

MAC 24/7

MODERN AMERICAN CUISINE
RESTAURANT+BAR

ANYTHING ANYTIME

LIGHTER SIDE

Fresh Fruit Boat (GF, V) \$11.00

Avocado Toast \$12.00

toasted sweet bread, smashed avocado, local mixed greens, cherry tomatoes,
lemon-olive oil, alaea salt (add egg \$2.00)

Fruit Parfait \$11.00

vanilla yogurt, bananas, strawberries, blueberries, house-made granola

Steel Cut Oatmeal (GF, V)

with brown sugar and fresh fruits \$9.00 | OR with assorted toppings: flax seed,
granola, dried cranberry, sliced almonds \$10.00

Half Papaya \$5.00

SAVORY EGGS

Island Breakfast * \$18.00

2 eggs your way, breakfast potatoes, 3 mini pancakes, choice of one:
applewood smoked bacon, link or portuguese sausage

3 Egg Omelet Your Way * \$17.00

breakfast potatoes, choice of 3 fillings:
ham, portuguese sausage, applewood smoked bacon, onions, mushrooms,
bell peppers, tomato, spinach, cheddar or swiss cheese (each additional \$2.00)

Local Style Benedict * (GFO) \$19.00

kalua pulled pork, poached eggs, lomi tomatoes, english muffins, sriracha
hollandaise sauce

The Loco Moco * \$19.00

8 ounces wagyu beef patty, 2 eggs your way, mushroom gravy,
steamed white rice

Kalbi Style Short Ribs * \$21.00

two eggs your way, steamed white rice

New York Steak and Eggs * (GFO) \$29.00

10 ounce cut, garlic-herbed butter, 2 eggs your way, breakfast potatoes

Ribeye Steak and Eggs * \$35.00

12 ounce cut, garlic-herbed butter, 2 eggs your way, breakfast potatoes

SWEET GRIDDLE

(add toppings \$4.00 - blueberry, strawberries and cream, or bananas foster)

French Toast \$13.00

with spiced vanilla butter

Buttermilk Waffle \$13.00

with spiced vanilla butter

Classic Short Stack \$13.00

SIP ON THIS

Juices \$4.00

orange, grapefruit, pineapple, apple

House-made Smoothies \$6.00

strawberry-banana or blueberry-banana

Coffee (regular or decaf) \$3.00

Iced Tea or Plantation Iced Tea \$4.00

Coca-cola Fountain Products \$3.00

No substitutions please

GF = Gluten-Free, GFO = Gluten-Free Option, V=Vegan

*Consuming raw or undercooked meats, seafood or eggs can cause health concerns

4.712% Hawaii state excise tax applies to all checks. In order to conserve our island resources water is served upon request.

While we offer gluten-free menu options, we are not a gluten-free kitchen and are not able to guarantee that any item is completely free of allergens.

Our prep and cooking equipment is shared with ingredients containing gluten.

M.A.C. 24/7

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TO START

- 1 lb Hickory Smoked Chicken Wings** \$14.00
lightly spiced pan-asian honey bbq sauce, pineapple slaw
- Kalua Pork Quesadilla** \$14.00
house-made smoked pulled pork, 4-cheese blend, BBQ mesquite seasoning, flour tortilla, guacamole, lime sour cream, chipotle aioli, lomi tomatoes
- Tomato Basil Bisque (GF)** cup \$6.00/bowl \$9.00
- Simply Mixed Greens (GF, V)** side \$6/full \$10.00
island mixed greens, kunia tomato, cucumber, red onions, carrots, mushrooms
- Kalbi Steak Salad** \$19.00
marinated boneless short ribs, island greens, thai basil mint, kunia tomato, papaya, avocado, crushed peanuts, fried sweet onions, cucumber, cilantro, toasted sesame seeds, thai-lime vinaigrette

EAT WITH YOUR HANDS

(comes with side winder fries, upgrade to onion rings \$2.00)

- Half Pound Wagyu Burger *** \$19.00
8 oz wagyu beef patty, lettuce, tomato
(add: swiss, cheddar or american cheese \$1.00, sautéed mushrooms \$2.50)
- Hawaiian "Fresh Catch of the Day" Tacos** \$19.00
pan-seared, flour tortilla, lime sour cream, chipotle aioli, pineapple slaw, lomi tomatoes, jalapeno
- Pulled Kalua Style Pork Sandwich** \$18.00
brioche roll, spicy honey barbeque sauce, cheddar cheese, pineapple slaw, crispy onion ring

- The Club** \$18.00
sliced roasted turkey, swiss cheese, applewood smoked bacon, avocado, island lettuce, kunia tomato, toasted white or wheat bread
- Classic BLT** \$14.00
applewood smoked bacon, green leaf lettuce, kunia tomato, dijon mayo, toasted white or wheat bread
- Jumbo Hot Dog** \$11.00
boar's head all beef frank, fresh island baked roll

SILVERWARE SUGGESTED

- Fish and Chips** \$21.00
tempura battered, tartar sauce, malt vinegar, pineapple slaw, crispy side winder fries
- Fried Chicken and Waffles** \$21.00
crispy chicken thighs, jalapenos, house-made country gravy
- Grilled 12 ounces Ribeye Steak *** \$35.00
garlic-herb butter, mixed vegetables, garlic mashed potatoes
- Grilled 10 oz New York Steak *** \$28.00
garlic-herb butter, mixed vegetables, garlic mashed potatoes
- Grilled ½ BBQ Chicken (GF)** \$27.00
lightly spiced honey bbq sauce, mixed vegetables, steamed white rice
- Pasta of the Day** \$18.00

DESSERT

- Vanilla Ice Cream** \$7.00
Make it a sundae: chocolate or caramel sauce, or strawberries (add \$3.50)

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