HOUSE WITHOUT A KEY®

APPETIZERS & SMALL PLATES

Shoyu Ahi Poke Bowl 30
Limu-Seasoned Ahi, Steamed White Rice, Assorted Pickled Vegetables

Broiled Local Fish Tacos 29
Cajun-Spiced Local Fish, Citrus-Scallion Aioli, Shredded Lettuce, Lomi Tomato, Avocado, Pickled Onion, Cilantro, Lime, Flour Tortillas

Ahi Tataki 32
Sashimi-Grade Ahi, Garlic Aioli, Chili Oil, Ponzu, Tobiko, Green Onion, Lemon

Edamame Hummus 24 V 𝕍 GF
Edamame, Tahini, Sesame, Garlic, Lemon, Seasonal Vegetables, Taro Chips

WELLBEING SELECTIONS

Caesar Salad 26
Romaine Lettuce, Garlic-Anchovy Dressing, Cracked Black Pepper, Parmesan, Toasted Croutons

Roasted Beet Salad 27 GF
Multicolored Beets, Cherry Tomatoes, Cucumber, Red Onion, Feta, Green Beans, Radish, Carrot, Roasted Grape Dressing

Cobb Salad 28
Mixed Field Greens, Bacon, Chicken Breast, Hard-Boiled Egg, Avocado, Tomatoes, Cucumber, Blue Cheese, Garlic-Herb Cobb Dressing

Island-Style Açai 29 V
Local Papaya, Açai Sorbet, Assorted Berries, Banana, Granola, Local Honey

ENHANCEMENTS GF

Sautéed Shrimp 18
Broiled Chicken Breast 18
Crab Salad 20
Fresh Local 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 prices above.
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 30
Fire-Roasted Tomato Sauce, Fresh Mozzarella, Extra-Virgin Olive Oil, Oregano, Basil

"Utopia" Garden Vegetable Pizza 30 V
Tomato Sauce, Mozzarella, Mushrooms, Zucchini, Roasted Red Bell Pepper,
Cherry Tomatoes, Pickled Red Onion, Jalapeño, Oregano, Basil

"All Occasions" Prosciutto and Arugula Pizza 30
Tomato Sauce, Mozzarella, Prosciutto di Parma, Arugula,
Shaved Parmesan, Extra-Virgin Olive Oil, Oregano, Basil

"Melted Memories" Pizza 'Ehā 30
Mozzarella, Ricotta, Blue Cheese, Parmesan, Big Island Honey, Italian Parsley

"Prodigious" Truffle Mushroom Pizza 30
Parmesan Cream, Mozzarella, Oven-Roasted Wild Mushrooms, Baby Arugula, Black Truffle

BURGER, SANDWICHES & LUNCH PLATES
(Served with A Choice Of French Fries, a Small Salad, or Taro Chips)

House Without A Key Burger 30
Halekulani Beef Blend, Bacon, Lettuce, Sweet Onion, Tomato,
Choice Of American, Cheddar, or Swiss Cheese, Sesame Bun

The "Kong" Burger 35
All-Beef Patty, Grilled Pineapple, House-Made Beanless Chili, Cheddar, Garlic Aioli, Potato Bun

The "Joy" Crab Sandwich 38
Red King Crab Salad, Bacon, Avocado, Lettuce, Wheat Bread

Island Fish Sandwich 34
Fresh Local Fish, Citrus-Caper Tartar Sauce, Lettuce, Sweet Onion, Tomato, Sesame Bun

Captain's Catch Of The Day MP
Chef's Daily Preparation

Halekulani's Big Island Classic Loco Moco 35
Broiled All-Beef Patty, Portuguese Sausage, Beef Gravy, Sunny-Side-Up Egg,
Garlic-Herb Mushrooms, Pickled Sweet Onion, Steamed Rice

Coconut Curry Broiled Tofu 34 V V GF
Locally Made Tofu, Mushrooms, Madras Curry, Coconut Milk, Tropical Spices
Seasonal Vegetables, Assorted Fresh Chutneys

ACCOMPANIMENTS & SIDES 12

Herb-Roasted Potatoes • White or Brown Rice • House-Made French Fries
Garlic-Butter Mushrooms • Seasonal Vegetables

V vegetarian V vegan GF gluten free

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