



Maui Nō Ka 'Ōi

PLANT BASED BRUNCH

Chef Kyra Bramble

THE MENU

THE BENNIE

Citrus hollandaise*, tomato, avocado
Choice mushroom "scallop" or papaya "salmon"
Toasted local focaccia
Roasted baby potatoes, mauí onion, furikake
*available dairy free

THE TLAT

Ultimate breakfast sandwich with coconut bacon, chickpea "egg" patty,
tomato, greens, avocado, cashew aioli
Roasted baby potatoes, garlic, herbs

THE AVOCADO

Local sourdough bread toasted and covered in avocado with cucumber,
radish, micro-greens, basil oil
Roasted baby potatoes, garlic, rosemary
Arugula & fruit salad
Tempeh bacon

THE FANCY

Beet gluten-free crepes stuffed with caramelized onion, broccoli, macadamia
herb cheese
Truffled basil pesto
Roasted baby potatoes, garlic, rosemary



MORE YUM

THE NORTHERN

Papaya smoked "salmon"
Soft macadamia "cheese" spread with chives, fennel, dill
Caper chimichurri, avocado, tomato, sprouts, pickled red onion
Local bagels
Roasted garlic potatoes

THE YOGI

Acai bowls with blended banana, blueberry, coconut
Seasonal selection of fruit toppings, papaya, local granola, hemp seeds,
cacao nibs, bee pollen
Papaya half stuffed with lime cashew cream, coconut flakes
Turmeric ginger hot shots
*available full vegan with no bee products

THE QUICHE

Spinach, tomato, in tofu-garbanzo "egg"
Roasted baby potatoes, garlic, rosemary
Baby green salad
*available gluten-free

THE SWEET-TOOTH

Matcha mochi gluten-free crepe
Chocolate avocado pudding
Vanilla coconut cream
Strawberry compote



NOTES

ALWAYS INCLUDED

Strong Maui roasted coffee, assorted teas

Still & sparkling water

Organic creamer and/or homemade plant-based milk

Raw honey, raw sugar, stevia

Superfood mini smoothie

Assorted local & imported hot sauce

Fresh local tropical fruit

Gluten-free banana bread muffins

ADD ONS

Extra vegan bacon, papaya smoked salmon, superfoods, fresh artisan juice

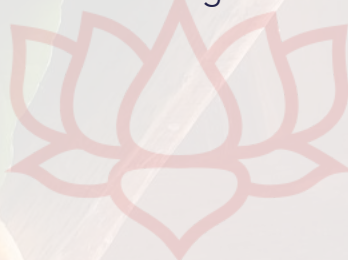
Substitutions to make select meals paleo, keto, gluten-free, or dairy free

Fresh pressed local juice for health & mimosas (you bring the champagne)

Bloody Mary mix and bar (you bring the vodka - we do everything else!)

SERVICE

Service can be casual or semi-formal, depending on your preference. What this means is we can plate food to order as you and your guests wake up, prepare a buffet, offer table-side service, or a combination of all of the above. We're all about making brunch fun and indulgent!



PRICING

| | 1 OPTION | 2 OPTIONS |
|--------------|-----------------|-----------------|
| 2-3 GUESTS | \$350 per guest | n/a |
| 4-5 GUESTS | \$200 per guest | \$250 per guest |
| 6-11 GUESTS | \$165 per guest | \$200 per guest |
| 12-18 GUESTS | \$150 per guest | \$185 per guest |
| 18+ GUESTS | please inquire | please inquire |

FINE PRINT

Menu subject to change based on availability and integrity of ingredients

Still pH-balanced water & sparkling water included (please request)

No alcohol provided under any circumstances (please plan your own)

Additional items or requests subject to additional fees

Prep done onsite and assumes kitchen is equipped for service

10% Kama'aina available upon request and availability

Non-refundable & non-transferable deposit of 25-50% to reserve services

Children 6-12 50% off & children under 6 eat free (ask for child's menu)

Travel fee \$1.25/mile from Haiku for travel time & gas

Maui County tax 4.166%

Service charge 20%

High season charge 25%

A portrait of Chef Kyra Mirian Bramble, a woman with long, wavy blonde hair, wearing a blue and white striped top and green earrings. She is looking directly at the camera with a slight smile. The background is a soft-focus outdoor scene with greenery and a body of water.

About Me

Chef Kyra Mirian Bramble

My food is my art, the truest way I've found to combine my loves of travel, hospitality, and wellness into one place.

A Maui local for over half a decade, I am still inspired by the diverse culinary offerings on such a tiny island. As a chef and community member, I always strive to share seasonal ingredients and specialty local products, as well as infuse aloha spirit into all that I do.

My menus are also as influenced by my California roots as they are by years of backpacking through Southeast Asia and Central America. I love the rustic elegance of wine-country influenced meals, as well as the explosions of flavor and texture characterized by PanAsian and traditional Mexican cuisine. In short: I am happy to keep it classic – or offer a unique contemporary experience.

My training began with a classic Le Cordon Bleu degree, but I also have studied many styles of cooking including regional cuisines and healing arts. I boast almost twenty years in the hospitality industry, working both in the front and back of restaurants, event management, catering, wine industry, festival production, and weddings.

Every meal I prepare is a new opportunity for me to explore my craft and share my heart. I love to get fancy and creative, but never at the expense of being pretentious or stuffy. I am always happy to work with custom menus as well as food preferences. If you're looking for a chef with love and passion to bring an intentional and interactive experience, you found me! .

CONFESSION: I'VE BEEN ON A PERSONAL MISSION TO SHARE MY LOVE OF URBAN BRUNCHING WITH MAUI - WILL YOU PLEASE HELP ME?

