

CHOOSE A BATTER

\$10

8 oz. bottle



Buttermilk



Chocolate



Gluten-free/Vegan



Seasonal

Slappy Cakes

PICK SOME FIXINS

\$2

Banana
Papaya
Pineapple
White Chocolate Chips
Chocolate Syrup
Shredded Coconut
Cheddar Cheese

\$3

Strawberry
Mango
Butterscotch Chips
Chocolate Chips
Peanut Butter Chips
Peanut Butter
Goat Cheese
Crispy Bacon Crumbles
Walnuts
Sprinkles
Whipped Cream
Honey
Coconut syrup

\$4

Coconut Peanut Butter
Chocolate Macadamia Spread
Cookie Crumbles
Macadamia Nuts
Granola
Blueberries
Lemon Curd
100% Maple Syrup

Tabletop griddles are hot!
Please use carefully at your own risk. For safety reasons, children must stay seated and not reach across griddle.

FROM THE KITCHEN!

Stack of 3 pancakes (sub gluten-free/vegan pancakes no charge)

HAWAIIAN PANCAKES 15

Buttermilk pancakes with banana, pineapple, local macadamia nuts & whipped cream

COOKIES'N CREAMCAKES 14

Buttermilk pancakes with cookie-whipped cream, chocolate syrup & cookie crumbles

CLASSIC BUTTERMILK TALL STACK 12

ELVIS CAKES 15

Buttermilk pancakes, peanut butter chips, crumbled bacon & bananas

BLUEBERRY TART 15

Buttermilk pancakes with fresh blueberries & housemade lemon curd

STRAWBERRY SHORTCAKES 15

Buttermilk pancakes with strawberries & whipped cream

CINNAMON ROLL-CAKES 14

Cinnamon swirl pancakes with maple cream cheese glaze

BREAKFAST PUPUS

LOADED POTATOES 10

Breakfast potatoes with peppers, onion, cheddar, green onion, sour cream. *Add bacon 2*

BREAKFAST PLATES

CLASSIC BREAKFAST 18

Two scrambled eggs, bacon, potatoes and wheat toast.

DRAGONFRUIT CHIA BOWL 12

Chia, Dragonfruit puree, Greek yogurt, lilikoi, coconut, honey, seasonal fruit

AVOCADO TOAST 11

Sourdough, avocado mash, roasted cherry tomatoes, balsamic glaze & microgreens, sesame togarashi.

MUSHROOM SCRAMBLE 18

Scrambled eggs with roasted mushrooms, caramelized onions, goat cheese and fresh spinach. With potatoes and wheat toast. *Add Portuguese sausage 3*

GRAND SLAP! 22

Three eggs scrambled, bacon, potatoes and wheat toast with buttermilk pancake short stack.

GRANOLA BOWL 14

Housemade granola, Greek yogurt, walnuts, local honey, fresh tropical fruit

CANDIED BACON 11

House bacon caramelized with brown sugar and Maui grown macadamia nuts

BREKKY HASH 18

Potato hash with peppers, onion, spinach, zucchini, two poached eggs and wheat toast. *Add avocado 3*

SLAPPY MOCO* 21

All natural beef patty, two eggs, two scoops of rice, housemade mushroom gravy and green onions.

BISCUIT & GRAVY 9

Housemade biscuit & sausage gravy

SIDES

Bacon 6
Chicken Apple Sausage 7
Portuguese Sausage 6
Sausage Gravy 5
Spam 5
Biscuit 5
One Egg* 4

Wheat Toast 4
Steamed Rice 4
Yogurt 6
Fruit Cup 9
Breakfast Potatoes 5
Banana Bread French Toast 10

BANANA BREAD FRENCH TOAST 19

Housemade banana bread with macadamia and walnuts dipped in custard and grilled. Served with bacon and two scrambled eggs

CHORIZO OMELET 18

Spinach, chorizo sausage, onion, avocado, cilantro, jalapeños, sour cream, with potatoes and wheat toast. *Add cheddar 2*

BREAKFAST BURRITO 19

Scrambled eggs, Cheddar cheese, onions, peppers, red pepper sauce, guacamole, jalapeño, cilantro, sour cream and potatoes. *Add bacon 3*

COUNTRY FRIED STEAK 23

Crispy fried cube steak with sausage gravy. Served with two eggs* & potatoes



**CLASSIC
MIMOSA!**

SIGNATURE COCKTAILS

SLAPPY MAI TAI 15

White rum, dark rum, lychee liqueur, pineapple & orange juice, passion fruit & orgeat

HOUSE MARY 13

Bloody Mary made from scratch!
Add bacon 1.5 or local Ocean vodka 2.5

SLAPPY SCREW 13

Vodka, ginger simple syrup & orange juice with a cinnamon sugar rim

IRISH COFFEE 14

Jameson Whiskey, Bailey's Irish cream & coffee

MAUI MORNING BUZZ 15

Local Dark Rum, Kahlua liqueur, coffee, whipped cream



**HOUSE
MARY!**

MIMOSAS

MAUIMOSA 13

Fresh strawberries, lime, orange and bubbly

PINEAPPLE WHIP 13

Pineapple, coconut syrup, whipped cream and bubbly

PITAYA 13

Dragonfruit mimosa

CLASSIC 12

Orange, POG, grapefruit, cranberry, or pineapple juice and bubbly



*Consuming raw or undercooked eggs or meat may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 3% service charge is added to each bill and goes directly to kitchen staff

THE BASICS

JUICE

Orange Juice small 5 large 6.5
POG small 4 large 5.5
Pineapple Juice small 4 large 5.5
Tomato Juice small 4 large 5.5
Cranberry Juice small 4 large 5.5
Apple Juice small 4 large 5.5

HOUSEMADE LEMONADE

Classic 6
Strawberry 7
Dragonfruit 7
Hibiscus 7
Li Hing Mui 7

TEA

Iced Tea 3

MILK

Milk small 3.5 large 5
Chocolate Milk small 4 large 5.5

SODA

Maui No Ka Oi:
Cola, Diet Cola, Lemon Lime,
Root Beer 3.5

BOTTLED WATER

Hawaiian Volcanic Water 500ml 4

BEER

Domestic 6
Premium 8

MAUI OMA COFFEE

Slappy Maui Blend Bottomless drip 4.5
100% Maui Grown French Press 12

TAKE SOME HOME!

1/2 lb Slappy blend
(ground or whole bean) 16
1/2 lb 100% Maui grown
(whole bean) 26

HOT TEA

Teapot 5

Earl Grey
Organic Green with Citrus & Ginko
Peppermint Herbal
English Breakfast

