



5:00pm – 9:00pm

## APPETIZERS & SMALL PLATES

### HWAK Poke Bar Selections 28

Choice of Limu Soy Ahi, Pacific Rim Style A'u (Marlin)

### HWAK Trio 30

Shoyu Ahi, Hamachi Sashimi, Pacific Rim Style A'u

### Lawai'a Roll 29

Ahi, Salmon, Red King Crab Salad, Nori, Tempura Fried, Sweet Unagi Sauce, Garlic Aioli, Spicy Aioli, Tobiko, Ikura, Scallions

### Hoisin Coconut Ribs 29

Slow Cooked Baby Back Ribs, Hoisin Honey BBQ Sauce, Coconut Syrup, Toasted Coconut, Macadamia Nuts, Scallions

### Ahi Tataki 32

Sashimi Grade Ahi, Garlic Aioli, Chili Oil, Ponzu, Tobiko, Green Onions, Lemon

### Crab Cake 34 GF

Blue Crab, Tropical Salsa, Remoulade

### Hamachi Crudo 32

Daikon, Shiso, Ponzu Sauce, Garlic Aioli, Tobiko, Pickled Chili

## WELLBEING SELECTIONS

### Caesar Salad 24

Romaine Lettuce, Garlic Anchovy Dressing, Cracked Black Pepper, Parmesan Cheese, Toasted Croutons

### Roasted Beet Salad 25 GF

Multicolored Beets, Cherry Tomato, Cucumber, Red Onion, Feta Cheese, Green Bean, Radish, Carrot, Roasted Grape Dressing

### Optional Side for All Salads GF

Sautéed Shrimp 18 • Broiled Chicken Breast 18  
Crab Salad 20 • Fresh Fish 20 • Half Avocado 15

### Chef's Soup Of The Day

Cup 9 • Bowl 12

V vegetarian

V vegan

GF gluten free

Applicable excise tax and gratuity are not included in the above prices.

For parties of 6 or more, a service charge of 20% will be applied.

Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

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

## BRICK OVEN SIGNATURES

### "Country Comfort" Pizza Margherita 28

Classic Margherita Island Style, Fire Roasted Tomato Sauce,  
Fresh Mozzarella Cheese, Extra Virgin Olive Oil, Oregano, Basil

### "All Occasions" Pizza Arugula & Prosciutto 30

Tomato Sauce, Mozzarella Cheese, Prosciutto di Parma,  
Arugula, Shaved Parmesan, Extra Virgin Olive Oil, Oregano, Basil

### "Melted Memories" Pizza Eha (Four Cheese) 29

Extra Virgin Olive Oil, Mozzarella Cheese, Ricotta Cheese,  
Blue Cheese, Parmesan Cheese, Big Island Honey, Italian Parsley

## DINNER PLATES

### Captain's Catch Of The Day MP

Chef's Daily Preparation

### Coconut Curry Kiawe Smoked Chicken Breast 45 GF

Local Style Kiawe Wood Smoked Chicken Breast, Madras Curry, Coconut Milk,  
Tropical Spices, Tropical Seasonings, Seasonal Vegetables, Assorted Fresh Chutneys

### Tūtū Mā Asian Braised Short Rib 60

Grandma's Slow Cooked Beef Short Rib, Soy, Ginger,  
Garlic, Daikon, Honey, Mirin, Chili, Seasonal Vegetables

### Halekulani's Signature Steamed Local Fresh Catch 48

Hawaiian Fresh Caught Local Fish, Ginger, Shiitake Mushrooms,  
Carrots, Scallions, Cilantro, Bok Choy, Hot Peanut-Sesame Seed Oil

### "Up Country" Rib Eye Steak 69 GF

House Blend Seasoning, Garlic Herb Butter, Seasonal Vegetables

## ACCOMPANIMENTS & SIDES 12

Roasted Red Potatoes, • Sweet Potato-Coconut Mash

White or Brown Rice • Garlic Butter Mushrooms • Seasonal Vegetables

◊ vegetarian

◊ vegan

GF gluten free

Applicable excise tax and gratuity are not included in the above prices.

For parties of 6 or more, a service charge of 20% will be applied.

Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

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