

GOOD MORNING WAIKIKI

TRADITIONAL

JUST EGGS 11.75

Two eggs cooked your way
Served with your choice of bacon, ham, link sausage,
Portuguese sausage or vegan patty
Choice of O'Brien potatoes, rice or sliced tomatoes
Served with toast

PRIME STEAK & EGGS 21.00

8oz ribeye with two eggs cooked your way
Choice of O'Brien potatoes, rice or sliced tomatoes
Served with toast

BREAKFAST FOR TWO

Our outrageous 38oz PRIME TOMAHAWK RIBEYE
Not for the Feint of Heart !
With six eggs cooked your way
Comes with O'Brien potatoes, rice and sliced tomatoes
And a carafe of tropical flavored Mimosas
(please allow 25 minutes for this item)
140.00

OMELETS

*Your choice of O'Brien potatoes,
rice or sliced tomatoes*

Served with toast

HAWAIIAN 13.75

Portuguese sausage, pineapple and colby-jack cheese

DENVER 13.75

Ham, bell peppers, onions and colby-jack cheese

VEGGIE 13.75

Spinach, mushrooms, onions, bell peppers and Swiss cheese

PANCAKES

Served with whipped butter and warm maple syrup

PRIME STACK 9.00

Buttermilk pancakes made light and fluffy

BANANA MAC STACK ↻ 11.00

Buttermilk pancakes with fresh bananas
and macadamia nuts

Add two eggs cooked to order for 2.75

WAFFLES

BACON WAFFLE WITH PEANUT BUTTER SYRUP ↻ 11.00

Topped with bananas

BUTTERMILK FRIED CHICKEN & WAFFLES ↻ 18.00

Spicy maple syrup, candied macadamia nuts

Add two eggs cooked to order for 2.75

SPECIALTIES

BREAKFAST CHEESEBURGER 16.00

Our PRIME Cheeseburger
topped with a fried egg, potato waffle, crispy bacon
and an arugula salad tossed in a lemon vinaigrette

CLASSIC EGGS BENEDICT 15.00

Grilled ham, poached eggs, on a toasted English muffin
with fresh hollandaise sauce and your
choice of O'Brien potatoes, rice or sliced tomatoes

AVOCADO & TOMATO BENEDICT 16.00

Fresh avocado, sliced tomatoes, poached eggs,
on a toasted English muffin with fresh hollandaise sauce
and your choice of O'Brien potatoes, rice or sliced tomatoes

AVOCADO TOAST 13.00

Fresh avocados, house made tomato jam
on grilled sour dough with fried eggs
and an arugula salad tossed in a lemon vinaigrette

CHICKPEA HASH 13.00

Blackened chickpeas and crumbled vegan patty
tossed with O'Brien potatoes, spinach and tomatoes
Add two eggs cooked to order for 2.75

TOMATO GALETTE 12.00

A savory tart filled with goat cheese, house made tomato jam,
poached egg with balsamic glaze
and an arugula salad tossed in a lemon vinaigrette

LOCO MOCO 15.00

Our PRIME hamburger, two fried eggs,
sautéed onions and brown gravy over two scoops of sticky rice

LIGHTER SIDE

ACAI BOWL ↻ 10.00

Brazilian acai sorbet with seasonal fresh fruit,
local honey and granola

HAWAIIAN FRUIT BOWL 9.50

Fresh pineapple bowl
piled with tropical fruit

TRY-A-PAPAYA 6.60

Half a fresh island papaya, served
with a lime wedge

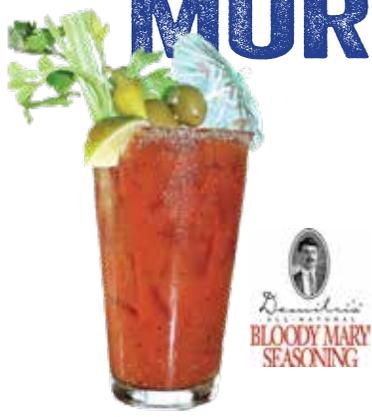
DRINKS ON THE BACK OF THE MENU

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE GUESTS

* Consuming raw or under cooked meat, poultry or seafood may increase your risk of food borne illness, especially if you have certain medical conditions.

↻ This item contains tree nut products

CB PRIME Breakfast DEC 2019



MORNING COCKTAILS

\$6.00

BLOODY MARYS & MIMOSAS

*SERVED TILL 11:00AM




OUR FAVORITE HAWAIIAN CRAFT BEER

\$6.50/14oz. \$8.25/20oz.

ALOHA SPIRIT BLONDE ALE™ OG:10 FG:1.5 ABV:4.6% IBU:18 An easy drinking ale brewed with a lager in mind. Small additions of noble hops provide restrained bitterness and balance to the malt, and a late addition of cascade hops in the boil lend a delicate aroma to the finished beer.

ALA MOANA AMBER™ OG:13 FG:2.5 ABV:5.6% IBU:30 Five different types of malt provide both body and color to this richly tinted amber ale. Perle and tettnang hops are used for bitterness and flavor, and cascade and centennial hops provide citrus and pine like notes to contribute to aroma.

808 PALE ALE™ OG:13.2 FG:1.5 ABV:6.3% IBU:38 A classic American Pale Ale featuring Centennial and Cascade hops. This beer strikes a balance between the caramel notes of crystal malts and the hop bitterness of classic Pacific Northwest hops.

HANA HOU HEFE™ OG:13.5 FG:1.5 ABV:5.8% IBU:15 Equal parts malted barley and malted wheat make up the base for this classic American wheat beer. Noble hops provide balance while an addition of sweet orange peel and strawberry puree prior to fermentation make this unfiltered beer the ultimate in refreshment.

ENGLISH BROWN ALE™ OG:12.6 FG:3 ABV:5.1% IBU:26 Nutty and roasty malt flavors set the stage for our English Brown. English East Kent Goldings Hops are used for both bittering and aroma in this beer, perfectly balancing out the malt forward character.

SKINNY JEANS IPA™ OG:13 FG:1 ABV:6.0% IBU:56 A West Coast Style IPA featuring the bright citrusy, piney, and tropical aromas of Simcoe and Mosaic hops. Light on malt to allow hops to take center stage, this IPA goes down smooth and easy, but without skimping on flavor.

MORNING MOCKTAILS \$7

Looking for flavor and complexity, but without the alcohol? No problem!

CUCUMBER LAVENDER LEMONADE

The flavors of cucumber, lavender and lemon juice do just fine on their own but get even more refreshing when topped with club soda

ALI'I BLUSH

Strawberries, refreshing grapefruit juice and coconut water deliver the taste of an island vacation without the social consequences

HANG TEN

Walk the nose with this drink and you will still be able to walk the line! Orange, pineapple, lemon juices and non alcoholic almond orgeat

MORNING BEVERAGES

JUICES

Pineapple, Orange, Grapefruit, Guava, or Cranberry Juice
Regular 4.50

LION COFFEE

Regular or Decaf Coffee 3.75
Hot Tea 3.75

ESPRESSOS

Cappuccino 4
Cafe Latte 4
Espresso 4
Double Espresso 5