchini Ricotta Omelette - 24
local zucchini, house made ricotta, ma'o farms mint, mixed greens

Taro Hash - 19
fried egg, waiahole homestead taro, hamakua mushrooms, onion, red pepper, green onion, jalapeño

The Cure - 22
sun noodles, kalua pork, poached egg, red chili chicken broth, ginger, bok choy, mushrooms, red onion, carrots, bean sprouts

Hawaiian Chilaquiles - 24
kalua pork, fried egg, tortilla chips, house-made ancho chile salsa, pinto beans, jalapeño, white cheddar, greek yogurt, avocado, onion, cilantro

bubbles

BY THE GLASS

Champagne, Collet, France 20
Prosecco, Mia Perla, Treviso, Italy 15

BY THE BOTTLE

- Cabernet Franc, **Stella Crintina**, *Omaggio Pet Nat*, Uco Valley, Mendoza, Argentina 2022 72
- Champagne, **Collet**, *Brut Reserve*, France NV 80
- Champagne, **Devant**, *Brut Rose*, France NV 88
- Champagne, **Veuve Fourny**, *Blanc de Blanc, Extra Brut 1er Cru*, France NV 100
- Champagne, **Jean Vesselle**, *Brut Reserve,* France NV 120
- Champagne, **Chavost**, *Assemblage Brut Nature*, France NV 124
- Champagne, **Waris-Larmandier**, Racines des Trois, 1er Cru, France NV 130
- Champagne, **Billecart-Salmon**, *Brut Rose*, France NV 180
- Champagne, **Pascal Agrapart,** *Mineral, Extra Brut, Grand Cru,* France 2017 340
- Gamay, **Patrick Bottex**, *Bugey Cerdon*, Savoie, France, NV 66
- Prosecco, **Mia Perla**, Treviso, Italy 2022 60

20% gratuity may be added to parties of 6 or more. A 4% service charge will be added to all food sales and distributed to our kitchen staff.

breakfast voucher

your choice of one entrée

Greek Yogurt Bowl
local apple bananas, kahuku papaya, blueberries, monkeypod granola

Avocado Toast
homemade multi-grain bread, mashed avocado, big island goat cheese, ho farms tomatoes, waipoli greens, champagne vinaigrette

The Classic
two eggs your way, smashed potatoes, and choice of
house made breakfast sausage, duroc pork bacon, or avocado

Pete's Benedict
canadian bacon, poached egg, house made hollandaise sauce, mixed greens, champagne vinaigrette

Farmer's Benedict
poached local eggs, ma'o farm spinach, housemade jalapeño hollandaise, mixed greens, champagne vinaigrette

Hawaiian Chilaquiles
kalua pork, fried egg, tortilla chips, housemade ancho chile salsa, pinto beans, jalapeño, white cheddar, greek yogurt, avocado, onion, cilantro

Taro Hash
fried egg, waiahole homestead taro, hamakua mushrooms, onion, red pepper, green onion, jalapeño

The Cure
sun noodles, kalua pork, poached egg, red chili chicken broth, ginger, bok choy, mushrooms, red onion, carrots, bean sprouts

beverage

*no refills on cold brew
*single tea bag

Includes Your Choice of One Beverage:
maui oma house blend coffee
housemade maui oma cold brew coffee
shangri-la english breakfast or green hot tea
unsweetened passion berry iced tea

fresh squeezed juice

*choice of one juice and one beverage

pineapple, pog, lemonade