

# Giovanni Pastrami

227 Lewers St Ste 118 96815-1946 · +18089232100 · Updated: Jan 14, 2026

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## STARTERS 8

### Giovanni Pastrami's Garlic Shrimp \$21.00

"Easy-peel prawns,' secret garlic-wine sauce, white rice, macaroni salad

### Fried Calamari \$13.00

Longboard beer and buttermilk battered, zesty remoulade and cocktail sauce

### Nachos AVAILABLE OPTIONS

Homemade tortilla chips, melted mozzarella, cheddar and smoked provolone cheeses, raw onions, pickled jalapeños, black olives, tomatoes, homemade beef chili, green onions, sour cream and guacamole

\$16.00

Add Roasted Chicken:

\$5.00

Add Kalua Pig: \$5.00

### Chicken Wings AVAILABLE OPTIONS

Choice of spicy buffalo, bbq or polynesian sauce. Served with ranch or blue cheese dressing

One Pound: \$15.00

Two Pounds: \$27.00

### Chicken Fingers \$13.00

With choice of bbq sauce or ranch dressing, served with french fries

### Garlic Parmesan Twists AVAILABLE OPTIONS

A Round Table Pizza favorite, served with ranch dressing

Three Pieces: \$5.25

Six Pieces: \$7.75

### Homemade Beef Chili Cheese Fries \$13.00

Topped with chopped onions and cheddar cheese

### Giovanni's Pastrami French Fries \$14.00

French fries in a garlic, chopped pastrami and cheddar cheese sauce

## GIOVANNI'S SLIDERS 7

### Reuben Bites \$19.00

Choice of pastrami, corned beef, kalua pig or turkey breast with swiss cheese, sauerkraut and russian dressing on rye

### Pastrami Sliders \$17.00

### Corned Beef Sliders \$17.00

### BBQ Kalua Pig Sliders \$15.00

### All-Beef Hot Dog Sliders \$15.00

**Cheeseburger Sliders** **\$16.00**

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**Bob's Cheeseburger Sliders** **\$17.00**

Natural black angus mini cheddar cheeseburgers, raw onions, pickled jalapeños and russian dressing

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## ALL DAY MENUS 2

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**Triple Play** **\$23.00**

All in one! A sample from three of our most popular breakfasts. Mini black angus beef loco moco, mini macadamia nut and coconut pancakes with strawberries, and one gourmet bacon, tomato, avocado egg benedict. No substitutions

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**Giovanni Pastrami's Fried Rice** **\$14.00**

Premium pastrami, corned beef, kalua pig, garlic and vegetable fried rice topped with three eggs your way

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## BENEDICTS 8

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**Bacon, Tomato, Avocado Benedict** **\$18.00**

Thick-cut bacon, tomato and fresh avocado

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**Homemade Corned Beef & Pastrami-Hash Benedict** **\$17.00**

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**Pastrami Benedict** **\$18.00**

BJ Penn's favorite!

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**Gourmet Ham Benedict** **\$17.00**

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**Turkey Breast Benedict** **\$17.00**

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**Kalua Pig Benedict** **\$17.00**

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**Lox Benedict** **\$19.00**

Atlantic smoked salmon

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**Florentine Eggs Benedict** **\$16.00**

Spinach and grilled tomato

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## LOCO MOCOS 4

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**Traditional Loco Moco** **\$19.00**

Half-pound, Harris Ranch certified 100% natural black angus beef burger

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**Sumo Loco Moco** **\$27.00**

With two burgers

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**Meatloaf Loco Moco** **\$19.00**

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**Kalua Pig Loco Moco** **\$19.00**

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## OMELETS 12

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<b>Plain Cheese Omelet</b>	<b>\$11.00</b>
With jack or cheddar cheese	
<b>The Denver Omelet</b>	<b>\$15.00</b>
Choice of jack or cheddar cheese with ham, green peppers and white onions	
<b>Gourmet Ham, Bacon, &amp; Sausage</b>	<b>\$17.00</b>
With jack cheese	
<b>Gourmet Bacon &amp; Mushroom</b>	<b>\$16.00</b>
With cheddar cheese	
<b>Homemade Chili Omelet</b>	<b>\$16.00</b>
With cheddar cheese and white onions	
<b>Spinach &amp; Feta Cheese</b>	<b>\$17.00</b>
With white onions and kalamata olives	
<b>Eggplant, Mushroom, &amp; Onion</b>	<b>\$16.00</b>
With tomato, basil and mozzarella cheese	
<b>Spicy Chicken Frittata</b>	<b>\$18.00</b>
Jack cheese, grilled chicken breast, pickled jalapeños, green peppers, green onions, mushrooms and cilantro	
<b>Spicy Spanish Omelet Picante</b>	<b>\$16.00</b>
Cheddar cheese, spicy hot salsa, guacamole and green onions on corn tortillas	
<b>Country Omelet</b>	<b>\$18.00</b>
Gourmet ham, gourmet bacon, green peppers, mushrooms, spinach and hollandaise sauce	
<b>Lox Omelet</b>	<b>\$19.00</b>
Atlantic smoked salmon, cream cheese, tomato and red onions	
<b>Thick-Cut Bacon, Gourmet Ham or Sausage &amp; Mac Omelet</b>	<b>\$19.00</b>
Macaroni & cheese inside our three-egg omelet topped with avocado, served with choice of side meat: thick-cut bacon, gourmet ham or gourmet sausage, and choice of white rice, hash browns, country fries or sliced tomato	

## CREATE YOUR OWN OMELET 1

### Plain Cheese Omelet

Jack or cheddar cheese

#### AVAILABLE OPTIONS

\$11.00

Sub for Egg Whites or Egg Beaters: \$3.00

## CREATE YOUR OWN OMELET - INGREDIENTS 23

<b>Gourmet Bacon</b>	<b>\$3.00</b>
<b>Gourmet Ham</b>	<b>\$3.00</b>
<b>Italian Sausage</b>	<b>\$3.00</b>
<b>Portuguese Sausage</b>	<b>\$3.00</b>

<b>Kalua Pig</b>	<b>\$3.00</b>
<b>Smoked Salmon</b>	<b>\$6.00</b>
<b>White Onions</b>	<b>\$2.00</b>
<b>Red Onions</b>	<b>\$2.00</b>
<b>Green Onions</b>	<b>\$2.00</b>
<b>Tomatoes</b>	<b>\$2.00</b>
<b>Green Peppers</b>	<b>\$2.00</b>
<b>Eggplant</b>	<b>\$2.00</b>
<b>Zucchini</b>	<b>\$2.00</b>
<b>Black Olives</b>	<b>\$2.00</b>
<b>Kalamata Olives</b>	<b>\$2.00</b>
<b>Spinach</b>	<b>\$2.00</b>
<b>Mushrooms</b>	<b>\$2.00</b>
<b>Pickled Jalapeños</b>	<b>\$2.00</b>
<b>Basil</b>	<b>\$2.00</b>
<b>Garlic</b>	<b>\$2.00</b>
<b>Cilantro</b>	<b>\$2.00</b>
<b>Guacamole</b>	<b>\$2.00</b>
<b>Fresh Avacado</b>	<b>\$2.00</b>

## **GOURMET BREAKFASTS** 9

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<b>Thick-Cut Bacon, Gourmet Ham or Gourmet Sausage &amp; Eggs</b>	<b>\$17.00</b>
<b>Thick-Cut Bacon, Gourmet Ham or Sausage &amp; Mac Omelet</b>	<b>\$19.00</b>
Macaroni & cheese inside our three-egg omelet, avocado, and choice of side meat: thick-cut bacon, gourmet ham or gourmet sausage	
<b>Double Cut Gourmet Ham &amp; Eggs</b>	<b>\$21.00</b>
<b>Portuguese Sausage &amp; Eggs</b>	<b>\$17.00</b>
<b>Homemade Corned Beef &amp; Pastrami-Hash &amp; Eggs</b>	<b>\$17.00</b>
<b>Hamburger &amp; Eggs</b>	<b>\$17.00</b>
Half-pound, Harris Ranch certified 100% natural black angus beef burger, brown gravy and three eggs	

**Meatloaf & Eggs** **\$17.00**

Homemade meatloaf with brown gravy and three eggs

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**Lox, Eggs & Onions Scrambled** **\$19.00**

Or served eggs your way with lox on the side

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**Three Eggs Your Way** **\$9.00**

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## **PANCAKES & TREATS** 9

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**Buttermilk Pancakes** **AVAILABLE OPTIONS**

Short Stack: \$9.00

Full Stack: \$12.00

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**Blueberry Pancakes** **AVAILABLE OPTIONS**

Short Stack: \$10.00

Full Stack: \$13.00

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**Belgian Waffle** **AVAILABLE OPTIONS**

\$11.00

Add Strawberries and Whipped Cream:

\$3.00

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**Granola** **\$10.00**

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**Haupia French Toast** **AVAILABLE OPTIONS**

Grilled homemade bread pudding, coconut "haupia" layers, coconut and corn flake crust with strawberries and a coconut rum sauce

Four Pieces: \$15.00

Six Pieces: \$18.00

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**Banana Pancakes** **AVAILABLE OPTIONS**

Short Stack: \$10.00

Full Stack: \$13.00

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**Macadamia Nut & Coconut Pancakes** **AVAILABLE OPTIONS**

Short Stack: \$11.00

Full Stack: \$15.00

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**Oatmeal** **\$9.00**

With brown sugar, raisins and milk

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**Fresh Fruit** **AVAILABLE OPTIONS**

With non-fat yogurt and brown sugar

Cup: \$9.00

Bowl: \$12.00

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## **BREAKFAST FAVORITES** 3

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**Lox & Bagel** **\$19.00**

Atlantic smoked salmon and cream cheese, toasted bagel, kalamata olives, tomatoes, red onions, capers and cole slaw

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**Spicy Huevos Rancheros** **\$17.00**

Three eggs, spicy ranchero sauce, pico de gallo, cheddar cheese, pickled jalapeños, black beans, grilled corn tortillas, guacamole and sour cream. Choice of rice, hash browns, country fries or sliced tomato

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## New York Steak & Eggs

\$25.00

Half-pound USDA choice New York steak and three eggs your way. Choice of rice, hash browns, country fries, or sliced tomato, and choice of toast, bagel or english muffin, with butter or cream cheese

## ON THE SIDE 18

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<b>Thick-Cut Bacon</b>	<b>\$9.00</b>
<b>Gourmet Grilled Ham</b>	<b>\$9.00</b>
<b>Gourmet Sausage</b>	<b>\$9.00</b>
<b>Portuguese Sausage</b>	<b>\$9.00</b>
<b>Lox (Atlantic Smoked Salmon)</b>	<b>\$13.00</b>
<b>Homemade Corned Beef &amp; Pastrami-Hash</b>	<b>\$9.00</b>
<b>Mac &amp; Cheese Omelet</b>	<b>\$13.00</b>
<b>Two Eggs any Style</b>	<b>\$5.00</b>
<b>Hash Browns or Country Fries</b>	<b>\$5.00</b>
<b>Toast, English Muffin, or Garlic Bread</b>	<b>\$4.00</b>
<b>Toasted Bagel with Cream Cheese</b>	<b>\$6.00</b>
<b>Steamed White Rice</b>	<b>\$4.00</b>
<b>Sliced Whole Tomato</b>	<b>\$4.00</b>
<b>Homemade Cole Slaw</b>	<b>\$4.00</b>
<b>Homemade Potato Salad</b>	<b>\$4.00</b>
<b>Homemade Macaroni Salad</b>	<b>\$4.00</b>
<b>Half Fresh Avocado or Guacamole</b>	<b>\$4.00</b>
<b>Sauerkraut</b>	<b>\$4.00</b>

## SALADS 10

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<b>Mixed Green Dinner Salad</b>	<b>\$9.00</b>
<b>Incredible Caesar Salad</b>	<b>AVAILABLE OPTIONS</b>
	Full Salad: \$12.00
	Dinner Salad: \$9.00
<b>Spicy Deli Shredded Salad</b>	<b>\$18.00</b>
Mixed field greens and romaine, cucumber, tomato, green onion, julienne turkey breast, italian salami, provolone and parmesan cheese in a spicy lemon olive oil	

<b>Greek Salad</b>	<b>\$15.00</b>
Romaine lettuce, kalamata olives, feta cheese, green peppers, white onions, tomatoes, cucumber, green onions and greek dressing	
<b>Cobb Salad</b>	<b>\$18.00</b>
Mixed field greens and romaine, turkey breast, gourmet bacon, cheddar cheese, shredded egg, tomatoes, cucumber and choice of dressing	
<b>BBQ Chicken Salad</b>	<b>\$18.00</b>
Mixed field greens and romaine, bbq chicken breast, gourmet bacon, tomatoes, black beans, mozzarella, cheddar and smoked provolone cheeses, red and green onions, fried tortilla strips, bbq sauce and ranch dressing	
<b>Chef's Salad</b>	<b>\$18.00</b>
Mixed field greens and romaine, julienne turkey breast, ham, roast beef, cheddar cheese, tomatoes, cucumber, hard boiled egg and choice of dressing	
<b>Maytag Blue Cheese Salad</b>	<b>\$13.00</b>
Romaine lettuce, tomatoes, cucumber, chunky Maytag blue cheese dressing and blue cheese crumbles	
<b>Specialty Tuna Salad</b>	<b>\$17.00</b>
Mixed field greens and romaine, white albacore tuna salad, potato salad, cole slaw, tomatoes and cucumber	
<b>Chinese Chicken Salad</b>	<b>\$18.00</b>
Romaine lettuce, red cabbage, marinated chicken breast, julienne green, yellow and red peppers, carrots, cucumbers, bean sprouts, sliced almonds, mandarin oranges, won ton strips and toasted sesame seeds in a sesame vinaigrette	

## SOUPS <sub>3</sub>

<b>Chicken Noodle Soup</b>	<b>AVAILABLE OPTIONS</b>
	Small Bowl: \$7.00
	Large Bowl: \$9.00
<b>Homemade Beef Chili</b>	<b>AVAILABLE OPTIONS</b>
Topped with chopped onions and cheddar cheese	Cup: \$8.00
	Bowl: \$10.00
<b>Chicken Noodle Matzo Ball Soup</b>	<b>AVAILABLE OPTIONS</b>
	Small Bowl: \$9.00
	Large Bowl: \$11.00

## BURGERS <sub>9</sub>

<b>Hamburger on a Bun</b>	<b>\$15.00</b>
Half-pound burger, lettuce, tomato, onion and pickle	
<b>Western Burger</b>	<b>\$19.00</b>
Half-pound burger, gourmet bacon, fried onion rings, jack cheese and bbq sauce. Pickled jalapeños upon request	
<b>Chili Burger</b>	<b>\$18.00</b>
Half-pound burger topped with homemade beef chili, cheddar cheese and chopped onions	

<b>Sumo Chili Burger</b>	<b>\$27.00</b>
Two burgers served open-face, smothered with homemade beef chili, cheddar cheese and chopped onions	
<b>Giovanni's Pastrami Burger</b>	<b>\$22.00</b>
Half-pound burger with premium pastrami, choice of cheese, lettuce, tomato, onion and pickle	
<b>Teriyaki Burger</b>	<b>\$19.00</b>
Teriyaki marinated half-pound burger, thick-cut gourmet ham and grilled pineapple	
<b>Giovanni's Caesar Burger</b>	<b>\$18.00</b>
Half-pound burger topped with a mound of classic caesar salad, red onion and parmesan cheese	
<b>Patty Melt</b>	<b>AVAILABLE OPTIONS</b>
Half-pound burger, melted cheddar cheese and grilled onions, grilled on rye	\$18.00
	Add Pastrami: \$5.00
<b>Veggie Burger</b>	<b>\$14.00</b>
Homemade veggie burger consisting of black beans, bell peppers, onion, garlic, egg and Sriracha topped with mixed greens, tomato and basil-dill mayo	

## CHICKEN SANDWICHES 5

<b>Grilled Chicken Breast Sandwich</b>	<b>\$14.00</b>
Grilled chicken breast, lettuce, tomato and russian dressing	
<b>Western Chicken Sandwich</b>	<b>\$18.00</b>
Grilled chicken breast, gourmet bacon, fried onion rings, jack cheese and bbq sauce. Pickled jalapeños upon request	
<b>Teriyaki Chicken Sandwich</b>	<b>\$18.00</b>
Teriyaki marinated grilled chicken breast, thick-cut gourmet ham, teriyaki sauce and grilled pineapple	
<b>Grilled Chicken Caesar Sandwich</b>	<b>\$17.00</b>
Grilled chicken breast topped with a mound of classic caesar salad, red onion and parmesan cheese	
<b>Chicken Parmesan Sandwich</b>	<b>\$16.00</b>
Breaded chicken breast, marinara sauce, melted mozzarella, cheddar and smoked provolone cheeses on a toasted hoagie roll	

## HOT DOGS 3

<b>All-Beef Hot Dog</b>	<b>\$9.00</b>
Skinless all-beef kosher quarter-pound hot dog. Sauerkraut or onions upon request	
<b>All-Beef Pastrami Dog</b>	<b>\$15.00</b>
Quarter-pound hot dog, premium pastrami and sauerkraut	
<b>All-Beef Chili Dog</b>	<b>\$12.00</b>
Quarter-pound hot dog, homemade beef chili, cheddar cheese and raw onions	

## REUBENS 4

<b>Pastrami Reuben</b>	<b>\$19.00</b>
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<b>Corned Beef Reuben</b>	<b>\$19.00</b>
<b>Kalua Pig Reuben</b>	<b>\$17.00</b>
<b>Turkey Breast Reuben</b>	<b>\$17.00</b>

## COMBINATION SANDWICHES 8

<b>Chelsea's Treat</b>	<b>\$19.00</b>
Premium pastrami, corned beef, swiss cheese, tomato and russian dressing on rye	
<b>Wall Street</b>	<b>\$19.00</b>
Roast beef, turkey breast, cheddar cheese, tomato and russian dressing on rye	
<b>GP's Hoagie</b>	<b>\$18.00</b>
Italian salami, gourmet ham, provolone cheese, tomato, onion and balsamic vinaigrette on a toasted hoagie roll	
<b>Sadie Loves It</b>	<b>\$16.00</b>
Eggplant, feta cheese, roasted red pepper, spinach, cucumber, tomato, basil-dill mayo and cilantro on toasted sourdough	
<b>Harry's Choice</b>	<b>\$18.00</b>
Gourmet ham, turkey breast, swiss cheese, lettuce, tomato and russian dressing on rye	
<b>Dickman's Double Decker</b>	<b>\$19.00</b>
Premium pastrami, turkey breast, swiss cheese, tomato and russian dressing on rye	
<b>Kalua Pig Club</b>	<b>\$18.00</b>
Kalua pig, gourmet bacon, bbq sauce, avocado, lettuce, tomato and mayo on toasted sourdough	
<b>Times Square Double Decker!</b>	<b>\$18.00</b>
The original club. Gourmet bacon, turkey breast, avocado, lettuce, tomato and mayo on toasted sourdough	

## SPECIALTY SANDWICHES 6

<b>Turkey Sky High</b>	<b>\$18.00</b>
Choice of premium pastrami, corned beef, gourmet ham, turkey breast, kalua pig or roast beef with cole slaw and russian dressing on toasted rye	
<b>Homemade Meatball Sandwich</b>	<b>\$16.00</b>
Homemade meatballs, marinara sauce, mozzarella, cheddar and smoked provolone cheeses on a toasted hoagie roll	
<b>BBQ Kalua Pig</b>	<b>\$16.00</b>
Kalua pig, raw and grilled onions and bbq sauce on a brioche bun	
<b>Hot Meatloaf Sandwich*</b>	<b>\$17.00</b>
Homemade meatloaf over sourdough bread with brown gravy, french fries and cole slaw	
<b>New York Steak Sandwich*</b>	<b>\$25.00</b>
Half-pound USDA choice New York steak on a grilled ciabatta with garnish, french fries and cole slaw	

## The Dip\*

**\$19.00**

Choice of deli-sliced, medium-rare roast prime rib or premium pastrami on a toasted hoagie roll with au jus and horseradish aioli, french fries and cole slaw

## MELTS 4

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### Classic Grilled Cheese

#### AVAILABLE OPTIONS

Melted cheddar cheese, grilled on sourdough

\$10.00

Add Gourmet Ham: \$4.00

Add Gourmet Bacon:

\$3.00

### Grilled Tuna Melt

**\$17.00**

White albacore tuna salad and melted cheddar cheese, grilled on sourdough

### Madison Ave

**\$19.00**

White albacore tuna salad, gourmet bacon, ortega White albacore tuna salad, gourmet bacon, ortega green chiles, melted jack cheese and tomato, grilled on sourdough

### Patty Melt

#### AVAILABLE OPTIONS

Harris Ranch certified 100% natural black angus burger, melted cheddar cheese and grilled onions, grilled on rye

\$18.00

Add Pastrami: \$5.00

## HOT CLASSICS 2

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### Hot Pastrami

#### AVAILABLE OPTIONS

Half: \$13.00

Full: \$17.00

### Hot Corned Beef

#### AVAILABLE OPTIONS

Half: \$13.00

Full: \$17.00

## COLD CLASSICS 7

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### Turkey Breast

#### AVAILABLE OPTIONS

Half: \$12.00

Full: \$16.00

### Gourmet Ham

#### AVAILABLE OPTIONS

Half: \$11.00

Full: \$15.00

### Italian Salami

#### AVAILABLE OPTIONS

Half: \$11.00

Full: \$15.00

### Tuna Salad

#### AVAILABLE OPTIONS

Half: \$11.00

Full: \$15.00

**Cold Meatloaf**

**AVAILABLE OPTIONS**

Half: \$11.00

Full: \$15.00

**Roast Beef**

**AVAILABLE OPTIONS**

Half: \$13.00

Full: \$17.00

**Bacon, Lettuce & Tomato**

**AVAILABLE OPTIONS**

Half: \$11.00

Full: \$15.00

**SANDWICH - SIDES 7**

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**French Fries**

**Homemade Macaroni Salad**

**Homemade Potato Salad**

**Homemade Cole Slaw**

**Sweet Potato Fries**

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**Onion Rings**

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**Petite Dinner Salad**

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**PASTA 8**

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**Fettuccine Alfredo**

**\$18.00**

Creamy parmesan sauce

**Pasta Carbonara**

**\$20.00**

Penne, rendered bacon and egg in our creamy parmesan sauce

**Spaghetti Bolognese**

**\$20.00**

Slow cooked italian beef sauce, topped with parmesan cheese

**Pasta Delight**

**\$18.00**

Angel hair, garlic-basil butter sauce and parmesan cheese

**Spaghetti & Meatballs**

**\$24.00**

Slow cooked italian beef sauce, baked herb meatballs and parmesan cheese

**Giovanni's Macadamia Nut Pesto**

**\$19.00**

Penne in our macadamia nut pesto, topped with parmesan cheese

**Baked Ziti****\$18.00**

Penne, diced tomatoes, tomato basil sauce and melted mozzarella, cheddar and smoked provolone cheeses

**Lasagna Bolognese****\$22.00**

Layers of pasta, bolognese sauce, and melted mozzarella, cheddar, smoked provolone and ricotta cheeses

**SPECIALTY PIZZAS** 13**King Arthur Supreme****AVAILABLE OPTIONS**

Classic red sauce, pepperoni, italian sausage, salami, portuguese sausage, mushrooms, green peppers, white onions and black olives

Personal: \$12.00

Small: \$21.00

Medium: \$27.00

Large: \$31.00

**Montague's All Meat Marvel****AVAILABLE OPTIONS**

Classic red sauce, pepperoni, italian sausage, salami and portuguese sausage

Personal: \$12.00

Small: \$21.00

Medium: \$27.00

Large: \$31.00

**Italian Garlic Supreme****AVAILABLE OPTIONS**

Creamy garlic sauce, pepperoni, Italian sausage, mushrooms, tomatoes, green onions and chopped garlic

Personal: \$12.00

Small: \$21.00

Medium: \$27.00

Large: \$31.00

**Chicken & Garlic Gourmet****AVAILABLE OPTIONS**

Creamy garlic sauce, roasted chicken, mushrooms, tomatoes, red and green onions

Personal: \$12.00

Small: \$21.00

Medium: \$27.00

Large: \$31.00

**Western BBQ Chicken Supreme****AVAILABLE OPTIONS**

Spicy bbq sauce, roasted chicken, chopped tomatoes, black beans, green peppers, red and green onions

Personal: \$12.00

Small: \$21.00

Medium: \$27.00

Large: \$31.00

**Hearty Bacon Supreme****AVAILABLE OPTIONS**

Creamy garlic sauce, bacon, ham, italian sausage, tomatoes and green onions

Personal: \$12.00

Small: \$21.00

Medium: \$27.00

Large: \$31.00

**Greek Chicken Pizza****AVAILABLE OPTIONS**

Greek dressing, roasted chicken, feta cheese, green peppers, kalamata olives, tomatoes, white and green onions

Personal: \$12.00

Small: \$21.00

Medium: \$27.00

Large: \$31.00

## Kalua Pig Supreme

Classic red sauce, kalua pig, pepperoni, italian sausage, portuguese sausage, tomatoes, white and green onions and chopped garlic

### AVAILABLE OPTIONS

Personal: \$12.00  
Small: \$21.00  
Medium: \$27.00  
Large: \$31.00

## Maui Zau

Sweet n' spicy polynesian sauce, ham, bacon, pineapple, tomatoes, red and green onions

### AVAILABLE OPTIONS

Personal: \$12.00  
Small: \$21.00  
Medium: \$27.00  
Large: \$31.00

## Gourmet Veggie

Creamy garlic sauce, artichoke hearts, zucchini, spinach, mushrooms, tomatoes, red and green onions and chopped garlic

### AVAILABLE OPTIONS

Personal: \$12.00  
Small: \$21.00  
Medium: \$27.00  
Large: \$31.00

## Guinevere's Garden

Classic red sauce, mushrooms, tomatoes, green peppers, white onions and black olives

### AVAILABLE OPTIONS

Personal: \$12.00  
Small: \$21.00  
Medium: \$27.00  
Large: \$31.00

## Giovanni's Garlic Margherita

Our rendition of this famous pizza...you better love garlic! Creamy garlic sauce, chopped garlic, basil and sliced tomatoes

### AVAILABLE OPTIONS

Personal: \$10.00  
Small: \$18.50  
Medium: \$24.00  
Large: \$27.50

## Hawaiian Style Pizza

Classic red sauce, ham and pineapple

### AVAILABLE OPTIONS

Personal: \$10.00  
Small: \$18.50  
Medium: \$24.00  
Large: \$27.50

## CREATE YOUR OWN PIZZA 3

### Cheese Pizza

The original thin crust and our three-cheese blend of mozzarella, cheddar and smoked provolone

### AVAILABLE OPTIONS

Personal: \$8.00  
Small: \$16.00  
Medium: \$21.00  
Large: \$24.00

### Choose a Sauce

Classic Red | Spicy bbq | Creamy Garlic | Sweet n' Spicy Polynesian

## Toppings

Extra Cheese, Pepperoni, Italian Dry Salami, Italian Sausage, Bacon, Portuguese Sausage, Ham, Kalua Pig, Anchovies, Roasted Chicken, Artichoke Hearts, Black Olives, Tomatoes, Pineapple, Mushrooms, Red Onions, White Onions, Green Onions, Pickled Jalapeños, Black Beans, Green Peppers, Spinach, Zucchini, Basil, Garlic

## AVAILABLE OPTIONS

Personal: \$1.00

Small: \$1.25

Medium: \$1.50

Large: \$1.75

## HOMEMADE DESSERTS 3

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### New York Cheesecake \$11.00

Traditional homemade cheesecake with a graham cracker crust, topped with strawberries

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### Chocolate Fudge Brownie \$9.00

Topped with vanilla ice cream, chocolate syrup

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### Hawaiian-Style Bread Pudding \$10.00

Homemade bread pudding with coconut "haupia" layers and a coconut rum sauce

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## SIGNATURE COCKTAILS 11

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### Giovanni's House Barrel-Aged Manhattan \$16.00

Bulleit Rye manhattan, aged in our own barrel, served up or on the rocks

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### Pomegranate \$12.00

Cazadores Blanco, pomegranate and lime

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### Old Fashioned \$14.00

Knob Creek bourbon, Luxardo cherries and Angostura, served up or on the rocks

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### Sassy Sazerac \$16.00

Our take on this classic features Bulleit bourbon and Peychard's over an Absenthe-infused ice sphere

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### Lychee \$12.00

Bacardi Coconut, lychee, peach, cranberry and pineapple

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### Watermelon \$13.00

Hendrick's gin or Effen Cucumber vodka, fresh watermelon juice and lime

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### Sombras Nada Mas \$16.00

Sombra Mezcal, Barolo Chinato, fresh ginger and lime

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### Ballpark Lemonade \$12.00

Stoli Citros, fresh strawberries and lemonade

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### Cucumber Crush \$13.00

Hendrick's gin or Effen Cucumber vodka, fresh cucumber, strawberries and lime

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### Le'berry Drop \$12.00

Stoli Strasberi, fresh strawberry purée and lemon

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### Keith \$13.00

Tito's Handmade Vodka, blood orange and fresh lime

## SOUTH SHORE SPECIALS 9

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### **Mai Tai** **\$10.00**

Bacardi Superior, Govionda's fresh-squeezed orange juice, pineapple juice and a dark rum float

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### **Piña Colada** **\$10.00**

Blended Bacardi Coconut, pineapple juice and coconut syrup. Ask for a raspberry, mango, banana or peach swirl

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### **Lava Flow** **\$10.00**

Blended Bacardi Coconut, pineapple juice, coconut and strawberry swirl

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### **Daiquiri** **AVAILABLE OPTIONS**

Blended Bacardi Superior and a fruit purée of your choice: strawberry, raspberry, mango, banana or peach

\$10.00

Without Alcohol: \$6.50

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### **Blue Hawaii** **\$10.00**

Bacardi Coconut and pineapple juice

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### **Sex on the Beach** **\$10.00**

Stoli vodka, peach, cranberry and Govinda's fresh-squeezed orange juice

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### **Mojito** **\$12.00**

Bacardi Superior, fresh lime and mint. Add a flavor: strawberry, raspberry, mango, banana or peach

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### **Coconut Mojito** **\$13.00**

Bacardi Coconut, Amaretto Disaronno, fresh lime and mint

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### **GP Iced Tea** **AVAILABLE OPTIONS**

Our take on the Long Island Iced Tea featuring Bacardi Superior, Grey Goose, Bombay Sapphire and Patron

\$16.00

Silver

Classic Long Island Iced Tea:

\$11.00

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## CRAFTED CLASSICS 10

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### **Mimosa** **AVAILABLE OPTIONS**

Champagne and Govinda's fresh-squeezed orange juice

\$9.00

Add Grand Marnier Orange Liqueur: \$4.00

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### **Paradise Mimosa** **\$12.00**

Champagne, Chambord, and Govinda's fresh-squeezed guava juice

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### **Bloody Mary** **AVAILABLE OPTIONS**

Tito's Handmade Vodka and our bloody mary blend

\$9.00

Spice up Your Bloody Mary with Stoli Hot: \$2.00

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### **Pigskin Mary** **\$12.00**

Our Tito's bloody mary with thick gourmet bacon, pickle juice and bacon salt

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### **GP Screwdriver** **\$9.00**

Tito's Handmade Vodka and your choice of Govinda's fresh-squeezed orange juice or guava juice

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**Irish Coffee** **\$9.00**

Bailey's Irish Cream, Jameson Irish Whiskey, Hawaiian Paradise Coffee and whipped cream

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**Margarita** **\$9.00**

Giovanni's margarita blend with Govinda's fresh-squeezed orange juice and lime

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**Smoke** **\$13.00**

Step it up with this smoky margarita featuring Sombra Mezcal, Cointreau, Govinda's fresh-squeezed orange juice and lime

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**Corona-Rita** **AVAILABLE OPTIONS**

Giovanni's margarita topped with a mini Corona bottle, fresh lime and salt rim

\$12.00

Make It a "Smoky Rita" with Sombra Mezcal and Cointreau:

\$4.00

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**Suzanna** **\$13.00**

Cazadores Blanco, Cointreau, blood orange, Giovanni's margarita blend and fresh lime.

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## DOMESTIC DRAFTS 3

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**Bud Light**

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**Budweiser**

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**Coors Light**

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## IMPORT & CRAFT DRAFTS 5

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**Blue Moon**

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**Kona Big Wave Golden Ale**

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**Kona Fire Rock Pale Ale**

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**Kona Longboard Lager**

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**Stella Artois**

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## DOMESTIC BOTTLES 5

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**Bud Light** **\$6.00**

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**Budweiser** **\$6.00**

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**Coors Light** **\$6.00**

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**Miller Light** **\$6.00**

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**Becks Non-Alcoholic Beer** **\$6.00**

**IMPORT & CRAFT BOTTLES** 12

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<b>Corona</b>	<b>\$7.00</b>
<b>Coronado Orange Ave Wit</b>	<b>\$8.00</b>
<b>Deschutes Fresh Squeezed Ipa</b>	<b>\$8.00</b>
<b>Guinness</b>	<b>\$7.00</b>
<b>Heineken</b>	<b>\$7.00</b>
<b>Kona Castaway Ipa</b>	<b>\$7.00</b>
<b>Kona Hanalei Island Ipa</b>	<b>\$7.00</b>
<b>Lagunitas Ipa</b>	<b>\$7.00</b>
<b>Maui Brewing Co. Coconut Porter</b>	<b>\$8.00</b>
<b>Rogue Hazelnut Brown Nectar</b>	<b>\$8.00</b>
<b>Wailua Wheat</b>	<b>\$7.00</b>
<b>Wyder's Prickly Pineapple Cider</b>	<b>\$8.00</b>

**VODKA** 6

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<b>Belvedere</b>	<b>\$10.00</b>
<b>Effen Cucumber Vodka</b>	<b>\$10.00</b>
<b>Grey Goose</b>	<b>\$11.00</b>
<b>Ketel One</b>	<b>\$9.00</b>
<b>Stoli</b>	<b>\$8.00</b>
Original, Ohranj, Strasberi, Hot, Blueberi, Vanil, Citros, Razberi	
<b>Tito's Handmade Vodka</b>	<b>\$8.00</b>

**TEQUILA** 7

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<b>1800</b>	<b>\$8.00</b>
<b>Casamigos Añejo</b>	<b>\$16.00</b>
<b>Cazadores Blanco</b>	<b>\$9.00</b>
<b>Don Julio Blanco</b>	<b>\$13.00</b>
<b>Fortaleza Reposado</b>	<b>\$15.00</b>
<b>Patron Silver</b>	<b>\$13.00</b>

**Sombra (Mezcal)** **\$11.00**

**BOURBON** 10

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**Basil Hayden's** **\$12.00**

**Bulleit** **\$9.00**

**Bulleit Rye** **\$9.00**

**Crown Royal** **\$9.00**

**Jack Daniel's** **\$8.00**

**Jameson Irish Whiskey** **\$7.00**

**Knob Creek** **\$10.00**

**Maker's Mark** **\$9.00**

**Southern Comfort** **\$7.00**

**Woodford Reserve** **\$11.00**

**RUM** 4

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**Bacardi Superior** **\$7.00**

**Bacardi Coconut** **\$7.00**

**Captain Morgan** **\$7.00**

**Koloa Coffee Rum** **\$8.00**

**SCOTCH** 6

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**Chivas Regal** **\$11.00**

**Dewer's White** **\$8.00**

**Glenfiddich (12 Year)** **\$12.00**

**Johnny Walker Black (12 Year)** **\$11.00**

**Lagavulin (16 Year)** **\$18.00**

**Oban (14 Year)** **\$18.00**

**GIN** 3

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**Bombay Sapphire** **\$9.00**

**Hendrick's** **\$11.00**

Tanqueray \$7.00

**COGNAC** 2

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Courvoisier \$11.00

Hennessy \$11.00

**FLAVORED LIQUEURS** 14

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Amaretto Disaronno \$7.00

Bailey's (Coffee) \$9.00

Campari (Citrus Bitters) \$8.00

Chambord (Raspberry) \$9.00

Cointreau (Orange) \$9.00

Fireball (Cinnamon) \$7.00

Frangelico (Hazelnut) \$8.00

Goldschlager (Cinnamon) \$8.00

Grand Marnier (Orange) \$11.00

Jagermeister (Black Licorice) \$8.00

Kahlua (Coffee) \$7.00

Midori (Melon) \$7.00

Rumple Minze (Peppermint) \$8.00

Tuaca (Citrus Vanilla) \$8.00

**AFTER DINNER CORDIALS** 2

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Barolo Chinato \$12.00

Villa Massa Limoncello \$10.00

**WINE** 17

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**Gp's House**

**AVAILABLE OPTIONS**

Chardonnay - California

Glass: \$7.00

Bottle: \$26.00

**Kendall-Jackson**

Chardonnay – California

**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$38.00

**Manager's Choice**

Pinot Grigio – California

**AVAILABLE OPTIONS**

Glass: \$7.00

Bottle: \$26.00

**Ecco Domani**

Pinot Grigio – Delle Venezie Italy

**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$30.00

**Clean Slate**

Riesling – Mosel River Valley Germany

**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$30.00

**Ferrari Carano**

Sauvignon Blanc – Sonoma County

**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$46.00

**Villa Maria**

Sauvignon Blanc – New Zealand

**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$42.00

**GP's House**

Sparkling Wine – California

**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$30.00

**GP's House**

Cabernet Sauvignon – California

**AVAILABLE OPTIONS**

Glass: \$7.00

Bottle: \$26.00

**Louis Martini**

Cabernet Sauvignon – California

**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$38.00

**Coppola Claret**

Cabernet Sauvignon – California

**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$46.00

**Tiziano**

Chianti Docg – Tuscany Italy

**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$30.00

**Manager's Choice**

Merlot – California

**AVAILABLE OPTIONS**

Glass: \$7.00

Bottle: \$26.00

**Angeline**

Pinot Noir – California

**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$38.00

## The Seeker

Pinot Noir – France

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### AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$34.00

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## Rawson's Retreat

Shiraz Cabernet – Australia

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### AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$34.00

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## Sangria

Homemade red wine sangria with fresh fruit.

### AVAILABLE OPTIONS

Glass: \$9.00

Pitcher: \$29.00

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