



11:30am – 4:00pm

## APPETIZERS & SMALL PLATES

### Ahi Poke Bowl 30

Limu Soy Ahi, Steamed White Rice, Assorted Pickled Vegetables

### Broiled Fish Tacos 29

Fresh Local Fish, Cajun Seasoning, Citrus Scallion Aioli, Shredded Lettuce, Lomi Tomato, Smashed Avocado, Pickled Onion, Cilantro, Lime, Flour Tortillas

### Ahi Tataki 32

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

### Edamame Hummus 24 GF V V

Blended Edamame, Tahini Sesame, Garlic, Lemon, Seasonal Vegetables, Taro Chips

## 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

### Acai Island Style 25 V

Local Half Papaya, Acai Sorbet, Assorted Berries, Banana, Granola, Local Honey

### 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

## BURGER, SANDWICHES & LUNCH PLATES

(House Made Fresh Breads, Choice Of French Fries, Small Salad, Taro Chips)

### House Without A Key Burger 30

Halekulani Blend, Bacon, Lettuce, Sweet Onion, Tomato, Choice Of Cheese (American, Cheddar, Swiss), Sesame Seed Bun

### The "Joy" Crab Sandwich 40

Red King Crab Salad, Bacon, Avocado, Lettuce, Wheat Bread

### Island Fish Sandwich 32

Fresh Caught Local Fish, Citrus Caper Tartar Sauce, Lettuce, Sweet Onion, Tomato, Sesame Seed Bun

### Captain's Catch Of The Day MP

Chef's Daily Preparation

### Halekulani's Big Island Classic Loco Moco 34

Broiled All Beef Patty, Portuguese Sausage, Stew Beef Gravy, Sunny Side Egg, Garlic Herb Mushrooms, Pickled Sweet Onions, Steamed Rice

### 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

## ACCOMPANIMENTS & SIDES 12

Herb Red Potatoes • White or Brown Rice

Garlic Butter Mushrooms • Seasonal Vegetables

 vegetarian

 vegan

 gluten free

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