The Three chefs



Chefs. Surfers. Friends. Travis Morrin,
Cody Christopher, and Jaron Blosser
discovered they share a fanatic enthusiasm
for surf while working together at a top
local restaurant six years ago. While surfing
together around Maui they dreamt up the idea
to start their own catering business using their

regarded culinary school training and experience so they could surf whenever they wanted. Three's Catering was launched in 2009 using a rented warehouse and their old trucks. In a few short months, their unexpected success had them looking for permanent kitchen space, and they opened a restaurant in the current Three's Bar & Grill location in Kihei's Kalama Village where their menu has evolved incorporating the three chefs' three cuisines—Hawaiian, Southwestern and Pacific Rim. Three's is all about great food with locally sourced ingredients, creating memories, and the casual island lifestyle that these friends enjoy everyday.

www.threesbarandgrill.com

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Three's breakfast

beverages

pog, pineapple, guava or cranberry 2.95 fresh squeezed orange juice 3.95 small french press 2.95 / large french press 4.95 mimosa 3.00 wasabi bloody mary 4.00 pineapple guava mimosa 6.00

half maui papaya with lime 4.95 add yogurt and granola 2.95

bagel and cream cheese 3.50

yogurt 1.50 granola 1.50 yogurt and granola 2.95 baguette or wheat toast 1.50 bagel 1.95 (substitute for toast 1.25) bacon, portuguese sausage, or ham 3.95 home fries or rice 2.95 one egg 1.50



tropical french toast 9.95

stuffed with lilikoi cream cheese and guava jelly, dusted with powdered sugar

buttermilk pancakes 7.95

one cake 2.75

specialty pancakes 9.95

choose from banana macadamia nut, chocolate chip or fresh berry of the day, maple and coconut syrup available

one cake 3.50

two eggs any style 7.95

choice of toasted homemade baguette or whole wheat, served with crispy home fries tossed with chimichurri or japanese sticky rice.

add grilled portuguese sausage, bacon or ham 1.95

three egg build your own omelette 7.95

served with crispy home fries or japanese sticky rice and toast

add meat 1.00 ea portuguese sausage, bacon, ham, fresh crab (\$1.95)

add veggies .50 ea mushrooms, tomato, spinach, onion, zucchini, red bell pepper, jalapeno, avocado

add cheese .50 ea cheddar, pepperjack, feta cheese (\$.95) three's signature eggs benedict 12.95

two poached eggs served over toasted baguette with homemade hollandaise, char grilled canadian bacon, accompanied by crispy home fries or rice

with blackened seared ahi 14.95

with crabcake 15.95

char grilled tenderloin and eggs 15.95

two eggs any style served with crispy home fries or japanese sticky rice, french baguette or whole wheat toast

deluxe hawaiian loco moco 12.95

char grilled 8oz big island natural beef burger, two eggs any style, crispy maui onion rings, japanese sticky rice, smothered with wild mushroom and apple smoked bacon ragout

chimichurri breakfast sandwich 11.95

smoked kalua pork, pepperjack, scrambled eggs, tomato and fresh kula greens served with crispy home fries

gratuity added to parties of 6 or more, eating at three's means you are supporting local farmers, ranchers and fishermen