

add a buffet enhancer | 10 each
 ahi sashimi
 grilled sirloin steak, 5oz
 catch of the day

ali'i buffet

the full island buffet plus our house mimosa or house bloody mary | 52

full island buffet

the wailea buffet plus french toast, pancakes, waffles, omelettes made to order, eggs any style, breakfast meats, potatoes, rice | 42

wailea buffet

the continental buffet plus, fresh fruit, cereals and yogurt, cheeses and sliced deli meats | 38

continental buffet

selection of tropical juices, house made breads and pastries, coffee | 26

smoothie bar

daily featured smoothies | 12 each
create your own smoothie or juice | 15 each

from the plantation 

kapalua gold pineapple | 13

seasonal berries | 16

half arellano farms papaya | 13

seasonal fruit platter | 22


greek yogurt parfait | *blueberry compote, manii honey, choice of granola* | 16

from the griddle | *choice of lilikoi, coconut or maple syrup*

belgian waffle | 23

sweet bread french toast | *white chocolate whipped mascarpone, macadamia nuts, fresh orange* | 23

old fashioned buttermilk or multi grain pancakes | 23


 *gluten free options available for all griddle items*

add your favorite topping | 4

*bananas | blueberries | macadamia nuts
 mixed berries | pineapple | strawberries*

from the ranch

sunrise quesadilla | *cheddar cheese, scrambled eggs, bacon, green onions, served with tomato salsa* | 27

 ulupalakua ranch breakfast | *two eggs any style, choice of breakfast meats, choice of toast, rice or potatoes* | 29

loco moco | *steamed rice, sunny side eggs, hamakua mushrooms, manii onion gravy* | 29

corned beef hash | *sauerkraut, crisp potato, scallion, manii onion, poached eggs, hollandaise, choice of toast* | 28

three egg omelette | *choice of breakfast meats, cheese, vegetables with potatoes, choice of toast* | 29

smoked salmon eggs benedict | *hollandaise sauce, breakfast potatoes* | 29

 huevos rancheros | *black beans, sunny eggs, avocado, tomatillo and molcajete salsa, pico de gallo, sour cream, jack cheese* | 29

specialty drinks and coffee

mimosa | *enza prosecco* 17 | *louis roederer champagne* 24

house bloody mary | *pau vodka, tomato juice, worcestershire sauce, tabasco, lemon juice, horseradish* | 17

fully loaded bloody mary | *shrimp, bacon* | 22

specialty coffee | *espresso, latte, cappuccino, americano, mocha, café au lait, macchiato, chai latte with Samovar Tea* | 5.50


iced specialty coffee | 7.50

cold brew coffee | 5.50

100% Kona french press coffee | 13

coffee, assorted hot tea, hot chocolate | 5.50

fresh squeezed juice | 11

 *Gluten Free Options. Ask your server about our gluten free pastries and breads.
 Consuming raw or undercooked foods may increase your risk of foodborne illness.*

Our Chefs are proud to support over 70 local farmers and fishermen to bring you the freshest items from Hawaii.

Please do not share your food with the birds. Mahalo nui loa!