



CAFE O'LEI

AT THE PLANTATION



EYE OPENERS

aloha kakahiaka

CLASSIC BLOODY MARY

special spiced house mix, locally made pau vodka
salted rim **13**

PLANTATION MIMOSA

POG, pineapple juice, italian prosecco **12**

LILIKOI NO-JITO (SPIRIT FREE)

fresh mint, lilikoi puree, lime **7**

HIBISCUS REFRESHER (SPIRIT FREE)

homemade lemonade, hibiscus tea **7**

PLANTATION ICED TEA

fresh brewed iced tea + pineapple juice **5**

STARTERS + SALADS

PORK BELLY BAO

savory braised pork belly, namasu
chinese sweet buns **16**

AHI NACHOS ^{^*}

crisp wontons, wasabi aioli, sriracha,
furikake (df) **19**

CAFE O'LEI LETTUCE WRAPS

chicken, shiitake mushrooms,
water chestnuts, hoisin, butter lettuce (df) **14**

MAUI ONION SOUP EN CROUTE

puff pastry, gruyere cheese **13**

KUMU FARMS HALF PAPAYA SALAD

shrimp, avocado, maui greens, lilikoi-papaya seed
vinaigrette (gf, df) **17**

CAFE O'LEI CAESAR SALAD*

crisp romaine, herb crouton crumble
creamy garlic dressing, parm **12**

+ chicken add **6**

+ blackened mahi or shrimp add **10**

PETITE SALAD

greens with cafe o'lei caesar or lilikoi papaya seed
vinaigrette **7**

*warning: consuming raw or undercooked meat, fish, poultry, shellfish or eggs may increase the risk of foodborne illness.

[^] preserved with CO to promote color

many of our items can be made gluten free or dairy free, just ask your server! -- please be specific with allergies

menu subject to substitution based on availability

let's brunch!

LOCO MOCO

maui cattle co beef patty, 2 eggs* (any style), steamed rice, pan gravy **18**

EGGS BENEDICT

canadian bacon, poached eggs*, hollandaise, house potatoes **19**

o'lei way - cafe o'lei crab cakes instead of ham! **26**

BELGIAN WAFFLE

sliced bananas, coconut ube sweet cream **13**

ROASTED VEGETABLE OMELETTE

seasonal vegetables, marinated peppers, chevre, house potatoes (gf) **15**

KALUA PORK FRIED RICE

"local style" kalua pork, 2 eggs* (any style) **15**

SAUTEED MAHI MAHI

lemon-caper butter sauce, steamed rice caesar salad **26**

PORK BELLY KAWALI

fried crisp, tomato-onion achar, steamed rice, fried garlic **19**

MAHI MAHI AND CHIPS

tempura style, caper-dill aioli, lemon, fries **24**

LOCAL BEEF BURGER*

maui cattle co beef, grilled onions, cheddar, house brioche, fries **19**
+ bacon 3

FARMSTAND VEGETABLES + QUINOA

wrapped in upcountry kale, curry sauce (gf, df, v) **16**

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