

WIKI WIKI TO YOU

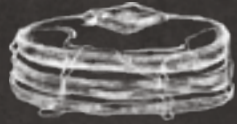
Prepared Fresh
Sustainably Packaged
Delivered To Your Room

To order
DIAL 75253

Stop By Wiki Wiki Market 6:00AM-10:00PM
for Big Island's Tropical Dreams Ice Cream,
Bombucha Shave Ice, and Additional Quick Bites

BREAKFAST Delivery 7:00AM - 10:00AM

FAVORITES



Tropical Fruit Plate* 18
Seasonal local fruit, melon, berries, banana-nut bread

Continental* 21
Mini tropical fruit plate, fresh-baked muffin, assorted pastries, banana-nut bread, croissant, Greek yogurt

Gourmet Buttermilk Waffle 19 | **Griddle Cake*** 19
Served with maple or coconut syrup
Add Topping: 2 per topping
strawberries, blueberries, banana, bacon bits, chocolate chips, macadamia nuts, warm spiced pineapple compote, toasted coconut

CLASSIC THREE-EGG OMELETS

All omelets made with cage-free eggs and served with breakfast potatoes

The Warrior*/** 28
Bacon, ham, pork link, Portuguese sausage, cheddar

The Hula Girl*/** 27
Spinach, Ho Farms tomatoes, roasted mushrooms, avocado, fresh mozzarella, egg whites, basil-cashew pesto, served open-faced

Grand Islander*/** 27
Ham, Ho Farms tomatoes, mushrooms, onions, spinach, cheddar

Classic American Scramble*/** 25
Two scrambled eggs, three strips of applewood smoked bacon

DINNER Pickup or Delivery 5:45PM - 9:00PM

APPETIZERS

Crispy Chicken Wings 20
Eight pieces, choice of Old Lahaina dark rum BBQ, Buffalo or Sweet & Spicy Korean sauce, carrots and celery

Hawaiian 'Ahi Poke */** 22
'Inamona, shoyu, Maui onion

Spicy 'Ahi Poke ** 22
Sriracha aioli, tobiko, green onion



ENTRÉES

Signature Burger** 27
10oz. Certified Angus beef patty, pineapple-bacon jam, blue cheese-Gruyère blend, arugula, sliced tomato, smoked garlic aioli

Vegetable Pasta 23
Fresh bucatini, tomato-pesto cream sauce, artichokes, broccolini, Okinawan spinach, tomatoes, crispy capers
Add: chicken 6 | shrimp 12 | meatballs 8

Long-Smoked Pork Ribs* 35
French fries, slaw, Old Lahaina dark rum BBQ

Crispy Smoked Half Chicken 33
Ginger-green onion pesto, herb potato salad, lomi tomato, market vegetables

Macadamia Nut-Crusted Mahi Mahi* 43
Kabocha pumpkin mash, market vegetables, mango liliko'i beurre blanc

SALADS & PIZZA

Gluten-free cauliflower crust 2

The Farmer's Market Salad* 17
Island greens, tomato, hearts of palm, cucumber, shaved carrot, pickled onions, liliko'i ume vinaigrette

Caesar Salad* 18
Anchovy vinaigrette, Parmigiano-Reggiano, garlic crisp
Add: seared sesame 'ahi 8 | chicken 6 | shrimp 12

Margherita* 21
San Marzano tomato sauce, fresh mozzarella, basil, sun-dried tomato

Sausage and Pepperoni* 22
Italian cheese blend, sausage, pepperoni

DESSERT

Chocolate Decadence Cake 16
Waialua Estate chocolate mousse, velvety chocolate ganache, Chantilly cream

Dessert Fruit Plate 15
Seasonal fresh fruit, caramelized pineapple dipping sauce

Cupcakes 4

Brownie 5

Seasonal Cheesecake 5.25

Cookies 4.5
Hawaiian Macnut & White Chocolate
Waikiki Cran-Apple Oatmeal
Big Kahuna Chocolate Chip



DRINKS

BEER (16oz.)

Single 8.5 | **Six Pack** 40
Kona Longboard Lager, Budweiser, Bud Light, Coors Light, Miller Lite

SOFT DRINKS (20oz.)

4.5
Coke, Diet Coke, Sprite, Barq's Root Beer

COCKTAILS

Cutwater Mild Bloody Mary (12oz.) 11
Cutwater Spicy Bloody Mary (12oz.) 11
VOCO-Vodka + Coconut Water (12oz.) 11

On the Rocks (200 mL) 13.5

Mai Tai, Cruzan Rum

Cosmopolitan, Effen Vodka

Jalapeño-Pineapple Margarita,
Tres Generaciones Tequila

Margarita, Hornitos Tequila

Old Fashioned, Knob Creek Bourbon

Aviation, Larios Gin



WINE

Prosecco, La Marca (187mL) 10

Bollicini Sparkling Cuvée (187mL) 9

Bollicini Sparkling Rosé (187mL) 9

By the Bottle (375mL)

Sparkling, Chandon Brut 26

Champagne, Moët Impérial Brut 46

Chardonnay, La Crema 36

Chardonnay, Sonoma-Cutrer 46

Sauvignon Blanc, Matanzas Creek 36

Pinot Gris, King Estate 36

Pinot Noir, La Crema 46

Cabernet Sauvignon, Robert Mondavi
Private Selection 36

Cabernet Sauvignon, Simi 46

Merlot, Provenance 36

* Please specify when ordering that you would like the item made gluten-free.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. A \$10 delivery charge per order, 17% service charge, and applicable taxes will be added on to the total order. Service charge will be fully distributed to delivery personnel and is subject to state and local taxes. Delivery charge is being used to pay for costs or expenses other than wages and tips, and will be applied to hotel administration costs. Method of payment for Room Delivery are room charge and cash only. Subject to change without notice.