Spoon & Brassie
Breakfast
A La Carte

Refreshng Eye-Openers
Freshly squeezed Orange Juice .................... small .65 large .90
Iced Grapefruit or Pineapple Juice ................ small .65 large .90
Chilled Guava or Passion Fruit Nectar ................ small .65 large .90
Half Island Papaya .................................. .60
Sliced half Wahiawa Pineapple ..................... .60
Stewed Prunes or Kosiota Figs .................... .60

Cereals (with Milk or Cream)
Assorted crisp, cold Cereals ....................... .80 with fruit 1.10
Pipin’ hot Oatmeal or Cream of Wheat ............. .80

Griddle Frivolities (with fluffy Whipped Butter and Maple or Coconut Syrup)
Stack of Old Fashioned Buttermilk Pancakes .......... 1.15
Banana, Pineapple or Macadamia Pancakes .......... 1.25
Delicate, thin Pancakes rolled and topped with Maple Butter ................ 1.35
Rolled Pancakes with Blueberry filling .............. 1.35
Plain or Macadamia, golden Brown Waffle .......... 1.15
Strawberry Waffle .................................. 1.45

Eggs & Omelettes (with Toast, Butter, Poha and Blueberry Jams and Guava Jelly)
Two fresh Island farm Eggs any style ................. 1.00
Ham, Cheese or Spanish Omelette .................... 1.50
Jelly Omelette ...................................... 1.40
Eggs Benedict; on Hickory smoked Ham and English Muffin, crowned with regal Hollandaise Sauce ........ 2.00
Eggs a la Leonia, poached and served on Toast, covered with Deviled Ham .......... 2.00

Hearty Fare (with golden Hashbrown Potatoes)
Crisp, brown Bacon Rashers ......................... 70 1.00
Hickory Smoked Ham Slices .......................... 70 1.00
Link, Portuguese or Farm Sausage ................. 70 1.00
Chickenlivers with a light Madiera Sauce .......... 90 1.40
Creamed Chipped Beef on English Muffin ............. 1.50
Breakfast Top Sirloin Steak .......................... 2.50

Sweet Fancies
Apple, Pineapple or Banana Fritters ............... .80
Cherry or Blueberry Turnover ....................... .80
Assorted Danish Pastries ............................ .60

From the Bakeshop (with Butter, Poha and Blueberry Jams and Guava Jelly)
Plain Rye, Whole Wheat or Raisin Toast ............. .50
Toasted English Muffin ................................ .50
Blueberry, Banana or Macadamia Muffins .......... .50

Beverages
Freshly Brewed Coffee or Tea ....................... .30 Sanka .................. .30
Creamy, hot Chocolate ................................ .30 Pasteurized Milk ....... .30
Non Fat Milk ..................................... .30 Butter Milk .............. .30

Box Lunches available upon request
Please ask the Hostess
Breakfast Adventures

The Driver
Chilled Guava Nectar
Banana, Pineapple or Macadamia Nut Pancakes
Fluffy whipped Butter and Maple or Coconut Syrup
Crisp Bacon Rashers
Freshly Brewed Coffee or Tea
2.25

The Brassie
Half Puna Papaya
Two Island Eggs prepared to your Order
Link, Portuguese or Country Sausage; Hashbrown Potatoes
Crisp, hot Toast with Hawaiian Poha Jam
Freshly Brewed Coffee or Tea
2.50

The Spoon
Sliced half Wahiawa Pineapple
Three-Egg Chicken liver Omelette with Hashbrowns
and sliced Beefsteak Tomato
Banana Muffins with Honey Butter
Freshly Brewed Coffee or Tea
2.50

The Cleek
Sliced Bananas with Cream or Milk
Delicate, thin Pancakes wrapped around a luscious Blueberry filling
Freshly Brewed Coffee or Tea
2.50

The Baffy
Guava Nectar or Passion Fruit Juice
Steak 'N' Egg: Tender Breakfast Steak crowned with
a fried Island Farm Egg; Hashbrown Potatoes
and sliced Beefsteak Tomato
Raisin Toast with Honey Butter
Freshly Brewed Coffee or Tea
3.00

Wiki-Wiki Tee-Off
Chilled, fresh Orange Juice
Crisp, cold Cereal of your choice — Milk or Cream
Assorted Muffins and Croissants with Jams and Jelly
Freshly Brewed Coffee or Tea
2.00