

BREAKFAST BEVYS

Lilikoi-Orange Mimosa \$16
Vins el Cep Kila Cava Brut, lilikoi-orange juice, lemon oil

Lychee Frozé \$17
rosé, Pau vodka, lychee, lemongrass

Sake Spritz, low abv \$17
Mio sparkling sake, grapefruit juice, soda water

Strawberry Pop, low abv \$16
Takara Shochu Jun, fresh strawberries, Thai basil, salted lemon juice, soda water

Asian Pear Fizz, zero abv \$17
Seedlip Grove non-alcoholic spirit, Asian pear, lemon juice, Fever-Tree ginger ale

Surfer's Shandy \$10
Maui Brewing Co. Bikini Blonde and pog juice

Kuawa Kooler \$16
Pau vodka, guava jelly, guava nectar, lemon juice

Mango La Sea \$16
Pau vodka, mango syrup, Noosa honey yogurt

SPICY SUNRISES

AweSsam Bloody Mary
tomato juice, Hawaiian chili pepper water, gochujang, sea salt, white pepper, lime juice, garnished with kimchee cucumbers, celery, cilantro

Virgin \$10

Pau Vodka \$16

Del Maguey Vida Mezcal \$18

Mi Campo Tequila Blanco \$17

Chili Pepper Michelada \$10
draft beer, chili pepper water, lime, salt

COFFEE

Piko Roasts crafted by Social Hour

House blend
rich and caramelly

Espresso roast
smooth and fruity

Piko Drip \$5

Americano \$5.50

Classic Cold Brew \$6.50

Latte \$6.50

Puffed Rice Cold Brew \$8

puffed rice "cereal" milk, 24-hour cold brew, whipped cream, cinnamon

Cappuccino \$6

Flat White \$6

Espresso \$3.75 | \$4.50

Enjoy Piko House Blend at home!

12 oz Bag \$22
whole beans crafted on Maui

Flavors \$1.50 vanilla | hazelnut macadamia nut | chocolate caramel

TEAS

Iced or Hot

Love You So Match-a \$7.50
matcha, puffed rice "cereal" milk, whipped cream, local honey

Classic-ish Milk Tea \$7.50
black tea, oat milk, Japanese black sugar syrup

Double Shaka \$7.50
lemon māmaki with mango syrup and fresh pineapple

Sodas
Maui Brewing Co. Root Beer \$6

Water
Hawaii Volcanic \$9
sparkling or still

Coke, Diet Coke, Sprite \$4.50

REFRESHERS

Li Hing Strawberry Soda \$8
white li hing syrup, fresh strawberries, salted plum, soda water

Blue Hawaii Lemonade \$7
blue spirulina, cold pressed coconut water, pineapple, lemon juice

POG \$8
passion fruit, orange, guava

Sunset Punch \$8
local pineapple juice, hibiscus

Drinks are prepared in a shared bar and may come into contact with wheat, milk, eggs, peanuts, soy, and tree nuts. Before placing your order, please inform your server if a person in your party has a food allergy.

A gratuity of 18% will be charged to parties of 6 or more.

BREAKFAST

Tropical Yogurt (V) \$10
vanilla scented pineapple, Anahola Granola, lilikoi syrup, shiso

Overnight Oats (V) \$10
honey-vanilla coconut milk, local fresh fruit, tropical fruit compote, toasted coconut

Avocado Toast (V) \$12
Asian guac, shiso marinated Ho Farms tomato, keiki cukes, MA'O Organic Farms radish, spicy microgreens, anykine seasoning, 12-grain toast

Kalua Pork Burrito \$15
kalua pork and potato hash, scrambled eggs, Sweet Land Farm gouda, Ho Farms lomi tomato, salsa roja

Pork Belly Banh Mi \$15
hoisin pork belly, scrambled egg, pickled daikon & carrots, rice paddy herbs, garlic aioli, house-baked baguette, kim chee dipping sauce

Fried Rice and Eggs \$18
2 eggs any style, "kitchen sink" fried rice, served with choice of Portuguese sausage (GF), bacon (GF), spam (GF), or kalua pork hash patty

Loco Moco \$22
sunny Waialua Fresh egg, garlic rice, pan gravy, crispy leeks, kizami nori

Hangover Saimin \$13
spam, egg, kamaboko, choi sum, house-made broth

MORNING PASTRY

Chantilly Macadamia Danish (V) \$7

Haupia Blueberry Muffin (V) \$7

Cinnamon Cardamom Morning Bun (V) \$7

Twice Baked Spinach Croissant (V) \$7

Double Chocolate Bread (V) \$7

SIDES

Portuguese Sausage (GF) \$5

Bacon (GF) \$5

Spam (GF) \$5

Kalua Pork Hash Patty \$6

Fried Rice (GF) \$5

At Piko, we proudly support our local growers and producers: Aloha Tofu, Amano Fish Cake, Crown Noodles, Ho Farms, Honolulu Meat Co., Koha Foods, Makaha Mountain Farms, MA'O Organic Farms, Sugarland Growers, Sun Noodle, Sweet Land Farm, Waialua Fresh.

A gratuity of 18% will be charged to parties of 6 or more.

Consuming raw or undercooked foods may increase your risk of foodborne illness. Menu items are cooked in the same kitchen and therefore may contain or come into contact with wheat, milk, eggs, peanuts, fish, shellfish, soy, and tree nuts. Before placing your order, please inform your server if a person in your party has a food allergy.

GF = Gluten Free V = Vegetarian V+ = Vegan