

handcrafted cocktails

day drinking

Monkeypod Mai Tai - 18

kula organic silver and dark rums, lime, house-made macadamia nut orgeat[^], bols orange curacao, honey-lilikoi foam⁺

Tutu Maureen - 17

pau vodka, house-made bloody mary mix, kim chee

Magic Dance - 16

prosecco, mango, orange, joto yuzu sake

24k Coffee - 18

cold brew coffee, selva rey cacao rum, licor 43

Time Tequil - 17

real del valle tequila, amaro angeleno, avinyo brut rose cava, lemon, honey

No Ka Oi - 18

ocean vodka, thai basil, lime, honey-lilikoi puree⁺

⁺ Contains raw egg whites [^] Contains nuts

zero proof

Non-alcoholic libations

Virgin Monkeypod Mai Tai - 13

pog, lime, macadamia nut orgeat[^], honey-lilikoi foam⁺, maui pineapple

Blind Tiger - 10

hibiscus, lavender, lemon, soda

refreshments

The Righteous Path - 10

kale, spinach, flat leaf parsley, ginger, lime, pineapple, cucumber, lemongrass

Fresh Juice - 9

orange, pineapple, grapefruit, pog, lemonade

Smoothie - 10

strawberry, local apple banana, organic yogurt, pineapple juice

coffee & tea

French Press Maui Coffee 12oz

maui oma ka`u - 11

Drip Coffee - 8

maui oma red catuai (refills included)

Shangri La Hot Tea - 8



fast breakers

Greek Yogurt Bowl - 18

local apple bananas, kahuku papaya, yokoyama farm blueberries, monkeypod granola, hawaiian rainbow bees honey

Avocado Toast - 19

homemade multi-grain bread, mashed avocado, big island goat cheese, ho farms tomatoes, waipoli greens, champagne vinaigrette
o add fried or poached local eggs - 7

sweet tooth

*crispy edge,
brown butter flapjacks*

Big Island Blueberry and Lilikoi Flapjacks - 22

yokoyama farm blueberries, ricotta, house-made lilikoi butter

Monkeypod Mai Tai Flapjacks - 24

kula rum butter syrup, honey lilikoi foam*, maui pineapple

sides

Breakfast Potatoes - 8

crispy smashed potatoes, parmesan, parsley

Duroc Pork Bacon - 8

two slices

Breakfast Sausage - 8

two house-made patties

Hawaii Rainbow Bees Honey Wheat Toast - 7

homemade multi-grain bread, seeded crust, whipped butter, house-made jam of the day

Fruit Bowl - 11

mixed fruit of the day



keiki

For the crafty young ones

*scrambled egg FREE
for keiki under 3*

Keiki Pancake - 11

maple syrup

Keiki Classic - 11

scrambled egg, bacon, smashed potatoes

egg head

Shaka moa free range eggs



Pete's Benedict - 24

canadian bacon, poached egg, house made hollandaise sauce, mixed greens, champagne vinaigrette

Farmer's Benedict - 22

poached local eggs, ma'o farm spinach, housemade jalapeño hollandaise, mixed greens, champagne vinaigrette

The Classic - 21

two eggs your way, smashed potatoes, and choice of house made breakfast sausage, duroc pork bacon, or avocado

Zucchini Ricotta Omelette - 24

local zucchini, house made ricotta, ma'o farms mint, mixed greens

Taro Hash - 19

fried egg, waiahole homestead taro, hamakua mushrooms, onion, red pepper, green onion, jalapeño

The Cure - 22

sun noodles, kalua pork, poached egg, red chili chicken broth, ginger, bok choy, mushrooms, red onion, carrots, bean sprouts

Hawaiian Chilaquiles - 24

kalua pork, fried egg, tortilla chips, housemade ancho chile salsa, pinto beans, jalapeño, white cheddar, greek yogurt, avocado, onion, cilantro

Monkeypoppers like to party! And we like to do it in style. All of us here are dedicated to handcrafted food, drink, and Merrimaking. We believe simple can be great, and the passion that goes into our handcrafted food and drinks is the most important ingredient! - Peter Merriman

bubbles

BY THE GLASS

Cava Brut Rose, Avinyo, Penedes, Spain	16
Prosecco, Gondolino, Veneto, Italy	14

BY THE BOTTLE

Cabernet Franc, Stella Crintina , <i>Omaggio Pet Nat</i> , Uco Valley, Mendoza, Argentina 2022	72	88
Champagne, Devant , <i>Brut Rose</i> , France NV	88	
Champagne, Collet , <i>Brut Reserve</i> , France NV	92	
○ Champagne, Veuve Fourny , <i>Blanc de Blanc, Extra Brut 1er Cru</i> , France NV	100	
○ Champagne, Waris-Larmandier , <i>Racines des Trois, Brut 1er Cru</i> , France NV	124	
Champagne, Billecart-Salmon , <i>Brut Rose</i> , France NV	180	
○ Chardonnay, Matthiasson , <i>Grape + Peach, Sparkling</i> , Napa, California, 2022	72	
○ Pinot Grigio, Lunaria , <i>Pet Nat</i> , Abruzzo, Italy 2021	68	
○ Gamay, Patrick Bottex , Bugey Cerdon, France, NV	66	
○ Pinot Noir, Avinyo , <i>Brut Rose Cava</i> , Penedes, Spain 2020	64	
○ Prosecco, Gondolino , Veneto, Italy NV	56	

wine

WHITES

Chardonnay, Camp, Sonoma, California	16
Chardonnay, Maritana, Russian River, CA	18
Pinot Grigio, Giocato, Slovenia	15
Riesling, Willems-Willems, Mosel, Germany	15
Sauvignon Blanc, Domaine Auchere, Sancerre, France	18

ROSE

Grenache, Fontaine, Corbieres, France	16
Pinot Noir/St. Laurent, Wagner-Stempel, Germany	15

REDS

Cabernet Sauvignon, Fontanes, Languedoc, France	15
Cabernet Sauvignon, Peju, Napa, California	20
Gamay, Jean Foillard, Beaujolais, France	16
Pinot Noir, Tyler, Santa Barbara, California	17
Sangiovese, Bibbiano, Chianti Classico, Italy	16

happy hour

3:30 – 5:00
everyday except select holidays

Appetizers - 1/2 off

with the exception of the poke tacos, lobster deviled eggs, and potstickers

Pizzas - \$14 (with the exception of the bourgeois)

Draft Beers - \$2 off

Wines by the Glass - \$3 off

All Handcrafted Culinary Cocktails - \$4 off

Champagne Sundays - 1/2 off bottles of bubbles on Sunday (7am - 11am)

dinner menu

for beer and wine



Monkeypod Kitchen supports local produce, organic and sustainable farming, ranching, and fish practices. Grass-fed beef, renewable fish species and sustainable hormone-free poultry are good for the environment and good to eat!