



BETTY'S BRUNCH MENU

SERVED SATURDAY & SUNDAY UNTIL 2PM

Betty's Featured Brunch Cocktails

Glass of Champagne \$2

or mimosa - brunch entree purchase required

Betty's Paloma \$11

Cazadores reposado tequila, fresh squeezed grapefruit juice, splash of soda water, limes, salted rim



Sunday Funday Mojito \$10

light rum, fresh mint, sugar, lime, muddled together & topped with a splash of soda & champagne, because everything is better with champagne!

Betty's Bloody Mary \$5.05

special price from 8am-11am only

BETTY'S BRUNCH FAVORITES

sub egg whites + \$2 | add avocado + \$3 | sub side fruit or sliced tomatoes +\$3

Lobster Benedict \$19

toasted English muffin topped with Maine lobster meat, 2 all natural, Maui fresh poached eggs, green & red chilies and Betty's homemade hollandaise sauce, served with home fries | **subject to availability**

Mahi Benedict \$18

grilled mahi, blackened and served on a toasted English muffin with 2 all natural, Maui fresh poached eggs and Betty's homemade hollandaise sauce, served with homefries

Betty's Eggs Benedict \$16

toasted English muffin topped with Canadian bacon, 2 all natural, Maui fresh poached eggs and Betty's homemade hollandaise sauce, served with homefries

Veggie Benedict \$16

toasted English muffin topped with topped with 2 all natural, Maui fresh poached eggs, spinach, tomato, mushrooms, onions and Betty's homemade hollandaise sauce, served with homefries

GF Denver Omelette \$13

ham mixed with bell peppers, onions and cheese served with Betty's tasty homefries & toast

GF Messy Betty \$13

3 fresh eggs with Ortega chilies, green onions, tomatoes, home fried potatoes, cheese, all scrambled together with fresh salsa

GF Mushroom & Spinach Scramble \$13

mushrooms and spinach sautéed with onions & cheese served with Betty's tasty homefries & toast

GF Chilaquiles \$14

tortilla chips with spicy salsa cruda, 2 all natural, Maui fresh poached eggs, cotija cheese, and side of pinto beans
add avocado +\$2 | add sour cream \$1

GF Huevos Rancheros \$14

2 all natural, Maui fresh eggs served over flour tortillas, pinto beans, topped with cheese, tomatoes, green onions, Betty's homemade salsa | **add sour cream \$1**

GF Just Eggs \$9

3 all natural, Maui fresh eggs, any style served with Betty's tasty homefries & toast

French Toast \$11

thick French toast served with whipped butter and maple syrup

Loco Moco \$13

1/2 lb charbroiled grass fed, all natural Maui Cattle Co. beef patty served over steamed white rice & topped with Betty's homemade gravy and 2 all natural, Maui fresh eggs over medium

GF Eggs & Bacon or Sausage \$12

3 strips of bacon or 3 sausage links with 3 all natural, Maui fresh eggs, any style, served with Betty's tasty homefries & toast

GF Islander \$16

grilled mahi topped with pineapple salsa and mango aioli, served with 3 all natural, Maui fresh eggs, any style served with Betty's tasty homefries & toast

Banana Nut Pancakes \$12

3 banana nut pancakes served with whipped butter and maple syrup or coconut syrup

Betty's Pancake Party \$16

2 each of the following: Betty's pancakes, eggs, bacon strips, sausage links, served with whipped butter and maple syrup

Substitute Banana Nut Pancakes or French Toast + \$2

Green Chili and Tortilla Scramble \$13

green chilies and tortilla with tomatoes, green onions, salsa & cheese, served with Betty's tasty homefries & toast

GF Betty's Corn Beef Hash \$13

tender corn beef with onions and Betty's seasoned spuds topped with 2 all natural, Maui fresh poached eggs and served with homefries

GF Acai Bowl \$12

acai with strawberries, banana, granola & shredded coconut

BETTY'S BRUNCH SIDES

Side Homefries \$4

Side 2 Eggs \$4

Side Tortillas \$3

Side Pinto Beans \$3

Side Bacon \$5

Side Sausage \$5

Side Fruit \$6

Side Toast \$2

Side Yougurt \$4

SANDWICHES & SALADS

*Add cheese, grilled onions, mushrooms, pineapple + \$1.25
Add bacon + \$3 Add avocado + \$3*

BBQ Kalua Pork Sandwich \$14

kalua pork topped with grilled onions, Betty's fresh papaya seed slaw & BBQ plum sauce, served on a fresh Maui made sesame bun, served with pinto beans

Grilled Mahi Sandwich \$17

grilled mahi topped with lettuce, sliced tomato, pickles and zesty mango mustard aioli served on a fresh Maui made sesame bun, served with french fries

Pineapple Sesame Chicken Salad \$17

local farm fresh Kula greens and shredded cabbage, green onions, tomatoes, cucumbers, Maui fresh pineapple, topped with grilled teriyaki chicken; finished with soy ginger & sesame vinaigrette

Spinach Salad \$15

fresh spinach, sliced strawberry, toasted macadamia nuts & bleu cheese crumbles, tossed with papaya seed dressing
add grilled chicken or blackened mahi mahi + \$5.95

QUESADILLAS, SOFT TACOS, & WRAPS

Blackened Mahi Quesadilla \$17

grilled flour tortilla filled with blackened mahi mahi, cheese, green onions, roasted peppers, and our cajun spiced blackened mahi, served with Betty's homemade salsa

Mamacita's Fish Tacos \$17

2 flour tortillas filled with grilled mahi mahi, shredded cabbage, cilantro, tomatoes and green onions, served with pinto beans and Betty's homemade salsa

Chicken Club Wrap \$16

charbroiled chicken, lettuce, tomato, cheese, bacon, lightly tossed with balsamic dressing and a drizzle of ranch all wrapped up in a flour tortilla

BETTY'S JUICY BURGERS

all Betty's burgers 1/2 lb grass fed, all natural Maui Cattle Co. beef grilled to a juicy medium served on a fresh Maui made hot sesame bun & with french fries

Betty's Sunset Burger \$13

with crisp lettuce, tomatoes, onion, dill pickle, mixed cheese & Betty's secret sauce
Add bacon + \$3 Add avocado + \$3

Angus Bleu Cheese Burger \$14

with crisp lettuce, tomatoes, onion, dill pickle, bleu cheese & Betty's secret sauce.
Add bacon + \$3 Add avocado + \$3

Beach Boy Hula Burger \$15

Maui fresh grilled pineapple & onion, mixed cheese & Betty's honey ginger teriyaki
Add bacon + \$3 Add avocado + \$3

Bacon Avocado Burger \$17

with crisp lettuce, tomatoes, onion, dill pickle, smoky bacon, avocado, mixed cheese & Betty's secret sauce

BETTY'S FEATURED PLATES

Betty's Fish & Chips \$19

lightly seasoned and breaded mahi mahi, fried crispy golden served with french fries and Betty's fresh papaya seed slaw

Island Fever Mahi \$20

lightly seasoned and charbroiled mahi, topped with roasted pineapple salsa and mango aioli, served with steamed white rice and Betty's fresh papaya seed slaw

Kalua Pork & Cabbage \$17

dry spice rubbed kalua pork, slow roasted and finished with BBQ plum sauce, served with steamed white rice and Betty's fresh papaya seed slaw

Mango Citrus Mahi \$20

lightly seasoned and baked in a mango citrus glaze, served with steamed white rice and served with Betty's fresh papaya seed slaw

BETTY'S COCKTAILS

\$10 - \$12 EACH

Watermelon Lemonade

watermelon flavored vodka, fresh lemon juice, triple sec, and a splash of sweet & sour and 7-up

Betty's Malibu Mai Tai

tropical Malibu coconut rum, POG, dash of grenadine & float of dark rum

Tropical Itch

smooth Captain Morgan rum, pineapple juice, lime juice, a splash of cranberry, with a dark rum float

Lilikoi Mojito

local farm fresh Kula mint, light rum, lilikoi puree, sugar, and fresh squeezed limes, and a splash of soda water

Effen Cucumber Cocktail

vodka with elder flower liqueur, fresh cucumber & lime, ginger beer and topped with sparkling wine

Paloma-tini

Cazadores reposado tequila, fresh lime juice, triple sec, splash of grapefruit juice & 7-up, served in a sugar rimmed martini glass

Whenever possible, we source the freshest fish, meats and produce from local farmers and vendors with an emphasis on sustainability.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Please make staff aware of any food allergies | Gratuity not included | Items subject to availability | Split orders \$2.95