



**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!*