

Deck ~ Breakfast

6:30am - 11:00am Served Daily



The Hawaiian Continental

- Chilled Orange Juice, or Grapefruit Juice, or Guava Juice
- Farmers Tropical Fruits and Yogurt
- Chef's Selection of Pastry Basket
- Knots Coffee or Tea

\$20

The Queen Kapiolani Breakfast

- Chilled Orange Juice, or Grapefruit Juice, or Guava Juice
- 3 eggs any style
- Choice of Applewood Smoked Bacon or Portuguese Sausage
- Choice of Roasted Potatoes, or Brown Rice, or Wheat Toast
- Knots Coffee or Tea

\$25

The Vegetarian Breakfast (Vegan, Gluten free, Dairy free)

- Chilled Orange Juice, or Grapefruit Juice, or Guava Juice
- Farmers Tropical Fruits
- Breakfast Green Bowl
- Small Brown Rice Salad
- Knots Coffee or Tea

\$25

The Power Breakfast

- Chilled Orange Juice, or Grapefruit Juice, or Guava Juice
- 3 eggs any style
- Grilled 10 oz Filet Mignon w/ Garlic Aioli
- French Fries
- Knots Coffee or Tea

\$45

A la Carte

Aloha Omelette 3 eggs	\$12
Soft Scrambled Egg	\$12
Breakfast Burrito	\$10
O'ahu Acai Smoothie Bowl	\$9
Mixed Berry Bowl	\$8
Granola, Seasonal Farmers Fruits & Yogurt	\$10
Farmers Tropical Fruits	\$10
Freshed Sliced Island Melon Bowl	\$8
Kale & Chicken Caesar	\$15
Macadamia Nut & Ricotta Fluffy Pancakes	\$13

Bakery & Sides

Croissant	\$3.50
Danish	\$3.00
Baguette	\$3.50
Toast	\$3.00
Brown Rice	\$3.50
Applewood Smoked Bacon	\$8.00
Portuguese Sausage	\$9.00



Beverages

Juice (Orange, Grapefruit, Guava) \$9

Coffee \$3.50

Tea \$3.50



Deck ~ Lunch

11:00am - 3:00pm Served Daily



Small Plate

Chilled Green Gazpacho	\$8
Kauai Shrimp/Avocado/Pomero <i>Kona Sea Salt / Olive Oil</i>	\$12
Sashimi Kona Kampachi Yuzu Kosho Ponzu	\$14
Kafuku Corn Chowder	\$9
Fried Chicken Wings Spiced Black Vinegar Glaze	\$10

Greens

***Add grilled protein to any salad**
chicken \$6/ shrimp \$9/ Ahi tuna \$10

Ahi Tuna Nicoise Salad	\$16
Kula Island Farmer's Green Salad House Dressing	\$9
Kale Chicken Caesar	\$15

Flat Bread

Vegetarian Roasted Tomatoes, Kula Corn, Goat Cheese, Arugula	\$10
Hawaiian Kalua Pork, Sweet and Sour Pickled Pineapple	\$12
American Shredded Duck Confit, Blue Cheese, Arugula, Balsamic Glaze	\$12

Bowls

Spicy Ahi Tuna Poke Ginger, Sesame, Soy Sauce	\$14
Spam & Kimchi Fried Rice Skillet Gochujang Sauce	\$10
Japanese Wagyu Curry	\$12

Burgers / Sandwiches

**Served with French Fries or Side Salad*

Rare Grilled Ahi Tuna Sandwich avocado, arugula, lemon aioli	\$16
Kurobuta Pork Cutlet Sandwich pineapple glazed chipotle, tonkatsu sauce	\$14
TQK Teriyaki Burger	\$14
TQK Cheese Burger	\$14

Large Plate

Loco Moco Dry-Aged Beef Hamburger	\$11
Pan Roasted Jidori Chicken Breast Thai Green Curry Sauce	\$18
Mahi Mahi Fish & Chips	\$19
Hawaiian Ocean Fresh Catch of the Day	\$28
12 oz Grilled Rib-eye Steak & Fries House Chimichurri	\$35

Sides

Edamame Maui onions, roasted peppers	\$8
French Fries Kona Salt	\$7
Guacamole Island Taro Chips	\$7
Portuguese Sausage	\$9
Garlic Shrimp Kauai Shrimp, Roasted Garlic Soy Sauce, Rice	\$12



Desserts

Popcorn Ice Cream \$6

Macadamia Nut Cookies & Milk \$6

Exotic Fruits Pavlova \$8



Service charge
Dietary information

150 Kapahulu Ave • Honolulu HI www.queenkapiolani.com

Deck ~ Sunset & Dinner

Sunset & Dinner 3:00pm - 10:00pm [Mon - Sat]
3:00pm - 9:30pm [Sun]

Small Plate

Fried Chicken Wings spiced black vinegar glaze Chilled	\$12
Chilled Green Gazpacho	\$8
Pacific Oysters on Ice Shiguko uzu kosho ponzu	\$24
Hawaiian Shrimp Cocktail horseradish, house cocktail sauce	\$12
Kauai Shrimp/Avocado/Pomero kona sea salt/olive oil	\$12
Panko Crusted Coconut Shrimp mango-chili sauce	\$13
Garlic Shrimp Kauai shrimp, toasted garlic soy sauce, rice	\$12
Spicy Ahi Tuna Poke ginger, sesame, soy sauce	\$14
Sashimi Kona Kampachi yuzu kosho ponzu	\$14
Lolo's Fish Tacos Mahi Mahi, serrano chili, aioli	\$11

Greens

*Add grilled protein to any salad

Chicken \$6 / Shrimp \$9 / Ahi Tuna \$10 / Grilled Rib-eye \$12

Kale & Chicken Caesar	\$15
Ahi Tuna Nicoise Salad	\$16
Kula Island Farmer's Green Salad house dressing	\$9
Farmer's Vegetarian Cobb Salad	\$11

Flat Bread

Vegetarian roasted tomatoes, Kula corn, goat cheese, arugula	\$12
Hawaiian Kalua pork, sweet and sour pickled pineapple	\$14
American duck confit, blue cheese, arugula, balsamic glaze	\$13

Large Plate

Mahi Mahi Fish & Chips	\$19
Pan Roasted Jidori Chicken Breast Thai green curry sauce	\$19
Grilled Kurobuta Pork pineapple-chipotle BBQ sauce	\$25
Grilled 16 oz Rib-eye Steak & French Fries house chimichurri	\$45
Grilled 10 oz Filet Mignon & French Fries garlic aioli	\$35
Hawaiian Ocean Fresh Catch of the Day option of Mongchong, Opakapka, Opah, Onaga	\$28
Pan Seared Fresh Hokkaido Scallops	\$35
TQK Teriyaki Burger	\$14
TQK Cheese Burger	\$14

Sides

Baked Kona Lobster Mac & Cheese	\$12
Edamame umami salt	\$8
Crusted Umami Potatoes rosemary, garlic tamari vinaigrette	\$7
Hand-Cut French Fries kona salt, nori	\$7
Blistered Shishito Peppers smoked Hawaiian Sea Salt	\$7
Marinated Olives	\$6
Macadamia Nut sea salt or chocolate	\$5
Guacamole island taro chips	\$7

Desserts

Popcorn Ice Cream	\$7
Macadamia Nut Cookies & Milk	\$6
Exotic Fruits Pavlova	\$9
Crepe Brulee, Mango & Dragon Fruit	\$9