



Betty's Brunch

Featured Brunch Cocktails

Glass of Champagne \$3

or mimosa - brunch entree purchase required

Betty's Kula Mai Tai \$13

tropical Kula toasted coconut rum, POG, dash of grenadine & float of Kula dark rum



Sunday Funday Mojito \$11

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

Betty's Brunch Bloody \$10

made with ketel one citroen

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 chillies and Betty's homemade hollandaise sauce, served with home fries | **subject to availability**

Ono Benedict \$18

grilled ono, 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 2 all natural, Maui fresh poached eggs, spinach, tomato, mushrooms, onions and Betty's homemade hollandaise sauce, served with homefries

Messy Betty \$14

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

Mushroom & Spinach Scramble \$14

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

Chilaquiles \$14

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

Huevos Rancheros \$13

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**

Eggs & Bacon \$13

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

French Toast \$12

thick French toast served with whipped butter and maple syrup

Loco Moco \$14

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

Eggs & Sausage \$13

3 sausage links with 3 all natural, Maui fresh eggs, any style, served with Betty's tasty homefries & toast
sub Portuguese sausage +\$2.95

Banana Nut Pancakes \$12

3 banana macadamia 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 or coconut syrup

Substitute Banana Nut Pancakes or French Toast + \$2

Green Chili and Tortilla Scramble \$13

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

Betty's Corn Beef Hash \$14

tender corn beef topped with 2 all natural, Maui fresh poached eggs and served with homefries

Acai Bowl \$12

acai with strawberries, banana, granola & shredded coconut

Denver Omelette \$14

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

BETTY'S BRUNCH SIDES

Side Homefries \$4

Side 2 Eggs \$4

Side Tortillas \$3

Side Pinto Beans \$3

Side Bacon \$5

Side Sausage \$5

Portuguese Sausage \$7

Side Fruit \$6

Side Toast \$2

Side Yogurt \$4

SANDWICHES & SALADS

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

BBQ Kalua Pork Sandwich \$15

kalua pork in a BBQ plum sauce & grilled onions on a fresh Maui made sesame bun, served with french fries

Grilled Ono Sandwich \$17

grilled ono 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 \$18

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 \$13

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

QUESADILLAS, SOFT TACOS, & WRAPS

Blackened Ono Quesadilla \$17

grilled flour tortilla filled with blackened ono, cheese, green onions, roasted peppers, served with Betty's homemade salsa

Mamacita's Fish Tacos \$17

2 flour tortillas filled with grilled ono, lettuce, 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 served with Betty's fresh papaya seed slaw

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 \$14

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

Angus Bleu Cheese Burger \$15

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

Beach Boy Hula Burger \$16

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

Bacon Avocado Burger \$18

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 Ono, fried crispy golden served with french fries and Betty's fresh papaya seed slaw

Island Fever Ono \$22

lightly seasoned and charbroiled ono, 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 Ono \$22

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

\$12 - \$14 EACH

Watermelon Lemonade

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

Betty's Kula Mai Tai

tropical Kula toasted coconut rum, POG, dash of grenadine & float of Kula dark rum

Tropical Itch

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

Lilikoi Mojito

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

Moscow Mule

Ocean vodka mixed with fresh squeezed limes and topped with ginger beer

Jalapeño Pineapple Margarita

Don Julio Reposado with agave, muddled pineapple and jalpeno with a splash of lime & pineapple juice

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