



First Sunday Brunch
March 3rd, 2024

Welcome!

STARTER

HOUSE MADE YOGURT

fresh blueberries, manoa honey roasted oats,
banana macadamia nut muffin

APPETIZER

☞ please select one of the following ☞

SCOTTISH SMOKED SALMON

german potato pancake, cucumber dill slaw

GRILLED BLUE CRAB HASH

black bean sauce, fennel cream, roasted tomato coulis,
big island arugula

WILD MUSHROOM CHOWDER

crisp prosciutto, croutons, fine herbs

ENTRÉE

☞ please select one of the following ☞

GREEN PEPPERCORN SEASONED BREAKFAST TENDERLOIN*

poached island egg, sauteed spinach,
roasted red skin potatoes lyonnaise style, sauce hollandise

BLACKENED YELLOW FIN AHI STEAK

roasted garlic mashed potatoes, broccolini, tomato papaya relish,
wasabi white wine sauce, demi glace,

WARM APPLE BEIGNET

cinnamon sugar, crème anglaise, blueberries,
crisp applewood smoked bacon, vermont maple syrup

DESSERT

☞ please select one of the following ☞

SWISS DARK CHOCOLATE MOUSSE

raspberry gelee, fresh raspberries, chantilly cream

GRILLED CARMELIZED HAWAIIAN PINEAPPLE

coconut haupia gelato, roasted macadamia nuts

Beachside Beverages

MORNING MIMOSA 10

☞ please select one of the following ☜

ORANGE, MANGO, HIBISCUS, PEACH, GUAVA

BRUNCH BLOODY MARYS

'62 CLASSIC 12

prepared at the bar, dry shake over ice
tabasco, worcestershire, horseradish, celery salt
celery stalk, fresh lime, olive, cocktail onion

SMOKING HOT 17

prepared table side, dry shake over ice
dashes of habanero sauce, grilled lemon,
grilled asparagus spears; smoked to finish

BLT 17

prepared table side, dry shake over ice
hirabara farm's baby romaine,
bacon twist, grilled lemon

NON-ALCOHOLIC LIBATIONS

MORNING MULE 6

ginger puree, lemon, lime, ginger beer

UBE COLADA 12

hamakua coast ube syrup, pineapple juice, coconut puree

Keiki Menu

24

tax & gratuity not included,
ages 12 & under

STARTER

FRESH STRAWBERRIES

MAIN

☞ please select one of the following ☜

SCRAMBLED EGGS*

crispy bacon, rice

CINNAMON FRENCH TOAST

crispy bacon, vanilla sauce

CRISPY CHICKEN TENDERS

fries, carrot & celery sticks,
creamy ranch dressing

DESSERT

BELGIAN CHOCOLATE SUNDAE

whipped cream, roasted macadamia nuts

*consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness

#michelshawaii