

FROM THE

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

HAWAIIAN PANCAKES 16

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

COOKIES'N CREAMCAKES 15

Buttermilk pancakes with cookiewhipped cream, chocolate syrup & cookie crumbles

CLASSIC BUTTERMILK TALL STACK 12

ELVIS CAKES

Buttermilk pancakes, peanut butter chips, crumbled bacon & bananas

BLUEBERRY TART 16

Buttermilk pancakes with fresh blueberries & housemade lemon curd*

STRAWBERRY SHORTCAKES 1

Buttermilk pancakes with strawberries & whipped cream

CINNAMON ROLL-CAKES 1

Cinnamon swirl pancakes with maple cream cheese glaze

BREAKFAST PUPUS

DRAGONFRUIT CHIA BOWL 14

Chia, dragonfruit puree, Greek yogurt,

LOADED POTATOES 13

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

AVOCADO TOAST 13

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

BREAKFAST

MUSHROOM SCRAMBLE 19

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

CLASSIC BREAKFAST 19

Two scrambled eggs*, bacon*, potatoes & wheat toast

GRAND SLAP! 23

Three eggs* scrambled, bacon*, potatoes & wheat toast with buttermilk pancake short stack

GRANOLA BOWL 14

Housemade granola, Greek yogurt,

CANDIED BACON 12

sugar & Maui grown macadamia nuts

BREKKY HASH 19

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

SLAPPY MOCO 22

All natural beef* patty, two eggs*, two scoops of rice, housemade mushroom gravy & green onions

BISCUIT & GRAVY 11

Housemade biscuit & sausage gravy

SIDES

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

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

BANANA BREAD FRENCH TOAST 19

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

CHORIZO OMELET 19

Spinach, eggs*, chorizo sausage*, onion, avocado, cilantro, jalapeños, sour cream, with potatoes & wheat Toast Add cheddar 2

BREAKFAST BURRITO 20

Scrambled eggs*, cheddar cheese, onions, peppers, red pepper sauce, guacamole, jalapeño, cilantro, sour cream & potatoes Add bacon* 3

COUNTRY FRIED STEAK 24

Crispy fried cube steak* with sausage* gravy. Served with two eggs* & potatoes Add a housemade biscuit 4



SIGNATURE COCKTAILS

SLAPPY MAI TAI 16

HOUSE MARY 14

Bloody Mary made from scratch Add bacon 2 or local Ocean vodka 2.5

SLAPPY SCREW 13

Vodka, ginger simple syrup & orange juice with a

IRISH COFFEE 15

MAUI MORNING BUZZ 15

Local dark rum, Kahlua liqueur, coffee,

TRIPLE C 15



MIMOSAS

MAUIMOSA 14

PINEAPPLE WHIP 13

PITAYA 13

CLASSIC 12

*Consuming raw undercooked eggs or meat may increase your

The 3% kitchen service fee goes directly to our hard working kitchen crew. Mahalo!

20% gratuity will be added for parties of 6 or more

BASICS

JUICE (sm 5/lg 6.5)

Apple

Cranberry

Grapefruit

Orange

Pineapple

POG

Tomato

HOUSEMADE LEMONADE 7

Classic

Strawberry

Dragonfruit

Hibiscus

Li Hing Mui

TEA

Iced Tea 4

MILK (sm 5/lg 7)

Milk

Chocolate Milk

SODA

Maui No Ka Oi:

Pepsi, Diet Pepsi, Lemon Lime, Root Beer 4

BOTTLED WATER 5

BFFR

Domestic 6 Premium 8

MICHELADA 10

Lager and housemade Bloody Mary mix on ice. Served with a tajín rim, & lime slice

Slappy Maui Blend Bottomless drip 5 French Press 12

ISLAND ICED COFFEE 10

Iced coffee, milk, housemade coconut syrup, caramel syrup, and whipped cream

1/2 lb Slappy blend (ground or whole bean) 16

Teapot .

Earl Grey Tropical Green Peppermint Herbal English Breakfast

