



11:30am – 4:00pm

APPETIZERS & SMALL PLATES

HWAK 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

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

WELLBEING SELECTIONS

Cold Lobster Salad 34

Avocado, Apple, Fennel, Celery, Mayonnaise

Caesar Salad 23

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

Roasted Beet Salad 24

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

Cobb Salad 25

Mixed Greens, Chicken Breast, Bacon, Boiled Egg, Blue Cheese, Avocado, Tomato, Cucumber, Cobb Dressing

Acai Island Style 24

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

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) 28

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

"Prodigious" Pizza Truffle Mushrooms 30

Parmesan Cheese Cream Sauce, Mozzarella Cheese,
Black Truffle Shavings, Arugula, Italian Cheese

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 38

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

"Hana Pa'a" 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 38

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



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