

EGGS AND SUCH

Substitute quinoa for english muffin upon request

Seared Ahi Benedict^{GF*} - avocado, poached egg, furikake rice, firecracker hollandaise 18

The OG Benedict* - grilled ham, poached eggs, english muffin, hollandaise, 'ulu hash 14

Farmer's Choice* - seasonal vegetables, poached eggs, english muffin, herb hollandaise, 'ulu hash 16

Kimchi Benedict* - portuguese sausage, poached eggs, kimchi, english muffin, citrus hollandaise, 'ulu hash 16

Egg White Veggie Skillet^{GF} - arugula, broccolini, maui onion, smoked tomato, reggiano.. 15

Luau Omelette* - braised pork belly, kalo, cheddar, lomi lomi tomato, toast 17

GRIDDLE

Coconut Mochi Pancakes - toasted coconut mochiko batter, whipped honey butter, maple syrup 13

Frico Grilled Cheese - white cheddar, arugula, pineapple jam, parmesan crusted sourdough, 'ulu hash 14

Stuffed French Toast - nutella cheesecake batter, roasted pineapple, lehua honey 14

Patty Melt* - angus natural beef, hamakua mushroom, maui onion, black magic sauce, sourdough, hand-cut fries 17

Brunch Burger* - angus natural beef, white cheddar, pepper bacon, fried egg, maple syrup glaze, brioche, hand cut fries. 18

MAGICS

BEACH GRILL

Kona, Hawaii

* BRUNCH MENU *

Everything we serve is made to bring out the purest flavors of the Big Island and Hawaii. We nourish relationships with local farmers, fishermen, ranchers and artisans, buying directly from these sources.

A LA CARTE

2 Eggs Your Way^{GF*} 4

Buttermilk Biscuit. 4

Normal Pile-o-Bacon^{GF} 5

Ridiculous Pile-o-Bacon^{GF} 10

Fried 'Ulu Wedges^{GF} - umami aioli, spicy ketchup 11

Kimchi Rice^{GF*} 4

Fruit Bowl^{GF}. 7

CLASSIC MAGIC

Loco Moco* - angus natural beef patty, braised kalo, miso gravy, sunny side-up farm egg, steamed rice 19

Biscuits & Gravy - house buttermilk biscuit, pork sausage gravy 11

The White Sands Wake-Up* - two local eggs, steamed rice, lomi lomi tomato, avocado, choice of bacon, portuguese sausage or ham, toast 15

SUB: local fresh catch for meat +6

Pork Belly Fried Rice* - sesame kale, hamakua mushroom, kimchi, sunny side-up farm egg 17

Huevos Rancheros* - roasted pinto beans, lomi lomi tomato, cotija, sunny side-up eggs, avocado, inamona romesco sauce, sour cream, taro tortillas 16

ADD: braised pork belly +6

Corned Beef & "Cabbage"^{GF*} - coconut braised corned beef brisket, kimchi, 'ulu hash, poached eggs, hollandaise. 16

DRINKS

Iced Tea. 3

House Soda 4

House Lemonade 3

Fresh POG 5

Maui Brewing Soda. 4

Drip Coffee 4

Espresso. 4

An 18% gratuity is suggested for parties of 6 or more.

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