

SHOR

Fresh, local and made with aloha

Lunch

'AINA SALAD BOWL

waipoli local greens, north shore tomato, avocado, cucumber, pickled maui onions, sesame-ginger vinaigrette 16

add north shore style garlic shrimp* or huli huli chicken 6

CHICKEN WINGS

buffalo, garlic or teriyaki style served with celery, carrot and ranch 19

KALUA PIG PANINI

pulled slow cooked pork, fontina, pickled onion, pineapple aioli, 10-Grain bread, maui chips or french fries 20

PIER 38 POKE BOWL

honolulu fish auction fresh ahi (yellowfin tuna), maui onion, tamari shoyu, sesame oil, macadamia nuts, green onion, steamed rice 24 (gf)

ALOHA FRIES

smothered & covered with kalua pig, melted monterey jack and cheddar cheese, roasted tomato sauce, green onion 16

GRILLED HULI HULI CHICKEN PANINI

teriyaki-pineapple marinade, monterey jack, charred mango relish, fresh country ciabatta, maui chips or steak fries 19

Surf Breaks Pizza

Our 13" neapolitan style pizzas are all named for iconic and fabled surf breaks right here in Waikiki and around the island of O'ahu

gluten-free cauliflower crust available +3 (vegan)

vegetarian (v)

Canoes 26

fresh mozzarella, smoked provolone, kalua pig, pickled red onions, dole pineapple, fresh oregano

Populars 23

roasted tomato sauce, mozzarella, cheddar, pepperoni, nut-free pesto oil

Waimea 21 (v)

roasted bell pepper, olive oil cured tomato, castelvetroano olives, capers, fresh mozzarella, frisée

Queens 20 (v)

italian tomatoes, garlic olive oil, parmigiano reggiano, fresh mozzarella, fresh basil

Sunset 24

fresh mozzarella, north shore style garlic shrimp, fresh basil, parmigiano reggiano, garlic-lemon sauce, fresh arugula

BUILD YOUR OWN PIZZA sauce and cheese included
2-TOPPING \$20 / 3-TOPPING \$22 / 4-TOPPING \$24

Sauce

roasted tomato sauce, garlic-lemon crème, roasted garlic oil, pesto oil

Cheese

fresh mozzarella, cheddar, parmigiano reggiano, smoked provolone, fresh ricotta

Protein

kalua pig, pepperoni, north shore style garlic shrimp, huli huli chicken, pipikaula, pono pork fennel sausage

Veggie

roasted bell pepper, pickled red onion, spinach, castelvetroano olives, olive oil cured tomato, capers, house pickled dole pineapple, frisée, arugula, oregano



BREAKFAST 6 AM - 11 AM | LUNCH 12 PM - 3 PM
DINNER 5 PM - 9 PM | HAPPY HOUR 3 PM - 5 PM
DIAMOND HEAD TOWER, 3RD FLOOR, TEL. (808) 237-6395

[f](#) [@hyattagencywaikikibeach](#)



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.

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TROPICAL TEMPTATIONS

the island's favorite hand-crafted cocktails
**mango or strawberry daiquiri, mai tai, lava flow,
guava paloma, blue hawai'i, chichi, piña colada 14**

KONA SPECIALS

KONA SPIKED ISLAND SELTZER

a bucket of 4 cans; passionfruit orange guava,
strawberry guava, starfruit lime and tropical punch
flavored seltzers from kona brewing co. 20
single can 6

BEER

DRAFT

heineken 9

featured maui
brewing company
draft 9

ALUMINUM

kona brewing co.
big wave 9

maui brewing
big swell ipa 9

corona extra 9

bud light 8

coors light 8

WINE

SPARKLING

12	45
	50
	119

HALF BOTTLES

	25
	30

WHITE

10	42
10	42
	45
	55
13	45
	64
	60

RED

12	45
12	45
12	45
	50
	55
	99
	70



KOMBUCHA

JUNE SHINE

HARD KOMBUCHA 12
midnight painkiller,
açai berry

ZERO PROOF

SMOOTHIES 12

mango,
strawberry,
banana

SOFT DRINKS 5

**HAWAI'I VOLCANO
WATER**
777ml. still
or sparkling 10

AQUAFINA

still water 500ml. 5

BLUE HAWAI'I

still water 500ml. 5

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