

## Starters

<b>53's POKE*</b>	19
<i>Big eye tuna with spicy soy, diced cucumbers, jalapenos, rice crackers</i>	
<b>FARMERS MARKET SALAD</b>	10
<i>Waipoli mixed greens with Ho Farms cherry tomatoes, cucumbers, heart of palm, radish, pomegranate vinaigrette</i>	
<b>YOGURT PANNA COTTA</b>	12
<i>House-made granola, fresh fruit, local honey</i>	
<b>BUTTERMILK PANCAKES</b>	10
<i>Fresh fruit, whipped cream, maple syrup</i>	
<b>PASTRY BASKET</b>	12
<i>Assortment of muffins and scones. Served with lilikoi butter</i>	

## Entrees

<b>53's BREAKFAST SANDWICH</b>	12
<i>House-made pork sausage, cheddar cheese, scrambled eggs, buttermilk biscuits</i>	
<b>BREAKFAST HASH*</b>	17
<i>Roasted potatoes, house-made pork sausage, Nueske's bacon, Portuguese sausage, TKG eggs</i>	
<b>SALMON TARTINE</b>	16
<i>House-made citrus cured salmon, soft scrambled eggs, red onions, capers</i>	
<b>SHRIMP &amp; GRITS</b>	22
<i>Corn grits with crispy fried tiger shrimp, local sausage, macadamia nut honey, chili oil</i>	
<b>SEAFOOD BENEDICT*</b>	42
<i>Butter poached king crab &amp; lobster, roasted tomato, sautéed spinach, TKG eggs, sauce choron</i>	
<b>LOCO MOCO*</b>	22
<i>House-made beef patty, caramelized onion jus, TKG eggs, crispy shallots</i>	
<b>PERUVIAN INSPIRED LOMO SALTADO*</b>	32
<i>Stir fried bavette steak with onions, tomatoes, aji amarillo sauce, french fries, TKG eggs</i>	

## Sides

BUTTERMILK BISCUIT	2	ROASTED RED BLISS POTATOES	4
TKG EGG	2	FRIED RICE	7

## Bottomless

<b>BOTTOMLESS MIMOSA PACKAGE ( 2 hour limit )</b>	25
<i>Choice of Peach, Lilikoi, Orange, Guava or POG</i>	
<b>BOTTOMLESS COCKTAIL PACKAGE ( 2 hour limit )</b>	35
<i>Choice of Nihon 81, Hawaiian Sunrise, Bloody Mary or Flavored Mimosa</i>	