

BRUNCH ENTREES

Omelette of the Day 22

Chef's selection

American Breakfast 22

Three eggs (scrambled, sunny side up, over easy, over medium, over hard), choice of bacon, sausage or ham

Steak & Eggs 48

8 oz Filet Mignon with three eggs (scrambled, sunny side up, over easy, over medium, over hard)
served with rosemary breakfast potatoes for the above

Loco Moco 27

organic grass fed ground beef patty, tamaki gold rice, three eggs over easy, brown gravy

Fried Sprout Eggs 23 GF

brussel sprouts, onions, garlic topped with fried eggs, or egg whites (+1)

Tofu Tomatillo 21 V, GF

Crispy tofu scrambled with roasted vegetables and tomatillo salsa

Salmon Toast 21

Smoked salmon, arugula, tomato, red onion, cream cheese, dill, chives, on toasted sourdough

Avocado Toast 17

Avocado, arugula, tomato, olive oil, pistachio dukkah spice on toasted sourdough

Quiche Lorraine 22 *served with a mixed green salad*

Open faced pastry crust with a filling of eggs, ham, cheese, light cream, minced onions

Spinach Quiche 22 *served with a mixed green salad*

Open faced pastry crust with a filling of eggs, spinach, cheese, light cream, minced onions

Breakfast Burrito 22 *served with a mixed green salad*

Scrambled eggs or egg whites (+1), bacon, cheddar cheese, hashed brown potatoes wrapped in a flour tortilla

Surfers Delight 24 *served with rosemary breakfast potatoes*

scrambled eggs, ham, cheddar cheese, garlic aioli on brioche toast

Eggs Benedict 22 *served with rosemary breakfast potatoes*

ham & poached egg on an english muffin with housemade hollandaise

Macadamia Nut Pancakes 20

Housemade pancakes, maple butter, roasted macadamia nuts (coconut +1 or maple syrup +1)

ACAI BOWLS & PARFAITS

Malibu Bowl 23 V

Acai blend with housemade granola, strawberries, bananas, blueberries & coconut sprinkles

Honolulu Bowl 23 V

Acai blend with housemade granola, pineapple, strawberries, blueberries, raspberries & coconut sprinkles

Zuma Bowl 22 GF

Acai blend with puffed quinoa, chia seeds, honey, banana, blackberries, blueberries

Parfait 19

Greek yogurt or honey greek yogurt topped with housemade granola & seasonal berries

SMOOTHIES

Veggie 16

coconut water, lime, kale, mint, pineapple, banana, agave

Protein Cobra 16

peanut butter, banana, cacao powder, almond milk, chia seeds

Red 16

red grapes, dates, bananas, pomegranate, orange juice, cardomom

FRESH SQUEEZED JUICES: Orange / Grapefruit / Apple / Carrot / Beet / Pineapple 12

House Green: mix of green apple, green grapes, cucumber, lime, mint 12

Iced Tea / Lemonade 7 Juices: Cranberry / POG 7

Illy Coffee Reg or Decaf 7 / Hot Tea 7 / Illy Espresso 8/Latte 9/Extra Shot 3

CRAFT SODAS (refills on request) **Starry Lemon Lime, Stubborn-Kola, Diet Kola, Lemon Berry Acai,**

Pineapple Cream, Vanilla Cream, Root Beer 7

Per MMC 9.24.045 Non-plastic alternative straws shall be provided only upon request by the customer

Split plate fee 5~Modifications to any item may have an additional fee

STARTERS

Salt & Pepper Calamari 20 GF

calamari with crispy garlic, fresno & jalapeno chilies~served with housemade marinara

Tuna Sashimi 26

daikon salad, toasted nori, soy yuzu vinaigrette

Wild Mushroom Arancinis 20

risotto fritters with mushrooms, garlic, parmesan~served with a garlic aioli

SALADS add free range chicken breast +12 shrimp +12 today's catch +16 seared tuna +22

Citrus Salad 20 GF

shredded kale, sliced jalapenos, grapefruit, goat cheese, roasted pistachios, with our housemade vinaigrette

Salmon Salad 33

bbq salmon, romaine, pickled ginger and daikon, radish sprouts, avocado, bonito flakes, ponzu dressing

Chicken Caesar 28

grilled free range chicken breast, romaine, brioche crouton, parmesan

Mediterranean Salad 21 GF

romaine, tomatoes, cucumbers, kalamata olives, feta cheese, fresh herb mix, greek yogurt vinaigrette

SANDWICHES & BURGERS available gluten free +4

served with a side of green salad, french fries or sweet potato fries +2

Caprese Sandwich 24

tomatoes, arugula, burrata cheese, pesto, balsamic drizzle on ciabatta

Fish Sandwich 27

mahimahi in a light tempura batter, butter lettuce, tomatoes, housemade relish, brioche bun

Kristy's Burger 27

organic grass fed beef patty topped with applewood smoked bacon, gruyere cheese, butter lettuce, tomato, maple onion jam, garlic aioli on a brioche bun

Beyond Burger 25

vegetarian patty, maple onion jam, butter lettuce, tomato, garlic aioli, brioche bun

Blackened Chicken Sandwich 24

free range chicken breast blackened, gruyere cheese, butter lettuce, tomato, chipotle aioli, on ciabatta

ENTREES served after 12

Hong Kong Style Catch m/p

steamed fresh catch topped with asian spices, ginger, scallions, mushrooms sizzled with peanut oil served with tamaki gold white rice & broccolini

Fish & Chips 29

lightly tempura battered mahimahi with housemade tartar sauce & french fries

Seafood Linguini 42

linguini with pan seared scallops, shrimps, clams tossed in a white wine sauce

Filet Mignon 52 GF

8 oz filet mignon with a bordelaise sauce, mashed potatoes, sauteed spinach

PASTAS & BOWLS gluten free pasta +4

add free range chicken breast +12 shrimp +12 meatballs +11 fresh catch +16 seared tuna +22

Penne Marinara 21

Housemade marinara with san marzano tomatoes and parmesan cheese

Linguini Alfredo 22

linguini, housemade alfredo, parmesan cheese

Wasabi Bowl 24 V

quinoa, wild rice, arugula, cucumbers, red & yellow peppers, carrots, beets, pickled daikon, sushi ginger, wasabi vinaigrette, sesame yuzu dressing

Stir Fry Bowl 21 V

white rice, brocolinni, snow peas, carrots in a tangy teriyaki sauce

*Caesar dressing contains raw egg. Menu items served raw or rare including meat, seafood, shellfish, or eggs may increase the risk of foodborne illness. Please notify your server if you have any food allergies. Peanut oil is used in our preparation of our cooking. Our food is seasoned well, if you would like it lightly seasoned let us know. V=vegan dish GF=gluten free

On July 1, 2023 minimum wage increased again for all tipped and non tipped employees. As a small business, we had to adjust our prices to cover this cost. Thank you for your understanding.

THANK YOU FOR DINING AT *Kristy's Village Cafe*