



Toast Bar

AVOCADO salt, cracked black pepper, crushed red pepper and lime juice on multigrain wheat. Add Goat Cheese .50¢	\$6
ALMOND BUTTER & BANANA honey, poppy seeds and baked coconut on multigrain wheat.	\$5
HONEY & butter on multigrain	\$4
CINNAMON & butter on multigrain	\$4
PROSCIUTTO goat cheese, strawberry jam, balsamic vinegarette and basil on French sourdough	\$6
SALMON dill goat cheese, pickled red onions and capers on French sourdough Add Avocado \$1	\$7.50
CHORIZO CON HUEVOS chorizo meatball, fried egg, avocado, goat cheese, multigrain wheat	\$8.50
BRUCHETTA Tomatoes, red onions, garlic, basil, olive oil crumbled blue cheese and drizzled balsamic glaze on french sourdough	\$6
BREAKFAST SPECIAL	
add deviled eggs and thick sliced bacon to any toast order	+\$3.75

Panini & Toasted Sandwiches

served w/ a side of agave furikake chips

B.A.T. bacon, avocado, dried tomatoes, pesto, swiss, french sourdough	\$10.50
PROSCIUTTO HAM & GOUDA CHEESE pickled serrano peppers (mild), dijon, french sourdough	\$9.50
TUNA MELT tuna salad, cheddar, Jim Beam BBQ, multigrain wheat Add Bacon \$1	\$9.50
B.L.T. bacon, lettuce, tomatoes, blue cheese, swiss, toasted french sourdough	\$10.50

Small Plates

BACON WRAPPED DATES (3 ct)	\$4.75
WEDGE SALAD Baby romaine lettuce, blue cheese dressing, bacon bits, & bruschetta	\$8
DEVILED EGGS (4 ct)	\$3.25
FURIKAKE AGAVE CHIPS Basket of house chips	\$2
BALLS (3 ct)	\$3.25



@themanifest



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Slider Combo Meals

(3) sliders + fries + non-alc beverage

1) Select a meatball flavor **\$12.50**

ITALIAN
beef, marinara, basil, parmesan

BOURBON BBQ
pork, Jim Beam BBQ, sauteed onions, swiss

VEGGIE
& lentil, grain mustard, Swiss

CLASSIC
beef, lettuce, ketchup, house pickle, cheddar

CHORIZO
mayonnaise, goat cheese, avocado

2) Select a non-alcoholic beverage

- HAZELNUT • PEPPERMINT • PEACH
- VANILLA • ALMOND • CHOCOLATE MILK
- COCA COLA • SPRITE • DIET COLA
- GINGER BEER +\$3 • KIWI +\$3 • LILIKOI +\$3
- ARNOLD PALMER +\$4 • LEMONADE

Meatball Smash

\$10.50

your choice meatball panini smashed in french sourdough served w/ a side of agave furikake chips

- CHORIZO • BURGER • ITALIAN
- VEGGIE • BBQ

Lattice Cut French Fries

w/ KETCHUP	\$3.5
POUTINE w/ bacon gravy & melted cheese	\$6
Add a side of BALLS (3 ct)	\$3.25

- ITALIAN • BURGER • CHORIZO
- VEGGIE • BBQ

Coffee

made with beans from Waialua

ESPRESSO	\$2.50	\$4
AMERICANO	\$2.50	\$4
CAPPUCCINO	\$4.50	\$5
LATTE	\$4.50	\$5.50
MOCHA latte with dark chocolate sauce	\$5	\$6
HAPA MOCHA latte with dark and white chocolate sauce	\$5.50	\$6.50
THAI latte with condensed milk	\$5.50	\$6.50
SALTED CARAMEL latte with flavored seasalt and caramel	\$5.50	\$6.50
DIRTY CHAI chai latte with espresso	\$5.50	\$6.50
COLD BREW COFFEE brewed for 24 hours	\$5	\$5.50
CHAI LATTE chai tea with any milk	\$4.50	
	single	double

House Cocktails

\$26 "Double" Serves 2 **\$72** "Bottle" Serves 6

MR. WOODY El Silencio Mezcal, St. Elizabeth Allspice Dram, lilikoi, garnished w/ mint and dehydrated lime

LINDA LINDA Roku Japanese gin, Suze, China-China, Antica Carpano vermouth, black walnut bitters, saline, garnished w/ orange zest.

DAY BY DAY Jim Beam Bourbon, MF cold brew, coffee infused Cynar 70, half & half, Amaretto, garnished w/ cinnamon

THE FERNET COCKTAIL Fernet Branca, Angostura bitters, lilikoi, lemon, orgeat, garnished w/ lime

EMPRESS ME Toki infused shiso, lemon, kiwi, Smith & Cross rum, w/ liquid chlorophyll

CORAZON El Jimador Blanco, Peychauds, lime, orgeat, absinthe, garnished w/ mint

GENIE IN A BOTTLE New Amsterdam vodka, St. Germaine, sugar, lemon, grapefruit, Peychauds.

Classic Cocktails

\$20 "Double" Serves 2 **\$60** "Bottle" Serves 6

DAIQUIRI Kohana Kea rum, lime, sugar

NEGRONI New Amsterdam gin, Campari & Antica Carpano

MINT JULEP Rittenhouse rye, lemon, sugar, mint & lime

SAZERAC Rittenhouse Rye, E&J Brandy, Peychauds, sugar, absinthe, lemon & orange zest.

PISCO SOUR Pisco Caravedo, lime, sugar, egg white, Angostura & Peychauds

FRENCH 75 New Amsterdam gin, lemon, simple, champagne

SIDECAR E&J brandy, Cointreau, lemon, sugar & dried lemon

MARGARITA El Jimador Reposado, Cointreau, lime, and agave.

PALOMA El Jimador, grapefruit, lime, & Angostura

OLD FASHIONED Choose from Maker's Mark or Eagle Rare or Buffalo Trace stirred with sugar, barrel aged bitters, garnished w/ orange zest.

Tea

\$4.50

Loose Leaf

- BLACK CURRANT • JASMINE PEARL
- GEN MAI CHA • MOROCCAN MINT
- CHAMOMILE • EARLY GREY • COCONUT

Tea Lattes

TEA AU LAIT any tea with condensed milk	\$5.50
MILK TEA any tea with any milk	\$5.50
BREW TEA cold brew with you choice of tea	\$5.50
MATCHA LATTE premium grade green tea	\$6