



# EARL'S

## FOOD

### APPETIZERS & WELL-BEING

Available from 11:00am – 4:00pm

#### HAWAII'S NO KA'OI AHI POKE BOWL 30

limu soy ahi (tuna), steamed rice,  
local fresh ahi poke,  
assorted pickled vegetables

#### AHI TATAKI 32

#1 grade ahi sashimi, shiso leaf, daikon,  
garlic aioli, chili oil, tobiko,  
green onions, ponzu

#### GRILLED FRESH FISH TACOS 29

three small flour tortillas,  
scallion citrus aioli, shredded lettuce,  
lomi tomato, smashed avocado,  
pickled onions, cilantro, lime wedge

#### PAPAYA & AÇAÍ FRUIT BOAT 18

half papaya, açai sorbet, granola,  
assorted dried fruit, banana,  
assorted fresh berries, local honey

#### TROPICAL FRESH FRUIT BOWL 19

seasonal fresh local fruit

#### COUNTRY COMFORT PIZZA MARGHERITA 26

classic margherita, island-style,  
house-made crust, fire-roasted  
tomato sauce, extra virgin olive oil,  
dried oregano leaves,  
fresh mozzarella cheese, fresh basil

#### CAESAR SALAD 20

romaine hearts, garlic & anchovy  
dressing, cracked black pepper,  
parmesan cheese,  
toasted poi roll croutons

#### COBB SALAD 25

mixed field greens, bacon,  
boiled egg, avocado, chicken breast,  
cherry tomatoes, blue cheese crumble,  
cobb dressing

#### OPTIONAL SIDE FOR ALL SALADS

sautéed shrimp 18  
broiled chicken breast 18  
crab salad 20  
catch of the day 20  
half an avocado 12

### BURGER & SANDWICHES

All sandwiches, choose french fries, salad or taro chips

#### HOUSE WITHOUT A KEY BURGER 30

8 oz. beef patty, bacon, lettuce, tomato,  
shaved sweet onion, pickle, choice of  
sliced American, cheddar or Swiss  
cheese, side condiments

#### CLUB HOUSE 28

toasted white or wheat bread,  
mayonnaise, avocado, bacon, lettuce,  
tomato, cured ham, turkey breast

#### THE JOY CRAB SPECIAL 35

wheat bread, lettuce, crispy bacon,  
avocado, red king crabmeat salad mix,  
pickle

#### HIBACHI BEEF FRANK 20

¼ lb. kosher beef frank, house-made  
bun, choice of side condiments, pickle

#### FRESH CATCH SANDWICH 30

fresh local fish, caper lemon tartar  
sauce, green leaf lettuce, tomato,  
thinly sliced sweet onion, butter bun

 well-being selection  gluten-free

Charges at Pool Deck include 20% service charge and applicable tax.  
Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.

In our commitment to creating a sustainable environment, straws are available only upon request.

# DRINKS

## POOLSIDE CLASSICS WITH A TWIST 24

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### OUR HALEKULANI SIGNATURE MAI TAI

*“As fine as any Mai Tai I have encountered.”*  
-Colin Peter Field, Head Bartender, Ritz Paris

Bacardi Gold Rum, Bacardi Select,  
Orange Curaçao, Orgeat Syrup, Fresh  
Lime Juice, Lemon Hart 151 Float

### EARL'S DAIQUIRI

Plantation 3 Stars White Rum, Lime,  
Yuzu Citrus, Salted Demerara Syrup

### THE LAST KING

Pau Maui Vodka, Coconut,  
Pineapple, Ube

### THE DUKE

El Jimador Tequila,  
El Maestro Fino Sherry, Watermelon,  
Lemon, Hibiscus Syrup, Umeboshi,  
White Pepper

### YELLOW UMBRELLA

El Jimador Reposado Tequila,  
Xicaru Mezcal, Fresh Lilikoi Juice,  
Coconut & Matcha Syrup

### KE'ALOHILANI

*“Heaven on Earth”*

Kō Hana Rum, Mahina Coconut Rum,  
Mint, Lemon, Coconut, Espresso,  
Spiced Agave, Coconut Flakes

### TABLE 97

Makrut Lime-Infused Bombay  
London Dry Gin, Fresh Lemon Juice,  
Kula Strawberry Syrup, Aquafaba,  
Absinthe Essence

### OLOHANA DAIQUIRI

Lilikoi, Mango or Strawberry,  
Kula White Rum, Lime,  
Blended with Ice

### THE KUHIO

Templeton Rye, Verde Ancho Reyes,  
Pandan, Calamansi, Honey

### HAU BLOSSOM

Maui Pau Vodka, Fresh Guava, Lemon,  
Cayenne Agave, Sea Salt, Sesame Oil

### DRAGONS IN WAIKIKI

Fid Street Organic Gin, Dragon Fruit,  
Lilikoi, Coconut, Yuzu

### MANGO MUI SPRITZ

Ichiko Saiten Shochu, Mango Shrub,  
Lychee, Lilikoi, Heidsieck Champagne

### PULEHU PINEAPPLE

Kuleana Nanea Rum, Charred  
Pineapple Syrup, Salted Honey, Lemon,  
Pineapple Lemon Sea Salt Foam

## CASA AZUL PREMIUM MARGARITA FLIGHT 45

Flight of four half-size premium Casa Azul Margaritas

### CLASSIC

Casa Azul Anejo Tequila, Cointreau, Lime, Agave

### SMOKED WATERMELON

Basil-Infused Casa Azul Blanco Tequila, Cointreau,  
Smoked Watermelon Cordial, Lime, Basil Saline

### PINEAPPLE SALSA

Casa Azul Reposado Tequila, Cointreau, Ancho Reyes Verde,  
Pineapple Salsa Shrub, Lime, Cumin Agave

### MANGO

Casa Azul Blanco Tequila, Giffard Banane du Brésil,  
Lime, Mango, Coconut Salt

## SPIRIT-FREE

### THE GABLE 18

Fresh Cucumber Juice, Pineapple  
Cordial, Fresh Lemon,  
Aloe Juice, Mango Ice

### THE TIDE POOL 14

Blueberry Lychee Syrup, Fresh Lemon  
Juice, Spirulina, Lemon-Lime Soda

### HALEKULANI CREAMSICLE 14

Coconut Milk, Orange Juice,  
House-Made Vanilla Bean Syrup

## BOTTLED BEER 12

### KONA LONGBOARD LAGER

HEINEKEN

### BUD LIGHT

CORONA

### ATHLETIC LIGHT NON-ALCOHOLIC BEER

## DRAFT BEER 16

### RICE BREAKER PILSNER, HANA KOA BREWING CO.

Japanese Rice Lager, Clean, Crisp,  
with a Floral Fruity Note, 4.2% ABV

### HOP LEI IPA, ALOHA BEER CO.

West Coast Style IPA, Piney and  
Tropical, Herbal-Grapefruit Notes,  
6.75% ABV

## WINE BY THE GLASS

## WINE BY THE BOTTLE

*Sparkling,*  
LAMBERT DE SEYSSEL 17

*Prosecco Rosé,*  
LA LUCA 17

*Rosé,*  
CRAGGY RANGE 16

*Sauvignon Blanc,*  
DOMAINE CIRINGA 17

*Pinot Noir,*  
HANDLEY CELLARS 21

*Cabernet Sauvignon,*  
JUSTIN VINEYARDS 25

*Sparkling Blanc de Noirs,*  
SCHRAMSBERG,  
CALIFORNIA 89

*Chardonnay,*  
CAKEBREAD,  
NAPA, CALIFORNIA 139

*Pinot Grigio,*  
TIEFFENBUNNER,  
ALTO ADIGE, ITALY 50

*Albariño,*  
LEIRANA,  
RIAS BAIXAS, SPAIN 110

*Barbera d'Alba,*  
CASTELLO DI NEIVE,  
PIEDMONT, ITALY 75

*Pinot Noir,*  
ROBERT SINSEY,  
CARNEROS, CALIFORNIA 135

*Shiraz,*  
MOLLYDOOKER “BOXER”,  
AUSTRALIA 115

*Cabernet Sauvignon,*  
DUCKHORN VINEYARDS,  
NAPA, CALIFORNIA 165