



Fresh, local and made with aloha

Breakfast Buffet

ALL YOU CAN ENJOY BUFFET

Adult \$44.99 per person | Children 6-12 pay your age

the counter

ROTATING EGGS BENEDICT SELECTION

TRADITIONAL EGGS BENEDICT WITH HOLLANDAISE,
SMOKED SALMON & WILTED SPINACH WITH DILL HOLLANDAISE,
TOMATO & ARUGULA WITH TRUFFLE HOLLANDAISE

BREAKFAST MEAT SELECTION

NATURALLY CURED PECAN WOOD BACON AND A ROTATING
SELECTION OF PORTUGUESE SAUSAGE, CHICKEN SAUSAGE,
KIM CHEE SAUSAGE OR PORK LINKS

BREAKFAST POTATO SELECTION (GF)

ROTATING SELECTIONS OF CRISPY HASH BROWNS,
SMASHED POTATO WITH HERBS OR POTATO HASH
WITH PEPPERS & ONIONS

SCRAMBLED EGGS

CAGE FREE

MISO SOUP

GREEN ONION, TOFU, WAKAME

OMELET & EGG STATION

MADE TO ORDER EGGS AND OMELETS:
CHEESE, HAM, PEPPERS, MUSHROOMS,
GREEN ONIONS, OLIVES, SPINACH,
TOMATOES

GRIDDLE SELECTION

ROTATING SELECTION OF FLUFFY
BUTTERMILK PANCAKES OR HAWAIIAN
SWEET BREAD FRENCH TOAST

ROTATING WAFFLE, PANCAKES, & FRENCH TOAST

NOODLES & RICE SELECTION

ROTATING SELECTION OF KIMCHEE FRIED RICE,
YAKISOBA NOODLES OR LOCAL STYLE FRIED RICE

the pantry

LOCALLY FARMED MIXED GREENS (GF)

ASSORTED ORGANIC BABY LETTUCE, CARROTS,
TOMATOES AND RED ONIONS

FRESH SLICED AND WHOLE FRUITS

PAPAYA, PINEAPPLE, HONEY DEW,
CANTALOUPE, GRAPES, BANANAS, APPLES,
MANDARIN ORANGES, STRAWBERRIES

YOGURT PARFAIT

BERRY COMPOTE, GRANOLA

SMOKED SALMON

OVERNIGHT OATS

TOASTED COCONUT, ALMOND MILK, YOGURT,
HONEY AND BERRIES

ARTISAN CHEESE

SELECTION OF DOMESTIC VARIETIES

SILKEN TOFU

TOPPED WITH PONZU & BONITO FLAKES

OATMEAL BAR

ASSORTED DRIED FRUITS & BROWN SUGAR

bakery

CHEF SELECTION OF ASSORTED BAKERIES

CROISSANTS, DANISHES, MUFFINS, BREADS, BAGELS,
MIXED BERRY CROUSTADE, SEASONAL SCONES, COFFEE CAKES

BREAKFAST 6 AM – 11 AM

DIAMOND HEADTOWER, 3RD FLOOR

  @hyattregencywaikikibeach



MENUS

(GF) GLUTEN FREE

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness especially in consumers with certain medical conditions.



Fresh, local and made with aloha

Breakfast Beverages

cocktails

LOCAL STYLE MANGO MARY

bloody mary with pickled local mango 15

LOCAL STYLE MIMOSA

sparkling wine with your choice of juice.
orange, guava, or passion-orange-guava 13

HARD KOMBUCHA

june shine, midnight
painkiller, or açai berry 13

LOCAL STYLE MIMOSA BUCKET

bottle of sparkling wine with your choice of 2 juices
orange, guava, or passion-orange-guava 35

SPIKED COFFEE

hawaiian paradise rainforest kona blend coffee,
jameson whiskey cold brew,
baileys irish cream, or kahlua 14

local coffee

HAWAIIAN PARADISE RAINFOREST

regular, decaffeinated 7

espresso, cappuccino,
latte 8

tea selection

TAZO TEA SELECTION 7

english breakfast
earl grey
green tea
peppermint

non-caffeinated
calm chamomile
lotus green blossom

chilled beverages

MILK

whole, 2%, soy 7

JUICE

orange, guava,
pineapple, apple,
passion-orange-guava 7

WATER

aquafina or makana wai 6
still, 500ml

waiakea aluminum bottle 9
still or sparkling, 670ml

WE ARE PROUD OF OUR LOCAL FARMERS AND PARTNERS:

- Pono Pork, Wai'ānae Valley, O'ahu • Hawai'i Meats LLC., O'ahu & Kaua'i • Ho Farms, Kahuku, O'ahu
- Sugarland Farms, Kunia, O'ahu • Surfing Goat Dairy Farm & Creamery, Kula, Maui
- Waialua Estate Coffee & Chocolate, Waialua, O'ahu

OUR GLOBAL CARE & CLEANLINESS COMMITMENT

Protective masks & other equipment for hotel colleagues / Implementation of enhanced food safety and hygiene protocols / Increased frequency of cleaning with hospital-grade disinfectants on all surfaces / Colleague certification, trainings & recertification process for hygiene & cleanliness / Prominently placed hand sanitizer stations throughout hotel

Honolulu Liquor Commission laws require that all alcoholic beverages must be consumed within the boundaries of the resort.



OPEN DAILY
5:00 PM - 9:30 PM

\$84 | \$42 PER CHILD (6-12)
5 and under free* (valued at \$14.99)

LIVE MUSIC, THURS-SUN:
5:00 PM - 9:00PM

MONDAY-THURSDAY:

BBQ TEPPAN

KALBI SHORT RIBS
NEW YORK STEAK
SHIMEJI & HAMAKUA MUSHROOMS
BEEF BULGOGI
ST. LOUIS PORK RIBS WITH GOCHUJANG APPLE GLAZE

HOT ENTRÉES

LOCAL CHOI SUM WITH GARLIC SAUCE
SPICY FETTUCINE ALFREDO
BEEF & TOFU HAMBURGER WITH TRUFFLE TERIYAKI GLAZE
LOCAL FRESH CATCH WITH YUZU KOSHO MAYO
RICE CAKES & PORTUGUESE SAUSAGE WITH CHILI-CREAM REDUCTION
FRIED MANDU
KOREAN FRIED CHICKEN
SPICY PORK BULGOGI
CHEESE CORN
DEEP FRIED SHRIMP WITH SWEET-SPICY SAUCE

FRIDAY-SUNDAY:

BBQ TEPPAN

KALBI SHORT RIBS
NEW YORK STEAK
MAITAKE MUSHROOMS
KOREAN MISO PORK SHOULDER
ST. LOUIS PORK RIBS WITH GOCHUJANG APPLE GLAZE

HOT ENTRÉES

ASPARAGUS & MURPHY’S FARM SWISS CHARD
SPICY FETTUCINE ALFREDO
EGG BATTERED BEEF & TOFU PATTIES
ROASTED HAMACHI WITH PONZU
SWEET SOY GLAZED RICE CAKES WITH VEGETABLE STIR FRY
FRIED MANDU
KOREAN FRIED CHICKEN
LECHON PORK BELLY WITH FINADENE SAUCE
CHEESE CORN
SPICY STIR FRIED CALAMARI

AVAILABLE DAILY

SUSHI

WASHUGYU BEEF BULGOGI KIMBAP
ISLAND VEGETABLE KIMBAP
FRESH ISLAND SASHIMI
SHOYU | WASABI | PICKLED GINGER
TEMAKI HAND ROLLS MADE TO ORDER

RAW BAR

GOOSEPOINT OYSTERS
COCKTAIL SAUCE | MIGNONETTE | LEMON
SNOW CRAB LEGS, CHILLED
SHRIMP COCKTAIL
ASSORTED ‘AHI POKE

BANCHAN

BEANSPOUT SALAD
STEAMED EGGPLANT WITH SOY GLAZE
KIM CHEE
SPICY TAKUAN KIM CHEE
JAPCHAE
SOY-GARLIC TOFU
MIXED GREENS
SESAME SEASONED SPINACH

SOUPS

MISO
MIYEOK GUK (*BEEF AND SEAWEED SOUP*)

DESSERTS

COCONUT MACAROONS
CHOCOLATE BUTTER MOCHI
STRAWBERRY-GUAVA GATEAU
CREME CARAMEL
PASSION FRUIT BARS
CHOCOLATE FOUNTAIN
STRAWBERRIES | MELON
BANANAS | SPONGE CAKE | BROWNIES

SOFT SERVE ICE CREAM SUNDAE EXPERIENCE
EIGHT FLAVORS WITH EXCITING & FUN TOPPINGS

DESSERTS

GREEN TEA CHEESECAKE
UBE BUTTER MOCHI
CHOCOLATE-NUTELLA GATEAU
CREME CARAMEL
LEMON-YUZU BARS
CHOCOLATE FOUNTAIN
STRAWBERRIES | MELON
BANANAS | SPONGE CAKE | BROWNIES

SOFT SERVE ICE CREAM SUNDAE EXPERIENCE
EIGHT FLAVORS WITH EXCITING & FUN TOPPINGS

TROPICAL TEMPTATIONS

17 each | *Island favorite, handcrafted cocktails*

Mai Tai
Mango or Strawberry Daiquiri
Lava Flow
Guava Paloma
Blue Hawaii
Chichi
Pina Colada

SIGNATURE ISLAND COCKTAILS



Korean inspired creations | 19 each

Korean Green Tea

Soju, Green Tea Syrup, Lemon

Kimchi Gibson

Monkey 47 Gin, Cilantro Infused Dolin Blanc Vermouth, White Kimchi Juice

Sour Seoul

Soju, Lemon Juice, Demerara Sugar

Makgeolli Margarita

Patron Silver Tequila, Cointreau, Makgeolli, Sweet & Sour

21 each:

Hana Passion

Bacardi Rum, Grenadine, Passionfruit Puree, Pineapple & Orange Juice

Lilikoi Margarita

Patron Silver Tequila, Triple Sec, Passionfruit Puree, Sweet & Sour

Aperol Spritz

Aperol, Canvas Brut, Blanc de Blanc, soda water, orange

Waikiki Mule

Haku Vodka, Ginger Beer, and your choice of Guava or Passionfruit

Lava Sangria

Canvas Cabernet Sauvignon, Haku vodka, Peach Schnapps, Strawberry Puree, Soda Water Splash

Boxergrail Old Fashion

Rabbit Hole Rye Whiskey, Angostura Bitters, Demerara Sugar, Local Orange, Luxardo Cherry

Watermelon Mojito

Malibu Watermelon, Watermelon, Mint, Lime Juice

KOREAN SPIRITS

Jinro 24 Soju, 375ml 18

Soju - Fresh, 375ml 18

Soju - Grapefruit, 375ml 18

Soju - Strawberry, 375ml 18

Soju - Green Grape, 375ml 18

Suntory -196 Double Lemon Vodka Soda (can) 9

BEER

Draft

Heineken 10

Featured Maui Brewing Company 11

Aluminums

Kona Brewing Big Wave 10

Hana Koa Rooftop Pale Ale 13

Corona Extra 10

Bud Light 9

Coors Light 9

Modelo Negra 24oz 16

June Shine Hard Kombucha (Midnight Pain Killer/Acai Berry) 13

WINE

	glass	bottle
<i>red</i>		
Canvas Pinot Noir, Napa, CA	14	56
Canvas Cabernet Sauvignon, Napa, CA	14	56
St. Francis Merlot, Sonoma, CA	16	64
Decoy Red Blend, Napa Valley, CA	16	70
Caymus Bonanza Cabernet Sauvignon, Napa, CA	16	70
My Favorite Neighbor SLO, San Luis, CA	28	130
Leese Fitch Merlot, Sonoma, CA		48
Oberon, Napa Valley, CA		72
Joseph Wagner's Boen Pinot Noir, Napa, CA		75
Daou Cabernet Sauvignon Paso Robles, CA		75
Etude Carneros Pinot Noir, Napa, CA		125
Booker Oublie Red Blend, Paso Robles, CA		170
Joseph Phelps Cabernet Sauvignon, Napa Valley, CA		185
Caymus Vineyard Cabernet Sauvignon, Napa Valley, CA		195
Opus One 2016 Oakville, Napa Valley, CA		525
<i>white</i>		
La Marca Prosecco, Veneto, Italy (375ml)	13	
Canvas Brut Sparkling, Napa, CA	14	56
Canvas Chardonnay, Napa, CA	14	56
Masi Masianco Pinot Grigio, Veneto, Italy	14	56
Dr. Loosen Estate Riesling, Mosel, Germany	15	60
Hess Collection Chardonnay, Shirttail Ranches, CA	16	68
Whitehaven Sauvignon Blanc, Marlborough, New Zealand	17	72
My Favorite Neighbor, San Luis, CA	22	100
Kendall Jackson Chardonnay, Santa Barbara, CA		68
Love Block Sauvignon Blanc, Marlborough, New Zealand		70
Domaine du Salvard Cheverny, Loire, France		85
Moet & Chandon Brut, Epernay, France		120
Patz & Hall, Sonoma Coast, CA		125
Far Niente, Napa Valley, CA		125
Veuve Clicquot Brut, Reims, France		160
Dom Perignon, Champagne, France		520
<i>rose</i>		
Fleur De Mer Rose, Cotes de Provence, France	19	85
Scherrer Dry Rose, Sonoma Country, California		90

SCOTCH

Monkey Shoulder	13
Glenmorangie 10 Year	14
Glenlivet 12 Year	15
Glenfiddich 14 Year	16
Macallan 12 Year	18
Macallan 18 Year	50

RYE

Bulleit Rye	13
Whistle Pig	15

GIN

Bombay Sapphire	14
Hendricks	14
Beefeater	14
Monkey 47	17

RUM

Captain Morgan	10
Myers Original Dark	11
Bacardi	12
Malibu	12

LIQUEURS

Campari	10
Chambord	11
Disaronno	11
Kahulua	11
Aperol	11
Midori	11
Jagermeister	11
Baileys	12

WHISKEY / BOURBON

Jack Daniels	11
Jameson	11
Crown Royal	12
Makers Mark	12
Teeling Small Batch	12
Woodford Reserve	13
Elijah Craig	13
Knob Creek	13
Basil Hayden	13
Uncle Nearest 1884	13
Angels Envy	14
Buffalo Trace	14
Suntory Whisky	14
Blantons	20
Bookers	20

COGNAC / BRANDY

Hennessy VS	12
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VODKA

Titos	12
Haku	14
Kettle One	14
Grey Goose	14
Smirnoff Red	14
Belvedere	14

TEQUILA

Sauza	10
Patron Silver	12
Don Julio Blanco	12
Don Julio Reposado	13
Vida (Mezcal)	13
Casamigos Reposado	14
Casa Noble	14
Motolobos Espadin (Mezcal)	14
Casa Dragones	17
Casa Dragones Anejo	23

COCKTAILS

TROPICAL TEMPTATIONS

OUR COLLECTION OF ISLAND FAVORITE, HAND-CRAFTED COCKTAILS 17
mai tai, blue hawai'i, lava flow, piña colada, mango or strawberry daiquiri,
chichi or guava paloma, *also available as mocktails*

SIGNATURE ISLAND COCKTAILS

CLASSIC KŌLOA TAI 21
kōloa kua'i gold & dark rums, grand marnier, lime, pineapple & orange juices

APEROL SPRITZ 21
aperol, canvas brut, blanc de blanc, soda water, orange

HĀNA PASSION 21
bacardí rum, grenadine, passion fruit purée, pineapple & orange juices

LILIKO'I MARGARITA 21
patrón silver tequila, triple sec, passion fruit purée, sweet n' sour

WAIKĪKĪ MULE 21
haku vodka, ginger beer, guava or passion fruit

LAVA SANGRIA 21
canvas cabernet sauvignon, haku vodka, peach schnapps, strawberry purée,
soda water

HIGH WEST DOUBLE RYE OLD FASHIONED 21
high west double rye whiskey, angostura bitters, demerara sugar, local orange,
luxardo cherry

MALIBU WATERMELON MOJITO 21
malibu watermelon, watermelon, mint, lime juice

WAIKĪKĪ SUNSET 21
kōloa kua'i gold rum, li-hing syrup, mango purée, soda water

BEER & SELTZER

DRAFT

HEINEKEN 10

MAUI BREWING CO. ROTATING 11

ALUMINUM

BUD LIGHT 9

CORONA EXTRA 10

COORS LIGHT 9

HANA KOA ROOFTOP PALE ALE 13

KONA BREWING CO.

MODELO NEGRA 24OZ 16

BIG WAVE GOLDEN ALE 10

SELTZER & SODA (SINGLE / BUCKET OF FIVE)

SUNTORY 196 VODKA SODA 9/26

MAUI BREWING CO.

double lemon

HARD SELTZER 9/26

SUMMER CLUB 9/26

pog, dragon fruit or citrus

pogmosa or tahitian spritz

WINE

SPARKLING gl / bt

CANVAS BRUT BLANC DE BLANCS, VENETO, ITA 14 / 56

MOËT & CHANDON BRUT, CHAMPAGNE, FRA - / 120

WHITE gl / bt

WHITEHAVEN SAUVIGNON BLANC, MARLBOROUGH, NZL 16 / 64

KIM CRAWFORD SAUVIGNON BLANC, MARLBOROUGH, NZL 17 / 72

CANVAS CHARDONNAY, NAPA, CA 14 / 56

MASI MASIANCO PINOT GRIGIO, VERDUZZO, ITA 14 / 56

DR. LOOSEN ESTATE RIESLING, MOSEL, DEU 15 / 60

RED gl / bt

CANVAS PINOT NOIR, NAPA, CA 14 / 56

CANVAS CABERNET SAUVIGNON, NAPA, CA 14 / 56

ST. FRANCIS MERLOT, SONOMA COUNTY, CA 16 / 64

OBERON CABERNET SAUVIGNON, NAPA VALLEY, CA 18 / 72

SPIRITS

SCOTCH

BALVENIE 14 YR 30

CHIVAS 12 YR 13

THE GLENLIVET 12 YR 16

JOHNNIE WALKER RED LABEL 13

JOHNNIE WALKER BLACK LABEL 18

JOHNNIE WALKER BLUE LABEL 40

THE MACALLAN 12 YR 18

THE MACALLAN 18 YR 50

WHISKEY & BOURBON

JIM BEAM 10

JACK DANIEL'S 11

CROWN ROYAL 12

MAKER'S MARK 13

ANGEL'S ENVY 16

WOODFORD RESERVE 16

RABBIT HOLE DARERINGER 18

BUFFALO TRACE 14

BLANTON'S SINGLE BARREL 20

RYE

JIM BEAM 11

HIGH WEST DOUBLE 12

RABBIT HOLE BOXERGRAIL 14

IRISH

BLUE SPOT 30

GREEN SPOT SINGLE POT STILL 20

YELLOW SPOT 30

JAMESON 11

JAPANESE

HIBIKI HARMONY 27

NIKKA COFFEE GRAIN 20

YAMAZAKI 12 YR 35

GIN

TANQUERAY 12

BOMBAY SAPPHIRE 14

HENDRICK'S 14

KOMBUCHA

JUNESHINE HARD KOMBUCHA 13

midnight painkiller or açai berry

ZERO-PROOF

SOFT DRINK OR JUICE 6

pepsi products served here, limited juices available

AQUAFINA 6

WAIĀKEA WATER 670ML 9

still or sparkling

RUM

CAPTAIN MORGAN SPICED 10

KŌLOA (VARIOUS) 14

MYERS'S ORIGINAL DARK 11

MALIBU 11

BACARDÍ 12

VODKA

ABSOLUT 11

OCEAN 12

ABSOLUT ELYX 14

TITO'S HANDMADE 14

KETEL ONE 14

GREY GOOSE 14

TEQUILA

PATRÓN SILVER 12

DON JULIO BLANCO 14

DON JULIO REPOSADO 16

CASAMIGOS REPOSADO 16

AVIÓN REPOSADO 16

CLASE AZUL REPOSADO 35

DON JULIO 1942 AÑEJO 42

COGNAC

HENNESSY VS 14

LIQUEUR

CAMPARI 11

KAHLÚA 12

CHAMBORD 11

DISARONNO 12

APEROL 12

MIDORI 11

JÄGERMEISTER 11

ST. GERMAIN 13

COINTREAU 12

BAILEYS 12

GRAND MARNIER 14

SAMBUCA 12

OPEN

11:00AM - 10:00PM DAILY

FOOD SERVED

11:30AM-9:30PM DAILY

HAPPY HOUR

4:00PM - 6:00PM DAILY

LIVE MUSIC

DAILY

swim

BEEF BULGOGI NACHOS

HAPPY HOUR

\$1 OFF

Select Wines by the Glass

\$5 OFF

Loco Moco | Burgers & Sandwiches | Hurricane Tots

\$2 OFF

Draft Beer | Tropical Temptations

\$12 BARTENDER'S COCKTAIL

See server or bartender for something special!



SCAN QR CODE FOR DIGITAL MENUS

LOCAL KINE GRINDZ

CHICKEN WINGS 22
buffalo, bbq, garlic or teriyaki-style, celery, carrots and ranch

BEEF BULGOGI NACHOS 18
washugyu beef, tortilla chips, tomato-sesame salsa, kimchee crema, queso, scallions, guacamole

KĀLUA CHICKEN QUESADILLA 18
island raised j.ludovico farms chicken, cheddar cheese, pico de gallo, guacamole, sour cream

CHIPS AND SALSA 10
tortilla chips, house-made salsa
enhancements: guacamole 3 | queso 3

HURRICANE TOTS 13
potato tots, arare (rice crackers), furikake, sweet soy reduction, spicy mayo, scallions

LOCO MOCO 23
hawaiian grass-fed beef patty, rice, Waiālua Farms fried egg, homemade mushroom gravy, mac salad

WASHUGYU KUSHIYAKI 28
super prime strip loin skewers, truffle kabayaki sauce, waipoli mixed greens, carrot, cucumber, ho farms tomatoes, sesame-ginger vinaigrette, rice

GRILLED KALBI STEAK 26
korean-style marinated short rib, scallions, kimchee, mac salad, steamed rice

PIER 38 POKE BOWL mp
fresh island yellowfin tuna, prepared shoyu or spicy, steamed rice

EDAMAME HUMMUS WRAP 18
roasted kabocha squash, brown rice quinoa, avocado, shredded cabbage, clover sprouts, sesame dressing, taro and sweet potato chips

QUARTER-POUND HOT DOG 16
eisenburg all-beef hot dog, chopped maui onion, mustard, relish, french fries

ISLAND COCONUT SHRIMP BASKET 22
calamansi tartar sauce, french fries

AHI FISH TACOS mp
choose your style:
blackened fresh island yellowfin tuna, cilantro, pico de gallo, sour cream, flour tortilla, *gluten-free corn torilla available upon request*
or
blackened fresh island yellowfin tuna, charred pineapple salsa, cabbage, pickled maui onion, flour tortilla, *gluten-free corn torilla available upon request*

SALADS

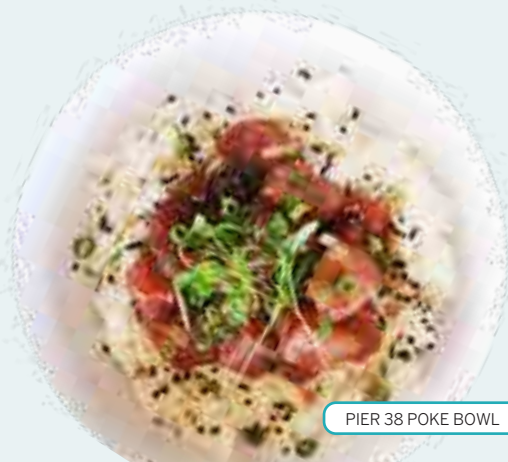
ENHANCE WITH NORTH SHORE-STYLE GARLIC SHRIMP 10 | KALBI 13 | CHICKEN (CHOICE OF PLAIN, TERIYAKI OR GARLIC HERB) 11 | AVOCADO 2 | GRILLED AHI MP

WAIPOLI CAESAR SALAD 20
romaine lettuce, radicchio, parmigiano-reggiano, anchovies, parmigiano-reggiano herb breadcrumbs, creamy housemade dressing

COBB SALAD 22
romaine lettuce, roasted garlic herb chicken breast, avocado, tomatoes, hard-boiled waiialua eggs, bleu cheese, bacon, ranch dressing



WASHUGYU KUSHIYAKI



PIER 38 POKE BOWL



EDAMAME HUMMUS WRAP

GLUTEN-FREE | **VEGETARIAN** | **VEGAN** | **LOCALLY SOURCED INGREDIENTS**
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



COBB SALAD

OFF-THE-WALL BURGER

BURGERS & SANDWICHES

ENHANCE WITH PECANWOOD-SMOKED BACON, AVOCADO, FRIED LOCAL EGG, CHEDDAR CHEESE, MONTEREY JACK CHEESE OR SAUTÉED MUSHROOMS 2

OFF-THE-WALL BEACH BURGER 24
hawaiian grass-fed beef patty, lettuce, tomato, maui onion, brioche bun, french fries

PORTOBELLO MUSHROOM SANDWICH 22
grilled portobello mushroom, lettuce, tomato, maui onion, brioche bun, french fries

TERIYAKI CHICKEN SANDWICH 23
chicken breast, lettuce, tomato, maui onion, brioche bun, french fries

ARTISAN PIZZAS

13" NEAPOLITAN-STYLE FRESH DOUGH PIZZAS
GLUTEN-FREE CAULIFLOWER CRUST AVAILABLE 3

PEPPERONI & PESTO 24
roasted tomato sauce, mozzarella, pepperoni, nut-free pesto oil

NORTH SHORE-STYLE GARLIC SHRIMP 25
fresh mozzarella, north shore-style garlic shrimp, fresh basil, parmigiano-reggiano, garlic lemon sauce, fresh arugula

MARGHERITA 21
roasted italian tomatoes, garlic olive oil, bocconcini mozzarella, parmigiano-reggiano, fresh basil

DESSERTS

LOCALLY MADE GELATO 10
award-winning il gelato authentic italian ice cream

WAIALUA ESTATE DARK CHOCOLATE CRUNCH BAR 12
strawberry, whipped cream

FRESH ISLAND FRUIT PLATE 14
array of local fruits and seasonal melons, island-style banana bread

KEIKI MENU AVAILABLE UPON REQUEST