



Pacific Rim Bistro

Brunch Menu

Malasadas \$5

$\frac{1}{2}$ doz. Hawaiian style beignets, tossed in a sugar and cinnamon mixture served with our raspberry freezer jam.

*Big Kahuna Omelet \$14.5

3 egg omelette stuffed with hash brown potatoes, grilled onion, diced tomato, and cheddar cheese then topped with our sausage gravy! Choice of starch, fruit salad and toast

*Local Farm Vegetable Omelet \$11.75

Sautéed mushrooms, onion, peppers, and spinach.

Choice of starch or fruit salad and toast

Add cheddar, Swiss or goat cheese \$1.5

#Hash House \$11.5

Grilled hash brown topped with provolone cheese, sautéed spinach, tomato, onion, mushrooms, our pico de gallo, guacamole, and sour cream.

Add Kalua pork, Portuguese sausage, Spam or bacon \$3.5

#*Huevos Rancheros \$10.5

2 crispy corn tortillas topped with black beans, red rancheros sauce, 2 eggs, pico de gallo and sour cream.

Add kalua pork, bacon, Portuguese sausage or fried Spam \$3.5

#*King Kam \$11.5

On a bed of spinach our homemade fried rice with Portuguese sausage, bacon, peas and carrots, topped with 2 eggs.

Add a burger patty \$2.5

*Loco Moco \$10.75

Steamed rice, 8oz burger patty, grilled onion topped with 2 eggs and homemade brown gravy.

#*Big Island Scramble \$12.75

3 egg scramble with our Kalua pork, bell peppers, sweet onion.

Served with steamed rice and toast.

*Aloha Platter \$11.75

1 slice coconut French toast, 2 eggs and 2 slices of bacon, fried Spam, or Portuguese sausage.

*Sausage Gravy and Biscuits \$9.5

Portuguese sausage, ground pork house made gravy over fresh flaky biscuit.

Add an egg \$1

*Lava Bed \$9.5

3 slices of Challah bread soaked in cinnamon spiked egg batter and topped with toasted coconut and powdered sugar.

#*Breakfast Quesadilla \$8.50

Scrambled eggs with cheddar cheese, peppers, and onion in a flour tortilla topped with Pico de Gallo, guacamole, and sour cream.

Add kalua pork, bacon, Portuguese sausage, or fried Spam \$3.5

#*Local Boy \$ 6.5

2 eggs cooked your way with choice of starch or fruit salad and toast.

Add kalua pork, bacon, Portuguese sausage, or fried Spam \$3.5

Brunch Sides

*1 egg \$1, Seasoned potatoes, hash browns, or steamed rice \$2, Side of toast \$1
Portuguese sausage, bacon, fried Spam, Ham, Sausage gravy \$4 Fried Rice \$4 Fresh fruit bowl \$4

Brunch Beverages on Reverse Side

Weekend Libations

\$9.5

Tommy O's Mai Tai

Appleton VX Rum, orange and pineapple juices, house made grenadine, orgeat and falernum.
Topped with a float of Gosling's Bermuda Black Rum

Lilikoi Margarita

El Jimador tequila, triple sec, Chamborg, Lilikoi puree, and sweet and sour.
Shaken and served with a Li Hing Mui rim

Kona Gold

Cruzon Mango Rum, orange and pineapple juices, passion fruit puree, sweet and sour
Muddled fresh mint and splashed with soda

Blackberry Lemon Drop

Absolut Citron Vodka, muddled fresh lemon, black berry puree
Glass rimmed with Turbinado sugar

Bloody Marys

House Mary - Seagrams Vodka \$6

Queen's Mary - Beefeater Gin \$7

Spicy Mary - Pepper Vodka, Peles Kiss \$7

Deluxe Mary - Bacon Vodka \$8

Almost Bottomless Mimosas

(Limit 3 per person)

\$12

Orange, Mango, Guava, Passion Fruit, Pineapple, Cranberry

Non Alcoholic Beverages

100% Kona Coffee French Press

Single \$ 8.5 Double \$14.5

\$1.95

Pepsi, Diet Pepsi, Sierra Mist, Mugs Root Beer, Dr. Pepper, Tropicana Lemonade

Paradise Iced Tea

\$2.95

Stumptown Hairbender Coffee, Spiced Chai

Flavored Lemonades – Passion Fruit, Raspberry, Blackberry, Mango, Guava

\$2.75

Assorted Numi Hot Teas

\$2.25

Hot Chocolate topped with whipped cream

Juices

\$2.25 Sm \$3.50 Lg

Orange, Cranberry, Grapefruit, Pineapple, Apple, V-8