



**full breakfast table \$28.95**  
**child (6-12) \$14.50**  
**continental breakfast \$21.95**

### **special selections**

#### **hawaiian kalua (smoked) pork hash eggs benedict**

poached eggs bedded on a wolferman's english muffin, kalua (smoked) pork hash finished with hollandaise sauce  
23

#### **\* 'elua huamoa "anyway"**

two eggs cooked any style served with roasted potatoes and a choice of meat  
18

#### **\*build your own omelet "anykine"**

three egg omelet with your choice of three of the following: ham, bacon, shrimp, smoked salmon, cheddar cheese, onion, green & red peppers, hamakua mushroom, spinach or hamakua tomato. each additional topping \$1 comes with roasted potatoes  
20

**\*kai market local style beef stew omelet,**  
braised cubed boneless beef short-ribs slow cooked with carrots, celery, potatoes and onions served with steamed white rice or kim chee fried rice  
24

#### **the big "bombucha" size pancake**

three large golden pancake with whipped butter and choice of maple syrup or coconut syrup; choice of blueberries, banana or macadamia nuts  
16

#### **big island sweet bread pudding french toast**

punaluu sweet bread pudding "custard" served with compound coconut butter, strawberry sauce, and your choice of maple syrup or coconut syrup  
17

\* can be prepared with egg beaters or egg whites  
\*\* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



### **hot and cold cereals**

steel cut oatmeal with brown sugar, honey & dried fruit 11  
plain yogurt with mixed berry and house made granola 9  
greek yogurt with mixed berry and house made granola 9  
cereal with milk 7  
add sliced strawberries 5  
add sliced bananas 4

### **side orders**

assorted bakery  
(two pieces of danish, croissant or toast) 7  
meat options: grilled ham steak, sausage links, Portuguese sausage or crispy smoked bacon 7  
rice porridge "congee" with pickled vegetables and peanuts 10  
hash browns, steamed rice, or fried rice 7

### **fresh fruits & juices**

orange, grapefruit, guava, passion orange guava, apple juice 5  
fresh seasonal fruit plate with yogurt, honey & banana bread 15  
half papaya with lime wedge 7

### **beverages**

kona blend coffee 5  
tea 5

*during the plantation days in hawai`i, a "food fair" was born offering the delicacies from many cultures and then adding a local flair to make it truly hawaiian. kai market is a reflection of the melting pot of cultures that flavor modern hawai`i. at this "food fair", the sharing of food and stories with those close to you, the celebration of `ohana (family) and aloha are the key ingredients to this special experience.*

*this menu is printed on seeded paper which, when planted, will grow into beautiful wild flowers.*