



EARL'S

FOOD

APPETIZERS & WELL-BEING

Available from 11:00am – 4:00pm

HAWAII'S NO KA'OI AHI POKE BOWL 30

limu soy ahi (tuna), steamed rice,
local fresh ahi poke,
assorted pickled vegetables

AHI TATAKI 32

#1 grade ahi sashimi, shiso leaf, daikon,
garlic aioli, chili oil, tobiko,
green onions, ponzu

GRILLED FRESH FISH TACOS 29

three small flour tortillas,
scallion citrus aioli, shredded lettuce,
lomi tomato, smashed avocado,
pickled onions, cilantro, lime wedge

PAPAYA & AÇAÍ FRUIT BOAT 18

half papaya, açai sorbet, granola,
assorted dried fruit, banana,
assorted fresh berries, local honey

TROPICAL FRESH FRUIT BOWL 19

seasonal fresh local fruit

COUNTRY COMFORT PIZZA MARGHERITA 26

classic margherita, island-style,
house-made crust, fire-roasted
tomato sauce, extra virgin olive oil,
dried oregano leaves,
fresh mozzarella cheese, fresh basil

CAESAR SALAD 20

romaine hearts, garlic & anchovy
dressing, cracked black pepper,
parmesan cheese,
toasted poi roll croutons

COBB SALAD 25

mixed field greens, bacon,
boiled egg, avocado, chicken breast,
cherry tomatoes, blue cheese crumble,
cobb dressing

OPTIONAL SIDE FOR ALL SALADS

sautéed shrimp 18
broiled chicken breast 18
crab salad 20
catch of the day 20
half an avocado 12

BURGER & SANDWICHES

All sandwiches, choose french fries, salad or taro chips

HOUSE WITHOUT A KEY BURGER 30

8 oz. beef patty, bacon, lettuce, tomato,
shaved sweet onion, pickle, choice of
sliced American, cheddar or Swiss
cheese, side condiments

CLUB HOUSE 28

toasted white or wheat bread,
mayonnaise, avocado, bacon, lettuce,
tomato, cured ham, turkey breast

THE JOY CRAB SPECIAL 35

wheat bread, lettuce, crispy bacon,
avocado, red king crabmeat salad mix,
pickle

HIBACHI BEEF FRANK 20

¼ lb. kosher beef frank, house-made
bun, choice of side condiments, pickle

FRESH CATCH SANDWICH 30

fresh local fish, caper lemon tartar
sauce, green leaf lettuce, tomato,
thinly sliced sweet onion, butter bun

 well-being selection  gluten-free

Charges at Pool Deck include 20% service charge and applicable tax.
Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

In our commitment to creating a sustainable environment, straws are available only upon request.

DRINKS

POOLSIDE CLASSICS WITH A TWIST 24

OUR HALEKULANI SIGNATURE MAI TAI

"As fine as any Mai Tai I have encountered."
-Colin Peter Field, Head Bartender, Ritz Paris

Bacardi Gold Rum, Bacardi Select, Orange Curaçao, Orgeat Syrup, Fresh Lime Juice, Lemon Hart 151 Float

EARL'S DAIQUIRI

Plantation 3 Stars White Rum, Lime, Yuzu Citrus, Salted Demerara Syrup

THE LAST KING

Pau Maui Vodka, Coconut, Pineapple, Ube

THE DUKE

El Jimador Tequila, El Maestro Fino Sherry, Watermelon, Lemon, Hibiscus Syrup, Umeboshi, White Pepper

YELLOW UMBRELLA

El Jimador Reposado Tequila, Xicaru Mezcal, Fresh Lilikoi Juice, Coconut & Matcha Syrup

KE'ALOHILANI

"Heaven on Earth"

Kō Hana Rum, Mahina Coconut Rum, Mint, Lemon, Coconut, Espresso, Spiced Agave, Coconut Flakes

TABLE 97

Makrut Lime-Infused Bombay London Dry Gin, Fresh Lemon Juice, Kula Strawberry Syrup, Aquafaba, Absinthe Essence

OLOHANA DAIQUIRI

Lilikoi, Mango or Strawberry, Kula White Rum, Lime, Blended with Ice

THE KUHIO

Templeton Rye, Verde Ancho Reyes, Pandan, Calamansi, Honey

HAU BLOSSOM

Maui Pau Vodka, Fresh Guava, Lemon, Cayenne Agave, Sea Salt, Sesame Oil

DRAGONS IN WAIKIKI

Fid Street Organic Gin, Dragon Fruit, Lilikoi, Coconut, Yuzu

MANGO MUI SPRITZ

Ichiko Saiten Shochu, Mango Shrub, Lychee, Lilikoi, Heidsieck Champagne

PULEHU PINEAPPLE

Kuleana Nanea Rum, Charred Pineapple Syrup, Salted Honey, Lemon, Pineapple Lemon Sea Salt Foam

CASA AZUL PREMIUM MARGARITA FLIGHT 45

Flight of four half-size premium Casa Azul Margaritas

CLASSIC

Casa Azul Anejo Tequila, Cointreau, Lime, Agave

PINEAPPLE SALSA

Casa Azul Reposado Tequila, Cointreau, Ancho Reyes Verde, Pineapple Salsa Shrub, Lime, Cumin Agave

SMOKED WATERMELON

Basil-Infused Casa Azul Blanco Tequila, Cointreau, Smoked Watermelon Cordial, Lime, Basil Saline

MANGO

Casa Azul Blanco Tequila, Giffard Banane du Brésil, Lime, Mango, Coconut Salt

SPIRIT-FREE

THE GABLE 18

Fresh Cucumber Juice, Pineapple Cordial, Fresh Lemon, Aloe Juice, Mango Ice

THE TIDE POOL 14

Blueberry Lychee Syrup, Fresh Lemon Juice, Spirulina, Lemon-Lime Soda

HALEKULANI CREAMSICLE 14

Coconut Milk, Orange Juice, House-Made Vanilla Bean Syrup

BOTTLED BEER 12

KONA LONGBOARD LAGER

HEINEKEN

BUD LIGHT

CORONA

ATHLETIC LIGHT NON-ALCOHOLIC BEER

DRAFT BEER 16

RICE BREAKER PILSNER, HANA KOA BREWING CO.

Japanese Rice Lager, Clean, Crisp, with a Floral Fruity Note, 4.2% ABV

HOP LEI IPA, ALOHA BEER CO.

West Coast Style IPA, Piney and Tropical, Herbal-Grapefruit Notes, 6.75% ABV

WINE BY THE GLASS

Prosecco, LALUCA 15

Prosecco Rosé, LALUCA 16.5

Brut Champagne, HEIDSIECK, MONOPOLE NV 22

Rosé, ÂME DU VIN 16

Sauvignon Blanc, CRAGGY RANGE 17

Pinot Noir, HANDLEY CELLARS 21

Cabernet Sauvignon, JUSTIN VINEYARDS 25

WINE BY THE BOTTLE

Sparkling Blanc de Noirs Brut, SCHRAMSBERG, CALIFORNIA, 2019 86

Brut Champagne, TAITTINGER, LA FRANÇAISE, REIMS, FRANCE NV 162

Chardonnay, CAKEBREAD CELLARS, NAPA VALLEY, CALIFORNIA, 2021 139

Moscato d'Asti, ELIO PERRONE, SOURGAL, PIEDMONT, ITALY, 2021 70

Albariño, FORJAS DEL SALNES, LEIRANA, RIAS BAIXAS, SPAIN, 2020 110

Barbera d'Alba, CASTELLO DI NEIVE, PIEDMONT, ITALY, 2020 75

Pinot Noir, ROBERT SINSKEY, CARNEROS, CALIFORNIA, 2017 135

Merlot, SILVERADO VINEYARDS, NAPA VALLEY, CALIFORNIA, 2019 125

Zinfandel, TURLEY CELLARS, CALIFORNIA, 2021 195