



808-930-5556

<http://www.expresswaiters-onlineorders.com>

# Vibe Cafe

## Toast

The Naked Toast	\$12.00
<i>Organic ulu sourdough, avocado, salt and pepper</i>	
Loaded Avocado Toast	\$14.40
<i>Organic ulu sourdough, avocado, cherry tomatoes, radish, feta cheese, lemon squeeze</i>	
Caprese Toast	\$14.40
<i>Organic ulu sourdough, avocado, cherry tomatoes, mozzarella cheese, basil oil, balsamic reduction</i>	
American Pie Toast	\$14.40
<i>Organic ulu sourdough, almond butter, caramelized apples, housemaid granola, cinnamon nutmeg, vegan ice cream dollop</i>	

## Acai

### \*\*\* OUT OF COCONUT CONDENSED MILK\*\*\*

Sunrise Bowl	\$20.40
<i>Acai, granola, seasonal fruit, coconut, sliced almonds, condensed coconut milk</i>	
The Ultimate Smoothie	\$15.60
<i>Acai, plant based milk of your choice, seasonal fruit, granola, condensed coconut milk</i>	
Superfood Bowl	\$21.60
<i>Acai, granola, seasonal fruit, cacao nibs, sliced almonds, hemp seeds, almond butter, coconut, condensed coconut milk</i>	

## Salads

Flower Power Salad	\$20.40
<i>Local seasonal greens, flowers petals, dried seeds &amp; fruit, pickled onions, whole edible flowers, goat cheese, crispy chickpeas, lavender lemon vinaigrette</i>	
Parmesan Chicken Caesar Salad	\$20.40
<i>Local seasonal greens, vegan chicken strips, vegan parmesan, sourdough croutons, salt and pepper, house made vegan caesar dressing</i>	
Beet Poke Salad	\$20.40
<i>Local seasonal greens, beet poke, pickled daikon, wakame salad, kimchi, pickled onions, wasabi vinaigrette, wasabi aioli</i>	
Greek Salad	\$20.40
<i>Local seasonal greens feta cheese, cucumber, cherry tomatoes, onions, artichoke, peperoncino, Kalamata olives, sourdough croutons, liliko'i balsamic vinaigrette</i>	
House Salad	\$9.60
<i>Local seasonal greens, red onions, cherry tomato, diced cucumber, crispy chickpeas, sourdough croutons, choice of dressing</i>	

## Sides

Sourdough Toast	\$8.40
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## Vibe Signature Dishes

Classic Vegan Waffles	\$15.60
<i>Served with butter, maple syrup, vegan whipped cream</i>	
Beet Poke Bowl	\$19.20
<i>Steamed rice, beet poke, diced cucumber, wakame salad, pickled onions, pickled daikon, pickled ginger, fresh avocado, wasabi aioli</i>	
Tofu Garden Scramble	\$20.40
<i>Seasoned tofu scramble, plant based sausage, cherry tomatoes, spinach, ulu sourdough toast, vegan butter</i>	
Jackfruit Nachos	\$21.60
<i>Seaside jackfruit, bell peppers, green onion, cilantro, furikake, GF breadcrumbs, dressed local seasonal greens, roasted corn, sweet chili pineapple aioli, vegan tzatziki sauce</i>	
Vegan Beet "Poke" Bowl	\$21.60
<i>GF tortilla chips, slow cooked jackfruit, black beans, corn, cashew quest, local seasonal greens, tomato, pickled onions, guacamole, cilantro, lime, Mano habanero sauce</i>	
Santorini Flatbread	\$26.40
<i>Organic sourdough flatbread, rosemary roasted garlic, pickled onions, vegan parmesan cheese, dressed local seasonal greens, vegan tzatziki sauce, balsamic reduction, parsley</i>	

## Burgers

**Plant based beyond burger patty, organic sourdough vegan brioche bun with a range of combinations to excite. Served with a side of purple potato salad and chips**

It's My Jam	\$21.60
<i>Sliced brie cheese, fig jam, local seasonal greens, sautéed onions, tomato, garlic aioli</i>	
Kim-Cheez Burger	\$21.60
<i>Kimchee, vegan cheddar cheese, green onions, pickled ginger, wasabi aioli</i>	
Cali Rootz Burger	\$21.60
<i>Rice paper bacon, fresh avocado, local seasonal greens, tomato, onion, vegan quest or vegan cheddar, chipotle aioli</i>	
Magical Mushroom Burger	\$21.60
<i>Sautéed mushrooms, tomato, onion, goat cheese, truffle oil, local seasonal greens, garlic aioli</i>	

## Keiki

Ulu Sourdough Grilled Cheese Sandwich	\$10.80
Beyond Meat Burger	\$10.80
PB&J Sandwich	\$10.80
Avocado Toast	\$10.80

## Coffee (100% Puna, Hawaii Grown)

Esspresso DBL shot	\$6.00
Americano	\$6.00
Cappuccino	\$7.20
Medicinal Mocha	\$8.40
Coconut Rose Latte	\$9.60
Vanilla Orange Blossom Latte	\$9.60

## Not Coffee

Goldenmilk Latte	\$9.60
Blue Majic Algae Latte	\$9.60
Blue Lotus Chai Latte	\$9.60
Medicinal Mushroom Latte	\$8.40
Ceremonial Matcha Latte	\$9.60
Ube Latte	\$10.80

## Lemonades

Classic Lemonade	\$7.20
Chai Lemonade	\$8.40
Charcoal Rose Lemonade	\$8.40
Jalapeno Lemonade	\$8.40
Blue Majik Lemonade	\$8.40

## Ceremonial Beverages

Kona Kombucha On Tap	\$7.20
<i>Ginger Fizz or Lemon Zest</i>	
Locally Grown Kratom Honey Tea Shot	\$6.60
Locally Grown Lilikoi Kratom-Rita	\$11.40

Rice Paper Bacon	\$6.00
Purple Potato Salad	\$4.80
Smashed Avocado	\$4.20
White Rice	\$4.20