

A tropical sunset scene featuring two palm trees in the foreground. The trees are silhouetted against a vibrant sky of orange, yellow, and purple. The trunks of the palm trees are wrapped in a spiral of warm white lights. In the background, a dark silhouette of a coastline and mountains is visible under the twilight sky.

Aloha!

Signature “Scrambowls” - \$12

(Served over breakfast potatoes with toast)

Up Country

bacon, ham, Portuguese sausage, onion, green peppers & cheddar cheese | topped with sour cream, salsa & chives

Little Beach

roasted squash, mushroom, onion & goat cheese | topped with sour cream, chives & sprouts

Other Breakfast Choices

Basic Breakfast - \$12

2 eggs your way, breakfast potatoes, toast & choice of:

bacon – sausage links – Portuguese sausage

Breakfast Burrito - \$8

scrambled eggs, Portuguese sausage, cheddar cheese, breakfast potatoes & salsa | wrapped in a warm tortilla

Breakfast Sandwich - \$10

eggs your way on a fresh brioche bun, garlic aioli, topped with bacon, cheddar cheese, lettuce, tomato & avocado

Biscuits & Gravy - \$12

2 fresh house made biscuits with sausage gravy, topped with 2 eggs your way

Loco Moco - \$14

our fresh 8 oz. hamburger patty over white rice, topped with 2 eggs your way, sautéed onions & smothered with brown gravy

Steak & Eggs - \$15

6 oz. flat-iron steak, 2 eggs your way | served with breakfast potatoes & toast

PLEASE NOTE:

All our Sandwiches & Burgers on Page 3 come with choice of:

Fries – Onion Rings – Fresh Fruit

(Coconut Clam Chowder, House or Caesar Salad +\$2)

Pupus

(Daily Happy Hour: 4pm-6pm)

Coconut Clam Chowder - Cup \$6 Bowl \$10

served with garlic toast points

Fried Calamari & Pineapple - \$12

served with cocktail & house made tartar sauces

Smoked Wings - \$14

served with carrots, celery & blue cheese

Choice of:

House Buffalo – **Grim Reaper** – Bourbon BBQ – Teriyaki Garlic – Sticky Asian

Hummus Plate – Small \$9 Large \$17

house made hummus, toasted pita, crudité & chili oil

Coconut Shrimp - \$13

served with spicy mango chutney & rice

Cheeseburger Sliders - \$13

3 Angus beef patties, bacon jam, cheddar cheese, house made pickles, lettuce & garlic aioli

Ahi Poke Nachos - \$15

fresh Ahi poke, watermelon Pico de Gallo, cilantro, wasabi aioli, Sriracha aioli & chives | served over fried wonton crisps & flour tortilla chips

Truffle Parmesan Fries - \$7

garlic aioli, parmesan cheese, truffle oil & chives

Sandwiches

Smoked Tri Tip - \$13

slow smoked tri tip, teriyaki glaze, swiss cheese, L.T.O. on a fresh hoagie roll

Kalua Pork Cubano - \$13

country ham, swiss cheese, house made dill pickles, yellow mustard on a fresh hoagie roll

Bourbon BBQ Pork - \$12

pulled pork, house made BBQ sauce, island slaw, pickles on a fresh brioche bun

Turkey Bacon Cheddar - \$12

fresh sliced turkey, bacon, cheddar cheese, L.T.O., ranch dressing on a fresh toasted hoagie roll

Fresh Catch BLTA - \$15

fresh local fish, bacon, garlic aioli, L.T.O., avocado, sprouts on fresh brioche bun

Veggie Wrap - \$13

chipotle & black bean mix, quinoa, hummus, mixed greens, radish, carrots, sprouts, blue cheese crumble & balsamic dressing | wrapped up in a fresh spinach tortilla

Burgers

All our burgers are made with ½ lb. of all-natural ground Angus beef & locally sourced bread

Sunset Burger - \$13

bacon jam, cheddar cheese & garlic aioli

Sunrise Burger - \$15

bacon, cheddar cheese, fried egg, hash browns, L.T.O. & 1000 island dressing

Paniolo Burger - \$15

bacon, cheddar cheese, blue cheese, beer battered onion ring, L.T.O. & BBQ sauce

Reuben Burger - \$15

pastrami, swiss cheese, house made pickles, L.T.O. & 1000 island dressing

Maui Burger - \$15

Kalua pork, charred pineapple, L.T.O. & teriyaki sauce

Sierra Nevada Burger - \$15

mushroom, swiss cheese, sautéed onions, lettuce, tomatoes & Sierra Nevada stone ground mustard aioli

Black Bean Burger - \$14

our vegetarian friendly, house made chipotle & black bean patty, guacamole, L.T.O. & chipotle aioli

Salads

The Pangea Spicy Salmon - \$15

local greens, spicy salmon, shredded carrots, beets, blue cheese crumbles, dried cranberries, slivered almonds & Green Goddess dressing

Smoked Tri Tip - \$14

romaine, arugula, cherry tomatoes, red onion, blue cheese crumbles, avocado, radish & balsamic vinaigrette

Classic Chicken Caesar - \$14

grilled chicken breast, romaine, croutons, parmesan cheese & garlic anchovy dressing

Cobb Salad - \$14

local greens, romaine, grilled chicken, bacon, hardboiled egg, tomato, cheddar cheese, avocado & creamy blue cheese dressing

Quinoa Salad - \$14

quinoa, chickpea, black bean, bell pepper, red onion, cucumber & tomato | served over mixed greens & tossed with our zesty citrus red wine vinaigrette

Sunset Favorites

Fresh Catch Tacos - \$15

grilled flour tortilla, beer battered fresh fish, slaw, watermelon salsa, wasabi aioli, served with rice

Fish & Chips - \$15

beer battered fresh fish, house made tartar sauce, served with fries

Bourbon BBQ Ribs - \$15

4 baby back ribs | served with bourbon BBQ sauce, fries & slaw