



ARLO

TIKI BRUNCH SPECIALS

TASTE OF THE ISLAND

SEASONAL TROPICAL FRUIT PLATE \$18  

Pineapple, Papaya, Mango, Dragon Fruit, Berries, Tajín-Lime Salt, T&C
Honey Yogurt

LUAU CLASSICS

CRISPY COCONUT SHRIMP SALAD \$28 

Little Gems, Mango, Cucumber, Avocado, Papaya, Citrus Vinaigrette

KALUA PORK BENEDICT \$28

Slow-Roasted Kalua Pork, Grilled Hawaiian Sweet Bread, Poached Eggs,
Roasted Pineapple Hollandaise, Breakfast Potatoes

LOCO MOCO \$29 

Beef Patty, Jasmine Rice, Sunny-Side Eggs, Mushroom-Miso Gravy,
Crispy Shallot

MACADAMIA CRUSTED BRIOCHE FRENCH TOAST \$24 

Caramelized Bananas, Passion Fruit Syrup, Coconut Whipped
Mascarpone, Toasted Macadamias



GLUTEN FREE



VEGAN



VEGETARIAN

TOWN AND COUNTRY RESORT IS A CASHLESS PROPERTY. CREDIT CARDS, DEBIT CARDS, AND MOBILE PAYMENTS ARE
ACCEPTED, AND A CASH-TO-CARD KIOSK IS AVAILABLE IN THE HOTEL LOBBY.

ITEMS ON THIS MENU MAY INCLUDE NUTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.





AR LO

TIKI BRUNCH COCKTAILS

TIKI RUNNER \$19

Myers Dark Rum, Cruzan Light Rum,
Chambord, Grenadine, Pineapple
Juice, Banana Liqueur, Lime

BANANA DAIQUIRI \$18

Myers Dark Rum, Giffard Banane du
Brésil, Lime, Simple Syrup

WARNING: DRINKING DISTILLED SPIRITS, BEER, COOLERS, WINE
AND OTHER ALCOHOLIC BEVERAGES MAY, INCREASE CANCER RISK,
AND DURING PREGNANCY, CAN CAUSE BIRTH DEFECTS.

