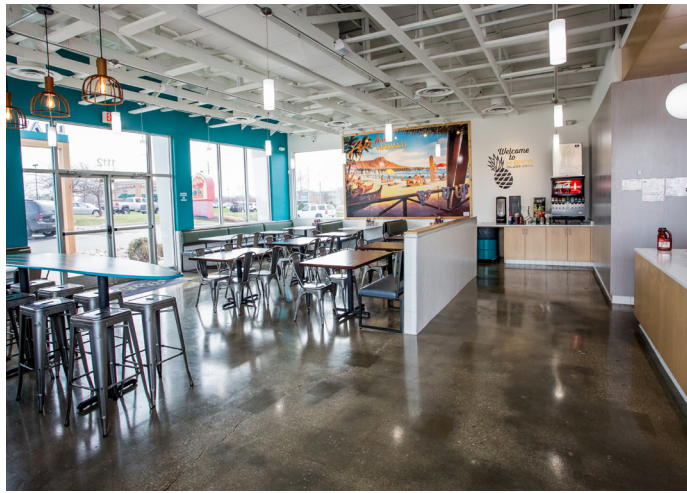


# HAWAIIAN BROS

*island grill*



## REAL ESTATE ATTRIBUTES

Hawaiian Bros is actively seeking excellent sites and plans to grow to 20 Kansas City area restaurants by the end of 2022. Local, experienced ownership provides the ability to act quickly and think creatively about new locations. The typical site is a 2,800 square foot free-standing building with a drive-thru and at least 35 dedicated parking stalls.

Hawaiian Bros opened restaurant #1 in Belton in February with average daily sales exceeding \$5,000 to date. Restaurant location #2 in Lawrence is planned for July opening.

## LOCATIONS

Hawaiian Bros. Island Grill  
1112 E North Ave  
Belton, MO 64012  
(816) 425-4437  
[HawaiianBros.com](http://HawaiianBros.com)

Opening Soon  
Lawrence, Kansas

## BRING HAWAIIAN BROS. TO YOUR TOWN TODAY!

Consider Joining the Future Growth of Hawaiian Bros. Island Grill



## OUR STORY

In the mid 90's a native Hawaiian by the name of Kekoa opened a Hawaiian restaurant in Oregon. He moved there from the Big Island of Hawaii and brought his own family recipes with him. The restaurant offered traditional Hawaiian Plate Lunch, which has a long history of being a regional favorite throughout Hawaii. The Hawaiian Plate Lunch concept was relatively new to Oregon at the time and quickly became a local favorite, including that of brothers Cameron and Tyler McNie.

The McNie brothers were faithful customers of Kekoa's restaurant, and were greatly disappointed in 2003 when they learned that the restaurant was closing. That same year, Cameron and Tyler helped their family open a small restaurant that offered the same Hawaiian Plate Lunch the brothers had come to know and love. In opening that first small restaurant, the McNie brothers and their family were personally trained and guided by Kekoa in making the same traditional Hawaiian food he had brought with him from the Islands.

That first small McNie family Hawaiian Plate Lunch restaurant thrived. Consequently, the McNie brothers helped their family open additional locations across the state and were instrumental in growing the restaurant into a local favorite, with multiple locations in Oregon.

In 2017, Cameron and Tyler decided to leave the family's Oregon business in order to develop a new restaurant concept that would introduce traditional Hawaiian Plate Lunch to a different part of the country. Cameron and Tyler teamed up with childhood friends (and brothers!) Paul and Joel Worcester of Worcester Companies, who had relocated to the Kansas City from Oregon to start a multi-family real estate investment business that they have grown into one of the leading and fastest growing businesses in Kansas City. The Worcesters, who also love Hawaiian Plate Lunch, believed the Midwest also needed Hawaiian food and persuaded the McNie brothers to start their new endeavor in the Kansas City area. In 2017 the two sets of brothers from Oregon founded Hawaiian Bros In February 2018 they opened their first location in Belton. The McNie brothers operate the business and Worcester Companies provides capital and site selection.

Although not Hawaiian themselves, they chose the name Hawaiian Bros because it represents the venture of two sets of brothers who are longtime friends coming together to bring Hawaiian Plate Lunch to the Midwest.

At Hawaiian Bros we are committed to serving fresh Hawaiian Plate Lunch with a smile. As a family-run business we are honored to spread the Aloha spirit- one plate lunch at a time. We can't wait to share a taste of the Islands with you. Mahalo!





# MENU



## \_\_\_ Traditional Plate Lunch \_\_\_

### Small

One scoop of white rice, one scoop of macaroni salad, half portion of meat.

### Classic

Two scoops of white rice, one scoop of macaroni salad, one portion of meat.

### Large

Three scoops of white rice, two scoops of macaroni salad, one and a half portions of meat.

#### #1 Huli Huli Chicken

A Hawaiian favorite! Our boneless skinless chicken is marinated overnight in our own teriyaki. We grill it fresh throughout the day to offer you tender, juicy, bite sized pieces of aloha.

\$6.50 sm **\$8.50** \$11.50 lg

#### #2 Molokai Chicken

We take our perfectly grilled chicken and add a sweet and spicy kick, reminiscent of the volcanoes of Hawaii. If you want it even spicier we can turn up the heat and make it HOT.

\$6.50 sm **\$8.50** \$11.50 lg

#### #3 Honolulu Chicken

Looking for something truly savory? Indulge yourself in our Honolulu Chicken! We infuse our own teriyaki sauce with fresh garlic, green onions, and sesame.

\$6.50 sm **\$8.50** \$11.50 lg

#### #4 Grilled Vegetables

Fresh vegetables grilled to order in our own teriyaki- sugar snap peas, carrots, broccoli, onions, mushrooms, squash and red bell peppers.

\$6.50 sm **\$8.50** \$11.50 lg

#### #5 Luau Pig

Our Luau Pig is slowly cooked to achieve the traditional flavors of authentic Kalua pork, just like a Hawaiian Luau! Freshly pulled by hand everyday and seasoned with Hawaiian sea salt. Goes great with our own teriyaki or KING'S HAWAIIAN pineapple barbecue sauce!

\$6.50 sm **\$8.50** \$11.50 lg

#### #6 Pacific Island Salad

Our Classic portion of Huli Huli Chicken atop fresh romaine lettuce. We top it off with mandarin oranges, fresh mushrooms, green onions, a pinch of cilantro, and crunchy chow mein noodles. Served with our own island vinaigrette on the side.

**\$8.50**

### On the Lighter Side

Choose any plate lunch and take away the rice and macaroni salad and replace it with grilled vegetables for \$2 extra OR with lettuce at no extra charge.

### Mixed Plate

Can't decide? Mix it up! Choose any two plate lunch entrées in one plate for \$1 extra. Classic or Large size only.

## \_\_\_ Sides \_\_\_

#### Macaroni Salad \$ 3.00

It's our secret blend of spices that will keep you coming back for more! Two scoops.

#### White Rice \$ 1.50

Two heaping scoops of white rice served on the side.

#### Pineapple \$ 3.50

Top off a great Hawaiian meal with some fresh tropical fruit - Pineapple!

## \_\_\_ Sandwiches \_\_\_

#### Huli Huli Chicken \$ 8.50

#### Luau Pig Sandwich \$ 8.50

A classic size portion of meat served on a KING'S HAWAIIAN bun with mayo and a scoop of macaroni salad on the side.

## \_\_\_ Beverages \_\_\_

#### Soda/Tea

Medium 20 oz..... \$ 2.00  
Large 32 oz..... \$ 2.50

#### Hawaiian Sun \$ 2.00

Tropical fruit drinks made in Hawaii. Try them all!

#### Bottled Water

20 oz. \$ 1.50