KULEANA
RUM WORKS

Sunday Brunch

9am to 2pm Every Sunday

APPETIZERS

Li Hing Mui Fruit Salad - 13
Farmers market fruits, li hing mui vinaigrette

Avocado Smash - 15
Local avocado, arugula, fresh sweet pepper and onions, topped with poached egg, on sourdough toast

Smoked Shutome Bagel - 19
House-smoked swordfish, cream cheese, fried capers, red onion, dill fronds

Mochiko Chicken - 14
Boneless chicken thighs battered with mochiko (rice) flour and lightly fried, tossed with our house-made Korean sauce and topped with garlic aioli, unagi glaze and furikake

Grilled Hamachi Kama - 18
Collar of the prized Hamachi fish (Japanese Amberjack). Salt-grilled to perfection and served with house-made chili pepper water

ENTREES **All entrees come with your choice of white rice, kimchi fried rice, or potato medley*

***Hua Moa (2) - 21**
2 eggs your way, choice of bacon, Portuguese sausage or spam

***I'o Omelet - 24**
Portuguese sausage, bacon, spam, green onion, pepper jack cheese

***Mahi'ai Omelet - 24**
Sweet peppers, Maui onion, Kamūela tomatoes, ali'i mushrooms, and spinach

***Banana Bread French Toast - 26**
Crystal's homemade banana bread, Nanea whipped cream, coconut syrup, fresh berries

***Eggs in Hell - 29**
Our play on eggs in purgatory. Portuguese sausage, mixed garden vegetables, house-made Napoli sauce topped with 2 eggs and served in a hot skillet

***The Kuleana - 29**
2 house-made waffles, Kona coffee BBQ pulled pork, 2 poached eggs, Angostura hollandaise

Fish Tacos - 29
Three pā'ele (black) salt-rubbed, Chef's catch tacos garnished with Nanea roasted pineapple salsa, pickled cabbage, avocado, and garlic-lime crema served on warm flour tortillas

Big Island Burger - 26
8 oz Kulana (Big Island butcher) beef patty, caramelized Nanea onions on Hawaiian brioche bun with Huihui thousand island sauce. Served with namasu (pickled cucumbers), local tomato, fresh lettuce and fries. Choice to add cheddar, Swiss, or fresh goat cheese
Add-ons: *fresh sliced jalapenos - 1, sliced avocado - 3*

Short Ribs Loco Moco - 36
An inspired reimagining of the original Cafe 100's Loco Moco (purportedly first served in Hilo to a group of teenagers in 1949). Certified Angus chuck short ribs, slow-roasted in rich Nanea-caramelized onions and demi-glace, served on a bed of white rice and 'āina mash (local starches). Topped with a sunny-side-up egg and garnished with fresh scallions and ali'i mushrooms

KEIKI'S

Peanut Butter and Jelly Malasadas - 12

Breakfast Tacos (2) - 12

KULEANA BRUNCH COCKTAILS - 16

Kuleana Mimosa
Fresh squeezed orange juice, Kuleana Hōkūlei, Prosecco, Demerara Sugar

Guava Breeze
Kuleana Huihui, Guava Puree, Coconut Cream, Lime, Nanea Floater

Chocolate Cold Brew Martini
Kuleana Nanea, Chocolate Liqueur, Cold Brew, Licor 43

Grog
Kuleana Huihui, Kuleana Nanea, Peach Brandy, Apple juice, Angostura Bitters, Orange Bitters

Bloody Mary
Kuleana Hawaiian Agricole, House-Made Bloody Mary Mix

Lychee Spritz
Kuleana Huihui, Lychee Liqueur, Elderflower Liqueur, Prosecco

Kuleana Pinch
Kuleana Hawaiian Agricole, Gin, Averna, Lemon, Orgeat, Bitters, Strawberry