# BOTTOMLESS P.O.G. MIMOSA \$25 per person

Pineapple + Passion Fruit + Orange + Guava Juice (Limit 2 Hours for Bottomless)

### P.O.G. MIMOSA *512*

Pineapple + Passion Fruit + Orange + Guava Juice

### TOMATO COCKTAIL \$15

Vodka + Tomato + Cucumber + Onion + Garlic + Tabasco Deliciousness

# DA BRUNCH BOWL OF THE WEEK \$38 (Serves 2 to 4 People, Limited Availability)

Michael Saccone's Magical Mixture of Tiki Goodness.

Just Ask Him About it (He is the Good Looking Guy with Dark Hair and the Amazing Beard)

# Savory Stuff

# \$AUSAGE EGG AND CHEESE MACMUFFIN *\$1*5\*\*

House-Made Pork Sausage, Egg, Sriracha Mayo, Roasted Pineapple, American Cheese (Add Avocado \$1)

#### HAWAIIAN STUFFED FRENCH TOAST \$15

Kings Hawaiian Bread, Ube Cream Cheese Filling, Ohelo Berry Compote, Matcha Whipped Cream

#### SWEET AND SOUR CHICKEN AND WAFFLE \$18

Chicken Strips, Tempura Batter Waffle, House-Made Duck Sauce

### 'LOCO MOCO' \$16\*\*

Angus Beef Burger Patty, Rice, Fried Egg, Mushroom & Onion Gravy

### TIKI BREAKFAST PLATTER \$18\*\*

Kalua Pork, Spam, Fried Egg, Rice, Mango-Pickled Pepper Salsa (Add Avocado \$1)

#### ISLAND AVOCADO TOAST \$14

Manifest Sesame Sourdough, Hawaiian Avocado Mash, Coconut Crusted Tofu, Arugula, Sweet Chili Sauce (Add Fried Egg \$1.50)\*\*\*

# Sweet Stuff

#### BOOZY ASS RUM BUN 57

Rum Bun from Bayou Bakery with Drunken Thrasher's Rum Raisins

#### COCONUT CAKE 57

Coconut Buttercream Frosting, Coconut Flakes and More Coconut

## S'MORES PLATTER \$18\*\*\*

Graham Crackers, Chocolate, Peanut Butter Cups, Marshmallows, Fire

(Serves 2-4 People) IN ORDER TO OFFSET ADDITIONAL COST IMPOSED ON THE RESTAURANT AS A RESULT OF INITIATIVE 82 , WE HAVE ADDED A 5% SURCHARGE TO ALL CHECKS. THIS IS NOT A TIP. TIPPING REMAINS A VITAL PART OF COMPENSATION FOR OUR STAFF THANK YOU FOR YOUR UNDERSTANDING