



ISLAND VINTAGE COFFEE

COFFEE: 6:00 A.M. ~ 11:00 P.M.
WINE BAR: 7:30 A.M. ~ 11:00 P.M.
KITCHEN: 6:30 A.M. ~ 10:00 P.M.

Proudly Serving Farm Fresh, Local Ingredients



BREAKFAST

SERVED ALL DAY.

Includes a locally-sourced, green salad (sub breakfast potatoes, +\$1.50)

LOCO MOCO 18.50

House-made Wagyu beef patty, Maui sweet onions, and garlic rice. Topped with a Waimanalo fried egg and gravy.

SHORT RIB LOCO MOCO 18.50

24hours braised short rib, Maui sweet onions, and garlic rice. Topped with a Waimanalo fried egg and gravy.

Gluten-free bread available upon request (+\$1.50).

VEGAN BREAKFAST PLATE 16.95

Mushroom, tofu scramble, onion, bell pepper, and curry powder. Served with cranberry-walnut, whole wheat sourdough toast and a side of blueberry jam, Vegan nut spread.

***ISLAND STYLE PLATE 14.95**

Local Portuguese sausage, fried Waimanalo eggs, asparagus, sprouted five-grain rice with furikake, low sodium shoyu, and local papaya.

***LOX PLATE 15.95**

Smoked salmon, capers, olives, red onion, tomato, hardboiled Waimanalo egg. Served with dark rye, whole wheat sourdough toast, and dill green onion cream cheese.

Served with a side mixed greens salad with pistachios and house-made balsamic vinaigrette OR Maui sweet onion chips (sub fruit, +\$1.50; sub breakfast potatoes, +\$1.50)

***LOX OF BAGEL SANDWICH 13.95**

Smoked salmon, spinach, onion, tomato, sprouts, capers, and dill green onion cream cheese on an everything bagel.

HAM AND EGG CROISSANT 10.95

Smoked ham, scrambled Waimanalo egg, cheddar cheese, spinach, tomato and light aioli on a croissant.

FRESH MANGO (or PAPAYA) AND PEANUT BUTTER SANDWICH

13.95

Coconut peanut butter, fresh mango or local papaya with Big Island organic raw white honey on cranberry-walnut bread.

SAUSAGE AND EGG BAGEL 12.95

Mild Italian sausage, scrambled Waimanalo egg, cheddar cheese, arugula, and baby romaine on a taro bagel.

VEGGIE BAGEL 13.95

Tomato, avocado, sprouts, microgreens, capers, organic sunflower seeds and macadamia nut pesto cream cheese served on an open-faced everything bagel.

CRAB AND EGG BRIOCHE 18.95

Three eggs scrambled with crab, cheddar cheese, crispy potato, vegan lemon jalapeño aioli, green onion, and tomato. Served on brioche.

EGG BRIOCHE 14.95

Three eggs scrambled with green onion, cheddar cheese, crispy potato, vegan aioli, tomato and avocado. Served on brioche.

change to organic seeded vegan bun add 2.00

AÇAÍ BOWLS

SERVED ALL DAY. *Gluten-free granola available upon request (+ \$1.50)*

Extra banana : \$1, Extra berries : \$1.50

Extra Pineapple : \$1.50

Extra granola : \$1.50

Extra honey : \$1.50

Extra raw honey : \$1.50

Extra bee pollen : \$1

Extra shaved coconut : \$1

Extra organic hemp : \$1

Extra wailua cacao nibs : \$1.50

Extra homemade almond butter : \$2

Extra homemade peanut butter : \$2

Acai , Moana bowl base: Organic Açaí, Tropical Fruits, Banana, Cold-Pressed Apple Juice, Almond Milk.

ORIGINAL AÇAÍ BOWL 12.25

Strawberries, blueberries, local banana, Big Island organic honey, organic granola.

LILIKO'I MOANA BOWL 16oz 10.45 24oz 13.25

Strawberries, papaya, local banana, fresh house-made liliko'i honey, organic granola.

CACAO MOANA BOWL 16oz 10.45 24oz 13.25

Wailua cacao nibs, blackberries, papaya, house-made almond butter, Big Island organic raw white honey, organic granola, hemp seeds.

WAILUA MOANA BOWL 16oz 11.95 24oz 14.95

Wailua dark chocolate, Big Island cacao nibs, house-made coconut peanut butter, local banana, strawberries, seasonal berries, granola, Big Island organic raw white honey.

FRUITS & TOASTS

PAPAYA YOGURT BOWL 10.00

Non-fat Greek yogurt, local papaya, seasonal berries, local banana, local pineapple, organic granola, and Big Island organic honey topped with Mānoa bee pollen.

ALMOND BUTTER TOAST 10.00

Freshly ground almond butter, Big Island organic raw white honey, fresh strawberries, and Wailua cacao nibs on whole wheat sourdough.

AVOCADO TOAST 10.50

Avocado and vegan garlic aioli on cranberry-walnut bread.

All items are handcrafted to order and may take up to 20 minutes. Many of our items contain WHEAT, SOY, EGGS, MILK, TREE NUTS, PEANUTS, FISH, or SHELLFISH and are prepared with shared equipment. Kindly inform our staff of food allergies prior to ordering. Mahalo!

* NOTE: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

LUNCH SANDWICHES

SERVED ALL DAY. Sandwiches include mixed green salad with pistachios and house made balsamic vinaigrette OR chips (sub fruit OR french fries, +\$1.50). Gluten-free bread available upon request (+\$1.50).

PACIFIC AHI 14.95

Smoked ahi spread, Swiss cheese, tomato, baby romaine, red onion, sprouts, and arugula. Served on toasted sourdough.

KAUA'I SHRIMP 14.95

Grilled Kaua'i shrimp, arugula, tomato, capers, and house-made macadamia nut pesto aioli. Served on a toasted baguette.

KALUA PORK 14.95

Slow cooked Hawaiian-style pork, house-made pickled radish, cucumber, baby romaine, jalapeño, cilantro, and house-made chili aioli. Served on a toasted baguette.

CHICKEN PESTO 14.95

Chicken seasoned with house-made garlic sauce, maple bacon, tomato, avocado, baby romaine, and house-made macadamia pesto aioli. Served on toasted whole wheat sourdough.

GRILLED CHEESE AND TOMATO SOUP 14.95

Fresh mozzarella, Gruyère and cheddar cheese on toasted whole wheat sourdough. Served with organic tomato soup.

VEGAN SANDWICH 16.95

Kale, roasted beets, house made pickled vegetables, cashew hummus, vegan ranch dressing, cucumber, red onion. Served on toasted sourdough.

BALT 15.95

Bacon, avocado, lettuce, tomato with truffle aioli. Served on toasted whole wheat sourdough.

HOUSE-MADE BURGERS

SERVED ALL DAY. Includes mixed greens with vinaigrette and french fries. Gluten-free bread available upon request (+\$1.50).

***WAGYU BURGER** 18.50

House-made Wagyu beef patty, cheddar cheese, wasabi aioli, tomato, lettuce, and grilled onions on a brioche bun.

***WAGYU BURGER WITH BACON, AVOCADO** 19.50

House-made Wagyu beef patty, cheddar cheese, bacon, avocado, truffle aioli and raw, sweet onions on a brioche bun.

GRILLED MUSHROOM BURGER (NO MEAT) 13.95

Grilled mushroom seasoned with house-made balsamic dressing, fresh onion, micro greens, feta cheese, and vegan garlic aioli on a taro bun. change to organic vegan seeded bun add 2.00

***AHI BURGER** 15.95

Grilled ahi filet seasoned with house-made garlic sauce, tomato, bok choy coleslaw, and wasabi aioli on a taro bun.

***ISLAND FISH BURGER** 14.95

Grilled island fish, tomato, baby romaine, and house-made tartar sauce on a taro bun.

Shrimp Burger 15.95

panko-crusted shrimp patty, tartar sauce, pickled onion, cabbage, lettuce, and spicy aioli on a brioche bun

PLATES

PANKO CRUSTED AHI 17.95

Panko-crusted ahi with wasabi aioli on white rice. Served with mixed greens topped with sliced apple, pistachio, and balsamic vinaigrette.

***GARLIC AHI** 17.95

Grilled ahi, mixed greens with apple, microgreens, local papaya, white rice or sprouted five-grain rice with furikake.

***GRILLED SALMON** 17.95

Grilled salmon fillet, mixed greens with apple, microgreens, local papaya, white rice or sprouted five-grain rice with furikake.

GRILLED SALMON WITH PONZU 18.95

Grilled salmon seasoned with housemade onion garlic ponzu sauce, mixed greens with apple, microgreens, local papaya, cilantro, massage, tomato, white rice or sprouted five-grain rice with furikake.

GRILLED AHI WITH PONZU 18.95

Grilled ahi seasoned with housemade onion garlic ponzu sauce, mixed greens with apple, microgreens, local papaya, cilantro, massage, tomato, white rice or sprouted five-grain rice with furikake.

SUKIYAKI RICE 16.95

Thinly-sliced beef seasoned with sweet soy sauce. Served with white rice, furikake, Waimanalo fried egg, and housemade pickled vegetables.

KIMCHEE FRIED RICE with pork: 15.95 with shrimp: 17.95

House-made Kimchee with house-smoked pork belly or grilled shrimp over easy Waimanalo egg, sprouted five-grain rice, cucumber, avocado, microgreens.

VEGETARIAN PLATE 15.95

Mixed vegetables and mushrooms seasoned with balsamic-macadamia nut pesto. Served with avocado, microgreens, and papaya. Choice of cranberry-walnut bread, whole wheat sourdough toast with blueberry jam, butter OR sprouted five-grain rice.

GARLIC SHRIMP 18.95

Jumbo shrimp with homemade garlic butter served with white rice, lemon wedges and a side salad.

*POKE BOWLS

Wild-caught, fresh ahi from Hawaii. Served with sprouted five-grain rice OR white rice OR quinoa salad OR soba noodles (+\$1.00). Includes pickled ginger, nori, sesame seeds, green onion, and bubu arare. Add Poi (+\$1.95). Gluten-free shoyu available upon request (+\$1.50).

HAWAIIAN LIMU AHI or SALMON 15.95

Maui sweet onion, house-made shoyu, Moloka'i sea salt.

SHOYU AHI or SALMON 15.95

Maui sweet onion, avocado, kukui nuts, house-made shoyu.

SPICY AHI or SALMON 15.95

Spicy aioli, masago, avocado.

SHOYU SPICY AHI or SALMON 15.95

Maui sweet onion, avocado, jalapeño, North Shore sea asparagus, kukui nuts, house-made shoyu.

HAWAIIAN CHILI AND CUCUMBER AHI or SALMON

15.95

Hawaiian chili pepper, Japanese cucumbers, Maui sweet onion, jalapeño, North Shore sea asparagus, kukui nuts, House made shoyu.

POKE (SPICY AHI TARTARE) SALAD 18

Spicy ahi tartare, masago, and sea asparagus on a bed of organic mixed greens, sweet bell pepper, onion, cucumber, served with avocado, furikake, crushed arare

SHOYU SPICY TOFU POKE 15.95

Organic sprouted tofu, Hawaiian chili pepper, Maui sweet onion, cucumber, avocado, jalapeño, North Shore sea asparagus, low sodium shoyu. [Does not contain fish]

VEGAN POKE 15.95

Organic beets, Moloka'i purple sweet potato, Japanese cucumbers, North Shore sea asparagus, Maui sweet onions, Hawaiian chili peppers, jalapeños, kukui nuts, avocado, low sodium shoyu. Topped with Kauai poi. [Does not contain fish.]

SALADS

Served with garlic bread. Gluten-free bread available upon request (+\$1.50).

JUMBO SHRIMP SALAD 16.95

Grilled Kaua'i shrimp, organic mixed greens, local pineapple, avocado, tomato, pistachios and house dressing.

GRILLED CHICKEN CAESAR SALAD 15.95

Grilled organic chicken, avocado, tomato, baby romaine, microgreens, Parmesan cheese and house-made papaya seed Caesar dressing.

SMOKED AHI SALAD 15.95

Smoked ahi spread, mozzarella, red onion, hard-boiled egg, olives, avocado, tomato, capers, cucumber, pistachios on mixed greens with house dressing.

KALE CAESAR SALAD WITH ISLAND FISH 17.95

Fresh, local caught fish seasoned with house-made garlic sauce, kale, tomato, microgreens, Parmesan cheese, crushed almonds and papaya seed Caesar dressing.

ORANGE & CHICKEN SALAD 15.95

Panko crusted chicken served with mixed organic greens, avocado, tomatoes, cucumber, microgreens, pistachios and oranges. Served with balsamic dressing and vegan ranch dip.

Cheese & Charcuterie

Cheese and Fruit Plate 22

assorted cheese, fresh fruit, marcona almonds, organic Big Island raw honey

Charcuterie Board 26

chef's selection of freshly-sliced cured meats

Cheese and Charcuterie 29

assorted cheese, fresh fruit, marcona almonds, organic Big Island raw honey

Chef's selection of freshly-sliced cured meats

SPECIALTY BEVERAGES

ISLAND LATTE 12oz 5.45 | 16oz 5.95 | 20oz 6.45

Macadamia nut with a hint of coconut

Ice only

HAWAIIAN HONEY LATTE 12oz 5.75 | 16oz 6.25 | 20oz 6.75

100% organic Hawaiian honey with cinnamon

Ice only

LAVA MOCHA 12oz 5.45 | 16oz 5.95 | 20oz 6.45

Dark chocolate and creamy caramel

Ice only

AMERICANO 12oz 3.75 | 16oz 4.25 | 20oz 4.75

Ice only

LATTE 12oz 4.75 | 16oz 5.25 | 20oz 5.95

Ice only

MOCHA 12oz 5.35 | 16oz 5.85 | 20oz 6.35

Ice only

100% HAWAIIAN COFFEE COLD BREW

12oz 4.50 | 16oz 4.95 | 20oz 5.50

Ice only

VINTAGE KONA MOCHA 16oz 6.45 | 20oz 6.95

Macadamia nut & coconut with peaberry chips

CARAMEL KONA MOCHA 16oz 6.45 | 20oz 6.95

Frozen

MACADAMIA KONA MOCHA 16oz 6.35 | 20oz 6.85

Frozen

BANANA KONA MOCHA 16oz 6.35 | 20oz 6.85

Frozen

COCONUT KONA MOCHA 16oz 6.35 | 20oz 6.85

Frozen

ICE CREAM MILKSHAKE 16oz 8.75

Choice of Macadamia Nut, Vanilla, or Coconut Gelato.

MATCHA GREEN TEA LATTE 12oz 5.45 | 16oz 5.95 | 20oz 6.45

Ice / Frozen

AÇAÍ SMOOTHIE 20oz 8.75

Açaí, berries, banana, cold-pressed juice, almond milk, organic honey.

PITAYA SMOOTHIE 20oz 8.75

Pitaya, mango, pineapple, liliko'i, cold pressed juice, coconut milk, organic honey

KAUAI SMOOTHIE 20oz 7.25

Strawberry, banana, soy milk

LANAI SMOOTHIE 20oz 7.25

Pineapple, mango, banana, soy milk

GREEN MANGO SMOOTHIE 20oz 8.75

Mango, banana pineapple, greens, cold pressed juice, coconut milk

FRESH SQUEEZED ORANGE JUICE 16oz 6.95

COLD-PRESSED APPLE JUICE 16oz 6.95

COLD-PRESSED PINEAPPLE JUICE 16oz 6.95

KIDS' MENU

For keiki (children) 10 and under

KEIKI MAC AND CHEESE 11.95

Fresh hand-made pasta, bacon, melted cheese. Served with fresh strawberry and banana.