



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

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

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

Optional Side for All Salads

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



vegetarian



vegan



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

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

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



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