



Room Service Menu

BREAKFAST: 7am - 10:30am

LUNCH & DINNER: 11am - 9pm

breakfast

Fresh Juice - 9

orange, pineapple, grapefruit, pög, lemonade

Smoothie - 10

strawberry, local apple banana, organic yogurt, pineapple juice

Drip Coffee - 8

maui oma house blend

Greek Yogurt Bowl - 18

local apple bananas, kahuku papaya, blueberries, blackberries, monkeypod granola

Avocado Toast - 19

homemade multi-grain bread, mashed avocado, big island goat cheese, ho farms tomatoes, waipoli greens, champagne vinaigrette
o add fried or poached local eggs - 7

Taro Hash - 19

fried egg, big island taro, hamakua mushrooms, onion, red pepper, green onion, jalapeño

Pete's Benedict - 24

canadian bacon, poached egg, house made hollandaise sauce, mixed greens, champagne vinaigrette

The Classic - 21

two scrambled eggs, smashed potatoes, and choice of house made breakfast sausage, duroc pork bacon, or avocado

pupu

Roasted Chicken Wings - 22

roasted free range chicken, garlic, local rosemary, red pepper, yogurt-feta, celery

Taro Ravioli - 19

waihole homestead taro, chèvre, watercress, chili garlic oil

Garlic Truffle Oil Fries - 13

parmesan cheese, whole grain mustard aioli, monkeypod ketchup

Vegan Tortilla Soup - 14

roasted ancho chili, black beans, corn, cilantro, avocado

greens

Waipoli Farm Baby Romaine - 17

shaved parmesan, pete's caesar dressing*

MA'O Farm Organic Kale - 17

maui onion, golden raisins, mandarin oranges, organic waihe'e macadamia nuts, miso sesame vinaigrette

entrees



Cheeseburger - 19

maui beef*, dijon aioli, sautéed onions, fontina, vine-ripened tomatoes, butter lettuce, house-made quick pickle

Prime Ribeye Steak - 61

12 oz usda prime ribeye*, herb compound butter, jalapeño mashed potatoes, sautéed bok choy

Pete's Fish & Chips - 27

fresh caught fish tempura style, malt vinegar aioli

Seared Ahi Steak - 49

fresh ahi*, jalapeño mashed potatoes, soy sesame maui onion sauce

Organic Macadamia Nut Crusted Fresh Fish - 48

macadamia nut and panko crust, maui pineapple relish, organic scallion-garlic rice, lemon beurre blanc

dessert

Banana Cream Pie - 13

tahitian vanilla pastry cream, local apple banana, tahitian vanilla whipped cream, caramel, homemade pie crust

Strawberry Cream Pie - 13

kula strawberries, strawberry guava jam, homemade pie crust

Chocolate Cream Pie - 13

valrhona dark chocolate pastry cream, tahitian vanilla whipped cream, homemade pie crust

Coconut Cream Pie - 13

local coconut pastry cream, tahitian vanilla whipped cream, toasted coconut, homemade pie crust

*CONSUMING RAW OR UNDERCOOKED FISH, BEEF OR EGGS COULD INCREASE YOUR RISK OF FOOD-BORNE ILLNESS
A 4% SERVICE CHARGE WILL BE ADDED TO ALL FOOD SALES AND DISTRIBUTED TO OUR KITCHEN STAFF
A 20% GRATUITY WILL BE APPLIED TO ALL IN ROOM DINING ORDERS
A \$7 DELIVERY CHARGE WILL BE APPLIED TO ALL IN ROOM DINING ORDERS
*PLEASE NOTIFY YOUR US IF YOU HAVE ANY FOOD ALLERGIES

THE CRAFT OF FOOD, DRINK, & MERRYMAKING