

V = CAN BE VEGETARIAN, ASK ABOUT OPTIONS.
GF = CAN BE GLUTEN FREE, ASK ABOUT OPTIONS.
🔥 = THIS DISH HAS HEAT! ONLY FOR SPICY LOVERS.
SUBSTITUTIONS POLITELY DECLINED, CHEF KNOWS BEST

BRUNCH

THE ULTIMATE*

Waffle Bun. Fried Chick. Bacon. Sunny Egg. Pineapple Bourbon Butter. Maple Syrup. \$17

THE BENEDICT CHICK*

Fried Chick. Biscuit. Pickled Green Tomato. Pimento Hollandaise. Sunny Eggs. Served with Mixed Greens & Pineapple Vinaigrette. \$17

THE NOTORIOUS P.I.G*

Toasted Cheddar Jalapeno Cornbread. Maple Pork Belly. Sunny Egg. \$17

THE SOUTHERN CHICK* 🔥

Fried Chick. Spicy Sausage Gravy. Cheddar. Sunny Egg. Biscuit. \$17

THE B.L.T. BITES

Fried Green Tomatoes. Pork Belly. Roasted Garlic Tomato Jam. Mixed Greens & Pineapple Vinaigrette. \$15

THE BISCUITS & GRAVY* 🔥

Two Biscuits Smothered in Spicy Sausage Gravy. Topped with Two Eggs. \$14

THE SOUTHERN SALAD

Mixed Greens. Fried Chick. Bacon. Tomato. Blue Cheese. Lemon Herb Dressing. \$17

THE HERB GARDEN

Mixed Greens. Tomato. Carrots. Avocado Smash. Micro Greens. Pineapple Vinaigrette. **V/GF** \$11
add chicken +\$6

MUNCHIES

| | |
|--------------------------------------|-----------|
| LOADED MAC & CHEESE | 10 |
| CHILI CHEESE MAC & CHEESE | 10 |
| FRIED GREEN TOMATOES V | 6 |
| LOCAL FRUIT BOWL V/GF | 7 |

EGGS & THINGS

Sub Egg Whites + \$2

THE NOM LOCO MOCO*

Shoyu Braised Beef. Fried Coconut Grit Cakes. Topped with Savory Jus. Sunny Egg. \$20

THE PORKY HASH*

Crispy Pork Belly. Home Fries. Butter-Braised Onions. Kale. Avocado Smash. Tapatio Aioli. Topped with a Sunny Egg. \$17

THE PINEAPPLE EXPRESS*

House Biscuits served French Toast Style. Applewood Smoked Ham. Pineapple Bourbon Compote. Topped with Sunny Eggs. \$17

THE DANCING AVOCADO*

Toasted Multigrain Bread. Avocado Smash. Goat Cheese Crumbles. Everything Bagel Seasoning. Sunny Egg. Served with Mixed Greens & Pineapple Vinaigrette. \$16 **V/GF**

THE VEG SCRAMBOWL*

3 Scrambled Eggs. Local Greens. Tomato. Onions. Mushrooms. Avocado Smash. Sweet Bread. \$15 **V/GF**

THE FLUFFY OR HOT & FLUFFY*

Scrambled Eggs. Cheddar (Jalapeno Jack Cheese). Bacon. Lettuce. Lemon Herb Aioli (Tapatio Aioli). Tomato. on Brioche Bun. With Seasoned Home Fries. \$15 **V/GF**

THE CLASSIC*

Two Eggs. Choice of: Bacon, Applewood Smoked Ham, or Grilled Tomatoes. Choice of: Seasoned Home Fries, Coconut Grits, or Cheesy Grits. Sweet Bread & Pineapple Butter. **V/GF** \$13

SWEET THINGS

THE BLUEBERRY COBBLER

Pound Cake served French Toast Style. Topped with House Blueberry Syrup & Cinnamon Oat Streusel. Finished with Whipped Cream. **V** \$15

THE TOASTY ELVIS

Banana Bread served French Toast Style. Bacon. Peanut Butter. Pecans. Whipped Cream. **V** \$15

THE ALOHA BOWL

Warm Sweet Coconut Grits. Topped with Fresh Mango, Banana, Pineapple, and Papaya. Finished with Toasted Coconut Sugar. **V/GF** \$14

THE BREAKIE BALLS!

Sweet Mango Fritters tossed in Toasted Coconut Sugar. Served with Local Honey Vanilla Cream. Grab em' for the table! **V** \$8

*Consuming raw or under cooked goods may increase your risk of food borne illness.
2% Kitchen Hospitality added to each check for our incredibly hard working chefs.

BURGERS

Burgers Cooked to Medium
Burgers & Chicks served with Seasoned Home Fries

Upgrade Options + \$3
Garlicky-Parmesan Home Fries, Mac & Cheese, or Garden Salad

Gluten Free Bun + \$3
Hanalei Taro Co. **Vegetarian Patty + \$1**

THE SLOPPY TOM*

Burger. House Beef Chili. Cheddar. Fresh Jalapeno. Crispy Onion Straws. Sunny Egg. \$17

THE PHENOMENAL PB&J* 🔥

Burger. Goat Cheese. Peanut Butter. Bacon. Butter-Braised Onions. Chili Pepper Jam. \$16

THE ROCK OUT WITH YA GAUC OUT*

Blackened Burger. Jalapeno Jack Cheese. Bacon. Avocado Smash. Fresh Jalapeno. Lettuce. Tomato. Tapatio Aioli. \$16 **V**

THE HANGOVER* 🔥

Burger. Cheddar. Bacon. Sunny Egg. Lettuce. Tomato. Tapatio Aioli. \$15

THE C.B.C*

Burger. Cheddar. Bacon. Butter-Braised Onions. Pickles. NOM Sauce. \$15

THE NOM*

Burger. Swiss. Butter-Braised Onions & Mushrooms. Lettuce. NOM Sauce. \$15 **V**

THE BACKYARD*

Burger. American. Lettuce. Tomato. Onion. Pickles. NOM Sauce. \$15 **V**

CHICKS

THE KAPAA HOT CHICKEN 🔥

Fried Chick. Tossed in House Hot Sauce. Sweet Bread. Pickles. Slaw. \$15

THE BASIC CHICK

Fried Chick. Lettuce. Tomato. Pickles. Lemon Herb Aioli on Brioche Bun. \$15

THE SAUCY CHICK 🔥

Fried Chick. Buffalo Sauce. Blue Cheese. Lettuce. Tomato. Lemon Herb Aioli on Brioche Bun. \$16



LOCAL INGREDIENTS • SOUTHERN ROOTS



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HOUSE FAVORITES

BLUEBERRY LEMONADE

Fresh Lemonade. House Blueberry Syrup. Shaken over Ice. \$4

GINGER SNAP

Ginger Beer. Orange Juice. Lime. Cinnamon & Sugar Rim. \$4

SWEET PINEAPPLE ICED TEA

Fresh Brewed Sweet Tea with Pineapple Juice. \$4

COFFEE & TEA

COCONUT THAI ICED COFFEE

Cold Brew. Coconut Condensed Milk. Toasted Coconut \$5.50

VIETNAMESE STYLE COFFEE

Imua PheNOMenal Blend with Condensed Milk. \$4.50

HOUSE COLD BREW

Brewed for 24 Hours. Strong & Smooth. \$4.50

HOUSE DRIP COFFEE

With Cream or Macadamia Nut Milk. Free Refills. \$3

TAZO HOT TEA

Awake - English Breakfast Tea \$2.50

Calm - Chamomile & Rose Tea \$2.50

Refresh - Peppermint Tea \$2.50

JUICE & SODA

JUICE

Orange, Pineapple, Guava \$4

SODA

Coke, Diet Coke, Sprite, Root Beer, Ginger Ale \$2.50

MILKSHAKES

Hand-spun, please allow up to 10 minutes.

THE MOCHA MADNESS

Vanilla Ice Cream. House Cold Brew. Espresso. Cocoa. Whipped Cream & Chocolate Syrup. \$8

THE NUTTA' BUTTA'

Vanilla Ice Cream. Peanut Butter. Caramel. Whipped Cream & Caramel Sauce. \$8

THE PINA COLADA

Vanilla Ice Cream. Pineapple Compote. Coconut Condensed Milk. Whipped Cream & Toasted Coconut. \$8

THE BLUEBERRY BLISS

Vanilla Ice Cream. House Blueberry Syrup. Whipped Cream & Frozen Berries. \$8

THE FLOAT

Vanilla Ice Cream swimming in Root Beer. \$6

DRAFT BEER

HONOLULU BEERWORKS

P*\$\$\$Y Grabs Back \$8 - Extra Pale Ale 6.0% ABV

Pia Mahi'ai \$6.50 - Honey Citrus Saison 6.0% ABV

NEW BELGIUM BREWING CO.

Fat Tire \$6.50 - Amber Ale 5.2% ABV

Voodoo Ranger \$8 - Juicy Haze IPA 7.5%

CAN & BOTTLE BEER

HONOLULU BEERWORKS

Cocoweizen \$7 - Coconut Hefeweizen 5.5% ABV

FIRESTONE WALKER

Nitro Merlin \$7.50 - Milk Stout 5.5% ABV

NEW BELGIUM BREWING CO.

Citradelic \$7.50 - Tangerine IPA 6.0% ABV

PABST BLUE RIBBON \$3

SIGNATURE COCKTAILS

Bartender knows best and all drinks are created to be enjoyed as is. Please read all ingredients and choose accordingly as we don't accept exchanges or returns.

THE GINGERY MIMO

Ginger Liqueur. Fresh Lemonade. Sparkling Brut \$8

THE BASIC MIMO

Sparkling Brut with your choice of Orange, Guava, or Pineapple. \$6

THE KICKIN' MARY 🔥

Three Olives Citrus Vodka. House Spicy Bloody Mary Mix. Leilani's Seasoned Salt. \$10

THE NAUGHTY COFFEE

Koloa Coffee Rum. Kula Toasted Coconut Rum. Coconut Cream. House Cold Brew Coffee with a Coffee Cube. \$10

THE LILIKOI MULE

Pau Maui Vodka. Passion Fruit Puree. Lime. Ginger Beer. Served on the rocks. \$10

THE TROPICOL PUCKER

Passion Fruit Vodka. Triple Sec. Pineapple & Guava Juice. Fresh Lime. Topped with Soda. \$10

THE BRUNCH TEA*

Local Honey Infused Gin. Elderflower Liqueur. Hibiscus Tea. Fresh Lemonade \$10

THE COFFEE OLD FASHIONED

Panioli Coffee Whiskey. Chocolate Mac Nut Liqueur. House Cold Brew. Simple Syrup. Bitters.Served over a big cube. \$10

THE PEANUT BUTTER CUP

Maui Moon Chocolate Mac Nut Vodka. Cream. Peanut Butter Sauce. Hershey's Chocolate. Served over a big cube. \$10