



# BRUNCH MENU

Served from 10am to 2pm Saturday and Sunday

## Liquid Starters

Bottomless Tropical Maui Mosa \$9

Kimchi Bloody Mary \$9

## Breakfast Sandwiches, Burritos and Tacos

**Spam & Egg Sandwich 10**

Seared spam with fried egg, melted Swiss cheese, sweet chili aioli & greens on a brioche bun. With White or Fried Rice

**Avocado Toast 12**

Fresh avocado topped with Cotija cheese on Multi Grain or White Toast with cherry tomato salsa and seasonal fruit

\*Add a poached or fried egg 2\*

**Kalua Pork Breakfast Burrito 11**

Scrambled egg, Kalua Pork, home fries, peppers & onion, cheddar cheese and smothered with our house made Kalua Pork green chili.

**Ohana Breakfast Tacos 11**

Two flour tortilla tacos with scrambled eggs, your choice of chorizo, bacon or Kalua Pork topped with shredded cheese and our house made roasted tomato salsa. Served with fried rice.

## Island Style Breakfast Plates

**Kalua Pork Hash 12**

Home fries, red peppers, onions and kalua pork with a poached egg, Thai BBQ drizzle & pineapple salsa.

**Classic American Breakfast 10**

Two eggs, any style with bacon, Portuguese sausage or seared spam & your choice of Texas toast or side banana waffle. Served with a breakfast potato fritter, white or fried rice

**Teri Steak and Eggs 14**

Hand cut 6oz Ribeye, char-grilled and served over our house made Teri glaze, two eggs any style served with choice of a breakfast potato fritter, white or fried rice

**Chef Eric's Chicken and Waffles 14**

Sweet banana waffle topped with our Panko breaded chicken topped with our house made spicy Korean Chili syrup and Miso butter

## Waffles, Bennies and Omelets

**Macadamia Nut Waffles 12**

Sweet banana waffle topped with toasted macadamia nuts served with coconut syrup, sliced bananas and berries.

**Crab Cake Benedict 14**

Seasoned crab cake on top of our fried rice, served with two poached eggs smothered with Sriracha hollandaise.

**Lobster and Shrimp Benedict 16**

Butter poached Lobster and Bay shrimp served over a sourdough Texas toast with tomato, topped with two poached eggs, our Sriracha hollandaise and macadamia nut pesto

**Ono Omelet 11**

Spam, Portuguese Sausage, Kalua Pork or Veggie - with cheese and choice of breakfast potato fritter, white or fried rice (GF)

## Lunch Fare and Things

**Ono Fries Basket 6**

Sweet potato fries tossed in our Hawaiian sea salt spice blend and drizzled with our sweet Thai chili aioli. (Vegan without the Aioli)

**Spam Musubi 2.50**

Grilled spam steak on rice and rolled in roasted seaweed

**Mile-High Spam Musubi 5**

Grilled spam steak on rice with crispy bacon, rolled in roasted seaweed. Topped with green chili and fresh Jalapeños

**Ahi Poke 9**

Hawaiian style raw ahi tuna, marinated in a soy wasabi and ginger sauce with roasted red pepper aioli drizzle. Served with crispy wonton chips over organic greens. (May sub chips for white rice)

**Ohana Salad [Half or Full] 4, 11**

Organic greens with cucumbers, hard boiled eggs, tomatoes and mushrooms with our house passion fruit vinaigrette. (GF)  
Add shrimp +\$5, seared ahi +\$5, chicken +\$3

**Maui Salad 12**

Fresh pineapple, grilled and lightly seasoned with beefsteak tomatoes, blanched sweet onion and micro cilantro with a green onion, cilantro and wasabi vinaigrette. (GF, V)

Add seared ahi +\$5



### Island Style Tacos

**[3 or 4, any combination] 10, 12**

**Teri Chicken** with Cotija cheese and sweet Thai chili aioli.

**Teri Beef** with Island Slaw and red pepper cilantro aioli.\*

**Bulgogi Pork** (spicy Korean) with mango pineapple salsa and sweet Thai chili aioli.

**Kalua Pork** with Island Slaw, Thai chili BBQ sauce, red pepper cilantro aioli and crumbled wonton chips. (GF)

**Grilled Shrimp** with mango pineapple salsa and sweet Thai chili aioli. **Add \$1** (GF)

### Island Favorites (with two sides)

**Loco Moco (one side only) 14**

Hand formed and spiced sirloin beef patty over rice, topped with mushroom gravy and fried egg.\*

**Spam Fried Rice 13**

Grilled Spam and Portuguese sausage over rice, topped with a fried egg.\*

**Chicken Katsu 14**

Panko breaded chicken thighs, deep fried and served with Tonkatsu sauce.

**Teri Chicken or Teri Beef 14**

Boneless Chicken Thighs or Flank Steak marinated in our house made Teriyaki sauce and chargrilled to order. For combo add 1

**Kalua Pork and Cabbage 14**

Pork shoulder with Hawaiian sea salt and pineapple wrapped in banana leaves and slow cooked for 12 hours. (GF)

### Sides

White Rice

Fried Rice

Sweet Potato Fries with Sweet Chili Aioli

Macaroni Salad

Island Slaw

Veggies (coconut red Thai curry sauce)

### Veggie and Vegan

**Ula Ula 13.5**

Farro bowl with sautéed veggies, sriracha coconut creme, chili roasted cashews, topped with a sweet chili drizzle. (V)

**Veggie Bowl 12**

Seasonal veggies sautéed in a coconut milk and red Thai curry sauce over white rice, topped with mango pineapple salsa. (GF, V)

### Ono Sides

Side of Toast (Sourdough or Multi Grain) 2

Side of Fruit 4

Side of Bacon, Spam or Portuguese Sausage 4

Side Egg (fried, scrambled or poached) 2

Side Waffle 3

Side White, Fried Rice or Potato Fritter 3

Sweet Potato Fries with Sweet Chili Aioli 4

Macaroni Salad 3

Island Slaw 3

Veggies in coconut red Thai curry sauce 4

### Beverages

Kona Coffee or Tea 3

Juice (Apple, Orange, Cranberry or Pineapple) 3.5

Milk 1.5

### Please Kookua..

All of our dishes are prepared to order. During peak volume times, please be aware that there may be a longer wait than normal as our kitchen works very diligently to get all the orders out in the most efficient manner possible. Mahalo Nui!

GF = Gluten Free V = Vegan **Please keep substitutions to a minimum. Although we do our best to accommodate our guests as much as possible, a good portion of our items are prepped ahead of time and cannot be altered** **Please let your server know if you have any food allergies or concerns.** Please ask your server if you need additional information on dietary restrictions. We **do not** cook with any peanuts or peanut oil. Some items are prepared with butter, but can be omitted. For dairy free options, ask your server. \*These items may be served raw or undercooked, or contain raw or undercooked ingredients. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.