Hale Kehau Brunch Lunch Menu

Meatless	SUNDAY Brunch SEP 28 10:30-12:00	MONDAY SEP 29 11:00-1:00	TUESDAY SEP 30 11:00-1:00	WEDNESDAY OCT 1 11:00-1:00	THURSDAY OCT 2 11:00-1:00	FRIDAY OCT 3 11:00-1:00	SATURDAY Brunch OCT 4 10:30-12:00
Island Traditions	Assorted Breakfast Meats Gochujang Fried Rice Hapa Rice Tater Tots Scrambled & Cheesy Eggs French Toast	Lemon Chicken Jasmine Rice Hapa Rice Vegetable du Jour	Local Kalua Pork & Cabbage White Rice Hapa Rice Vegetable du Jour	Chicken Katsu w/ Katsu Sauce or Curry Sauce White Rice Hapa Rice Vegetable du Jour	Stuffed Peppers Wild Rice Hapa Rice Vegetable du Jour	Braised Mushroom Pork Brown Gravy Sour Cream Mashed Potatoes Vegetable du Jour	Assorted Breakfast Meats Hash Browns Fried Rice Hapa Rice Pocho & Cheese Scramble Belgian Waffles
Healthy Sensations	Gluten Free Bagel w/ Plant Based Sausage, Egg, & Cheese	Gluten Free Vegetable Pasta Bake	Gochujang Mochiko Tofu w/ Wok Vegetables Jasmine Rice	Deli Bar: Chipotle Hummus Wrap	Vegetable Ratatouille w/ Gluten Free Pasta	Stuffed Plant Based Ground "Beef" Cabbage w/ Tomato Sauce	Beyond Crumble & Vegetable Jus Egg Scramble Country Potatoes
Specialty Salads	Assorted Fresh Fruits &Yogurts	Caesar Salad	Local Kine Mac Salad	Garden Pasta Salad	Fresh Spinach Salad	Riviera Bean Salad	Assorted Fresh Fruits & Yogurts
Hale Kehau Grill	Italian Sausage, Mushroom, Onion, & Cheese Omelet	Italian Sausage & Cheese Pizza	Grilled Ham & Cheese Crispy Fries	Teriyaki Burger Crispy Fries	Chicken Ranch Burgers Crispy Fries	Fish Burger Crispy Fries	Open Face Breakfast <i>Eggo</i> Early Riser w/ Chorizo Patty
Wok	CLOSED	CLOSED	CLOSED	CLOSED	CLOSED	CLOSED	CLOSED
Desserts & Pastries		Ba	ker ^t	S C	hol	cel	