

# ISLAND STYLE STARTERS™

- SESAME SEARED AHI\* ♡** **14.50**  
Black Sesame crusted Ahi Tuna seared medium rare, drizzled with our house made Chili Garlic Aioli. Sliced to share, we serve it on a bed of Cabbage. The perfect Island Appetizer!
- ISLAND STYLE CALAMARI™** **12.50**  
Breaded Calamari Rings and Tentacles deep fried till golden brown. Served with Pineapple Sweet Chili Sauce and a Creamy Cocktail Sauce.
- POLYNESIAN COCONUT SHRIMP™** **14.50**  
Made “Hawaiian Style”, lightly breaded, rolled in Shredded Coconut fried till golden brown then tossed with Mango Chutney. Served on a bed of Seasoned Fries.
- CHICKEN WINGS** **14.50**  
Crispy Chicken Wings, tossed with your choice of: Buffalo, Sweet and Tangy Barbecue, or Teriyaki Sauce. Served with Ranch Dressing and crunchy Celery.
- RIB TIPS** **14.50**  
Pecan wood smoked Pork Rib Tips tossed in our BBQ Sauce . These are served with Two Scoops of Rice and Green Onion to give them that Island flair.
- CHEESEBURGER BABIES™ \* (2-3.5oz BURGERS)** **14.00**  
What are they? They’re Two 3.5oz Cheeseburger In Paradise® with Lettuce, Tomato, Sautéed Onions and Thousand Island Dressing. Served with Seasoned Fries.
- ISLAND STYLE CHEESE FRIES** **12.75**  
Our Famous Seasoned Fries topped with Melted Colby Jack Cheese, Kalua Pork, BBQ Sauce, and Green Onions. A great Snack to have while sipping a Mai Tai and listening to our Rock N Roll!
- HOUSE MADE NACHOS™** **15.50**  
Fresh Corn Tortilla Chips topped with Jalapeño Cheese Sauce, Pico de Gallo, Jalapeños, Sour Cream and Guacamole. *Choice of Chicken or Kalua Pork*
- CRISPY GREEN BEANS ♡** **11.00**  
Tempura battered Green Beans fried up light and crispy. Served with a side of Sesame Sriracha Aioli.

**OUR FAMOUS SEASONED FRIES 6.50**

A Basket Big Enough for the whole table!

**ONO ONION RINGS™ 7.00**

“Ono” in Hawaiian means delicious!

Our Gourmet Onion Rings have a flaky breading that you won’t forget.

# SENSATIONAL SALADS™

- SESAME CRUSTED AHI SALAD\* ♡** **16.50** **CAESAR SALAD WITH COCONUT SHRIMP** **16.50**  
We take Premium Grade Ahi Tuna, cover it in Sesame Seeds, and sear it to medium-rare perfection before placing it atop a bed of Mixed Greens, Onions, Carrots, Red Bell Peppers, and crispy Won Ton Strips, all tossed in Oriental Dressing. Crisp Romaine Lettuce tossed with Croûtons, Parmesan Cheese, and a Classic Caesar Dressing, topped off with our Coconut Shrimp.
- KAPALUA KOBBLER SALAD™** **14.75** **GRILLED CHICKEN CAESAR SALAD** **14.00**  
Mixed Greens with Grilled Chicken, Bacon, Hard-boiled Egg, Crumbled Blue Cheese, Tomatoes, and California Avocado. With your choice of Thousand Island, Ranch, Blue Cheese, or Caesar Dressing. *(Gluten Free)* Crisp Romaine Lettuce tossed with Croûtons, Parmesan Cheese, and a Classic Caesar Dressing, topped off with a Grilled Chicken Breast

\*Consuming raw or under cooked meat, poultry or seafood may increase your risk of food borne illness, especially if you have certain medical conditions.

♡ This item contains tree nut products

**A L O H A S P O K E N H E R E ®**

January 2018 CIP Waikiki

# FIRST, A WORD ABOUT OUR CHEESEBURGERS™

*We think they are the best CHEESEBURGERS in Hawaii, and here's why!*

*Our 100% Fresh Black Angus Beef Half Pound Burger from Harris Ranch Meats is abundantly flavorful, incredibly tender, and naturally juicy.*

*Served hot off the grill with Thousand Island Dressing, Lettuce, Tomato, and Onions, on our Hawaii-baked Buns. All Cheeseburgers are cooked to Medium. (pink throughout)*

**All Cheeseburgers are served with Our Famous Seasoned Fries.**

## **CHEESEBURGER IN PARADISE®\*** **14.00**

This is how it all began in Lahaina, October 1989.

You're gonna love our Five Napkin Cheeseburger topped with a slice of Colby Jack Cheese.

*Top off your Cheeseburger with any of these Add-Ons for 1.50 each.*

*Swiss, Blue Cheese, Bacon, Avocado, Mushrooms, Guacamole, Banana Peppers, Jalapeños, Grilled Pineapple, Fried Egg, or Sautéed Onions*

*Gluten Free Option: Any of our Fabulous Cheeseburgers can be served on a Gluten Free Bun for \$1.00*

### **CHEESEBURGER SQUARED™\***

**20.20**

Double Meat, Double Cheese, & Double Delicious!(Colby-Jack & Swiss)

Comes on our Hawaii-baked Bun with Lettuce, Tomato, Onion and Thousand Island Dressing.

### **CHEESEBURGER ISLAND STYLE™\***

**15.50**

Try our juicy Cheeseburger In Paradise®, made Island Style with fresh Kalua Pork, Grilled Pineapple and our Hawaiian Teriyaki Sauce.

### **BBQ BACON CHEESEBURGER™\***

**15.00**

A big Juicy Cheeseburger drenched in BBQ Sauce, topped with three pieces of Bacon, and crowned with one of our World Famous Onion Rings.

### **CALIFORNIA CHEESEBURGER\***

**15.50**

Hailing from Southern California but adopting Maui as their home, Cheeseburger Restaurant Founders, Laren and Edna, found the perfect blend of Aloha by topping their Cheeseburger with fresh grilled Hawaiian Pineapple and California Avocado slices.

### **"IT'S ALL GOOD!"™\***

**16.50**

We start with our original Cheeseburger In Paradise®, then add sautéed Mushrooms, three strips of Bacon, another slice of Cheese (this time Swiss), and crown it with a scoop of Guacamole.

### **ROYAL ALI' CHEESEBURGER™\* (SAY IT WITH ME...A H - L E E - E E )**

**15.75**

Our Famous Cheeseburger topped with a Fried Egg and Crispy Bacon!  
Named after Hawaiian Royalty, this one's fit for a King!

### **BLUE BANANA PEPPER CHEESEBURGER™\***

**15.50**

Our Famous Cheeseburger topped off with crumbled Blue Cheese, Banana Peppers, and Homemade Guacamole.  
The Universal answer to a Universal need!

### **PASTRAMI CHEESEBURGER\***

**16.75**

Try our juicy Cheeseburger topped with thinly sliced hot Pastrami, Melted Swiss Cheese, Jalapeño Mayo, and Banana Peppers.

### **"LOCO MOCO"\***

**15.00**

A Bed of Rice topped with our Black Angus Beef Patty covered with two Fried Eggs, Onions, and Brown Gravy. A Da Kine Favorite!

### **CHEESEBURGER CHALLENGE™\***

**35.00**

Three Burger Patties, Swiss & Colby Jack Cheese, Thousand Island, Mayonnaise, Sautéed Onions, Fried Egg, Bacon, Kalua Pork, Sautéed Mushrooms, Jalapeños, Lettuce, Tomato, Pickles on our Hawaii-baked Bun. Surrounded By A Big Pile Of Island Style Cheese Fries and topped with Onion Rings.  
Turns out you CAN have it all! Finish the whole thing in 20 minutes or less and it's FREE!



\*Consuming raw or under cooked meat, poultry or seafood may increase your risk of food borne illness, especially if you have certain medical conditions. ♣ This item contains tree nut products

**A L O H A S P O K E N H E R E®**

January 2018 CIP Waikiki

# SANDWICHES

All Sandwiches are served with Our Famous Seasoned Fries.  
*Gluten Free Option: Any of our Fabulous Sandwiches can be served on a Gluten Free Bun for \$1.00*

<b>HAWAIIAN STYLE CHICKEN SANDWICH™</b>	<b>14.50</b>
Our gourmet Chicken Breast hot off the griddle served with Melted Swiss Cheese, Grilled Pineapple, and Teriyaki Sauce on a Whole Wheat Bun.	
<b>KALUA PIG SANDWICH™</b>	<b>14.50</b>
Kalua Pork hand rubbed with Hawaiian Sea Salt before roasting all day. Served with Sesame Mayo on a grilled Hawaii-baked Bun topped with fresh Pineapple Coleslaw. We Love The Pig!	
<b>SPICY CHICKEN SANDWICH™</b>	<b>14.50</b>
Blackened Chicken Breast served with Mayo and topped with Banana Peppers and Melted Swiss Cheese on a Whole Wheat Bun. If you love spicy, this one's made just for you!	
<b>CHIPOTLE BLACK BEAN CHEESEBURGER</b>	<b>14.50</b>
A vegetarian blend of Black Beans, Brown Rice, Roasted Corn, Garlic, Tomatoes, and Spicy Chipotle Peppers served with Mayo, and topped with Swiss Cheese and Homemade Guacamole on a Whole Wheat Bun.	
<b>TURKEY BURGER™</b>	<b>14.50</b>
A taste sensation made from a Blend of Ground Turkey, Herbs and Spices grilled just right, topped with melted Swiss Cheese, Spring Mix, Tomato, Onions and Mayonnaise on our Hawaii-baked Bun.	
<b>TOFU BAHN MI</b>	<b>14.00</b>
We start with our Hawaii-baked Bun, spread on our own tasty Sesame Sriracha Mayo, then load it with warm Tofu, Lettuce, Sliced Cucumbers, Pickled Red Cabbage Slaw and Fresh Cilantro.	
<b>MAUI B. L. T. A. SANDWICH™</b>	<b>12.50</b>
Just the way you like it. Five slices of crispy Bacon, Lettuce, Tomato, and Avocado on our Hawaii-baked Bun.	

# FANTASTIC FISH™

Seafood Items Served with Pineapple Coleslaw

<b>SEARED AHI SANDWICH</b> * ♻️	<b>16.50</b>
Premium Grade Ahi Tuna seared medium-rare, topped with a crispy Won Ton Chip and piled on top of Julienne Carrots, Onions, and Lettuce. Served on our Hawaii-baked Bun with Sesame Mayonnaise and Cilantro-Macadamia Nut Pesto.	
<b>SHRIMPBURGER</b>	<b>16.50</b>
Tempura battered Shrimp Burger on a bed of Asian Slaw, Tomato, and sliced Avocado with Mayonnaise on our Hawaii-baked Bun. Served with Seasoned Fries.	
<b>ALOHA FISH AND FRIES™</b>	<b>16.50</b>
Tasty Flaky White Fish lightly battered and fried. Served with Seasoned Fries.	
<b>ISLAND FISH TACOS™</b>	<b>16.00</b>
Two grilled Flour Tortillas stuffed with Tasty Flaky White Fish lightly battered and fried, Shredded Cabbage, Colby Jack Cheese, Pico de Gallo, and our own zesty Jalapeño Mayonnaise. Served with Chips and Salsa! Ole!. <i>(Sub Mahi Mahi 2.50)</i>	

\*Consuming raw or under cooked meat, poultry or seafood may increase your risk of food borne illness, especially if you have certain medical conditions.

♻️ This item contains tree nut products

# FRESH BREWED ON OAHU

The craft beer movement has finally made it to the shores of Oahu!

We proudly feature beers from two of Oahu's newest breweries, Waikiki Brewing Company, Honolulu Beerworks.

Dedicated to their craft, all of these breweries produce beer exclusively here on Oahu, making for the freshest brew you will ever find in Waikiki!

Help us support local craft beer by enjoying a cold glass of these tasty island suds!

**OAHU DRAFT \$7.00/14OZ. \$8.75/20OZ.**



## ALOHA SPIRIT BLONDE ALE™ Waikiki Brewing Company® ABV:4.6%



Light crystal and two row malts combine to make the base for this light and refreshing blonde ale. Perle and tettnang hops provide slight bitterness and balance to the malt, and a late addition of cascade hops in the boil lend a delicate aroma to the finished beer.

## SHELTERED BAY IPA \$7.25/14.75 OZ. (one size)

Honolulu Beerworks™ (ABV 7.0%)

Light copper in color, with aromas of sweet toffee, freshly baked bread and vibrant orange and grapefruit zest. The medium-full body has a base of toasted malt with just a touch of sweet caramel to provide a great balance for the bold hoppy bitterness.

## HANA HOU HEFE™ Waikiki Brewing Company® ABV:5.8%



Equal parts malted barley and malted wheat make up the base for this beer. Noble hop, tettnang, provides the bitterness and small additions of perle and centennial in the whirlpool balance out the aroma. An addition of sweet orange peel and strawberry puree prior to fermentation make this unfiltered American style hefeweizen the ultimate in refreshment.

## PIA MAHI'AI - HONEY CITRUS SAISON

Honolulu Beerworks™ (ABV 5.5%)

Brewed with local oranges, tangerines, lemons, limes, lemongrass and Big Island Honey, this beer features fresh citrus and spice aromas that follow through in the taste. Use of specialty saison yeast creates complex flavors of allspice, clove and a slight peppery finish.

## ENGLISH BROWN ALE™ Waikiki Brewing Company® ABV:5.14%



Nutty and roasty malt flavors set the stage for our English Brown. English East Kent Goldings Hops are used for both bittering and aroma in this beer, perfectly balancing out the malt forward character.

## WINES BY THE GLASS

6oz Pour \$7.25 / 9oz Pour \$10.25

Mirassou Chardonnay Mirassou Cabernet

Mirassou Merlot Mirassou Pinot Noir

Ecco Domani Pinot Grigio

*Help Preserve Our Precious  
Island Resources!  
Water and Straws are by Request Only!*

## BLACK STRAP MOLASSES PORTER™

Waikiki Brewing Company® ABV:6.48%

**\$7.25/14.75 OZ (one size)**



Two Row, crystal and Munich malts create the base for the big flavors of chocolate and black malt to build upon. The chocolate and coffee flavor and aroma of the malts are highlighted nicely by the addition of black strap molasses in the boil. Goldings and Fuggle hops provide refined earthy bitterness that compliments the roasty flavors of the malt.

**Black Strap Molasses Porter**

**Waikiki Brewing Co.**

**2017 GABF Silver Medal Winner**

**Robust Porter**



## Smoothies

Strawberry

Mango

Raspberry

Banana

Chocolate

Oreo Cookie

Pineapple

## Bottled Water

Fiji

San Pellegrino

## Soft Drinks

Coke

Diet Coke

Sprite

Root Beer

Ginger Ale

Pink Lemonade

Iced Tea

## Hot Beverages

Regular Coffee

Decaf Coffee

Hot Tea

**A L O H A S P O K E N H E R E ®**

January 2018 CIP Waikiki

# MORE TAP & BOTTLED BEER

## DOMESTIC DRAFT \$5.95/14OZ. \$7.25/20OZ.

### **BUDWEISER** (5.0% ABV)

*Golden American Lager. Medium bodied with a delicate malt sweetness and balanced bitterness for a clean, snappy finish.*

### **BUD LIGHT** (4.2% ABV)

*A light-bodied American Lager with a fresh, clean and subtle hop aroma, delicate malt sweetness and crisp finish.*

### **COORS LIGHT** (4.2% ABV)

*An American Style Light Lager that is easy drinking with low bitterness, high carbonation, and slight maltiness.*

## CRAFT DRAFT \$7.00/14OZ. \$8.50/20OZ.

### **KONA LONGBOARD LAGER** (4.6% ABV)

*Longboard Island Lager is smooth and refreshing. A delicate, slightly spicy hop aroma complements the malty body of this beer.*

### **KONA BIG WAVE GOLDEN ALE** (4.4% ABV)

*A lighter bodied Golden Ale with a tropical hop aroma and flavor, a smooth, easy drinking, refreshing ale.*

### **KONA FIREROCK PALE ALE** (5.9% ABV)

*A crisp, refreshing "Hawaiian-style" Pale Ale. Copper colored with citrus-floral hop aroma.*

### **SAMUEL ADAMS REBEL IPA** (6.5% ABV)

*Refreshing, flavorful IPA with the bright citrus and grapefruit flavors and subtle pine notes that drinkers love in West Coast style IPA's.*

### **BLUE MOON** (5.4% ABV)

*Unfiltered Belgian-style Wheat Beer. Brewed with Valencia orange peel and coriander for a refreshing spicy quality.*

### **GORDON BIERSCHE WILDECIDE** (6.2% ABV)

*is an all natural hard cider from the fresh-pressed juice of Fuji, Granny Smith, Golden Delicious, and Red Delicious apples. It is refreshingly tart and dry, and naturally gluten-free.*

### **GUINNESS** (4.1% ABV)

*A dry Irish Stout with slight coffee and chocolate flavor from the use of dark, roasted malts.*

### **GORDON BIERSCHE CZECH STYLE PILSNER** (5.2% ABV)

*Crisp and refreshing, but without being light on flavor.*

### **LEINENKUGEL'S® GRAPEFRUIT SHANDY** (ABV: 4.2%)

*A traditional shandy is beer mixed with a little something extra, and this is our take on this tradition. Each batch begins with our traditional Weiss beer. Then we mix it with the flavor of natural white grapefruit.*

## SEASONAL DRAFT \$7.25/14OZ. \$8.75/20OZ.

### **SIERRA NEVADA SEASONAL**

*Ask your server to learn about the current offering!*

### **DESCHUTES NITRO**

*Kegged and poured with fine nitrogen bubbles instead of CO2 (like a Guinness) for a smooth creamy mouth feel.*

*Ask your server what special beer we are currently pouring on Nitro!*

## DOMESTIC BOTTLE BEER \$5.70

### **BUDWEISER** (5.0% ABV)

*Golden American Lager. Medium-bodied with a delicate malt sweetness and balanced bitterness for a clean, snappy finish.*

### **BUD LIGHT** (4.2% ABV)

*A light-bodied American Lager with a fresh, clean and subtle hop aroma, delicate malt sweetness and crisp finish.*

### **COORS LIGHT** (4.2% ABV)

*An American Style Light Lager that is easy drinking with low bitterness, high carbonation, and slight maltiness.*

### **MILLER LITE** (4.2% ABV)

*An American Style Light Lager that has a bit more hop bitterness than other beers of this style, crisp carbonation and refreshing dryness.*

### **MICHELOB ULTRA** (4.2% ABV)

*A special choice of grains combined with an extended mashing process produces a beer with fewer carbohydrates.*

### **O'DOULS** (0.4% ABV)

*A non-alcoholic version of an American Light Lager.*

## IMPORT BOTTLE BEER \$6.95

### **CORONA** (4.6% ABV)

*A Pale Lager that is somewhat lighter than traditional beers, with a crisp and refreshing taste.*

### **HEINEKEN** (5.0% ABV)

*A European Pale Lager with moderate hop bitterness.*

### **STELLA ARTOIS** (5.2% ABV)

*A pleasantly bitter and refreshing finish makes for a unique taste differentiation versus other European Lagers.*

## CRAFT BOTTLE BEER \$7.25

### **SIERRA NEVADA PALE ALE** (5.6% ABV)

*The quintessential American Pale Ale. It has a deep amber color and an exceptionally full-bodied, complex character.*

### **OMISSION PALE ALE** (5.8% ABV)

*A hop forward American Pale Ale with enzymes added after fermentation that destroy gluten, but leave all of the great beer taste.*

### **KONA WAILUA WHEAT** (5.4% ABV)

*This Golden Ale has a bright citrus flavor from tropical passion fruit.*

### **LOST COAST DOWNTOWN BROWN** (5.0% ABV)

*A smooth, full-bodied Nut Brown Ale, lightly hopped with a hint of malts.*

### **ANGRY ORCHARD CRISP APPLE HARD CIDER** (5.0% ABV)

*This crisp and refreshing cider offers sweet apple notes up front with a subtle dryness at the finish for a balanced cider taste.*



# TROPICAL DRINKS \$8.95



## MAUI MAI TAI™

Maybe you've had it on the beach, or at your hotel, or at the luau,  
but you haven't really had it until you've had it here!  
Our made-from-scratch MAI TAIS are World Famous!

## PLANTERS PUNCH

A 'Top Shelf' Mai Tai made with Light Rum, Dark Rum,  
and 151 Rum, packs a lot of punch.

## TROPICAL SENSATION™

Fruit juices and a float of Strawberry puree top off  
this tasty combination of Vodka, Rum, and Banana Liqueur.

## PINA COLADA

This is the ONE, the ONLY, and the BEST  
Pina Colada you've ever had.  
Our original recipe is made from scratch daily.

## HAWAIIAN SUNBURN™

Guaranteed to cure the pain of the worst sunburn.  
An enticing blend of Raspberry, Orange, and Vodka.

## BLUE HAWAII

This one's for Elvis!  
Light Rum, Blue Curacao, and Pineapple Juice.  
Served on the Rocks!

## TROUBLE™

We start with our own Pina Colada recipe, add Banana Liqueur  
and Dark Rum. Trouble for sure! It's our House Specialty.

## DOUBLE TROUBLE™

You'll be feelin' single and seein' double after a couple of these!  
It's our "Trouble," made with 151 Rum.

## ISLAND COSMO

Our Island Style Version of a Cosmopolitan.  
Maui Pau Vodka, Cointreau, Orange Passion Fruit Syrup,  
and Lime Juice. Served Chilled!

## MAUI THYME LEMONADE

Maui Pau Vodka, Mango Puree, Lemonade and Thyme  
Shaken and Served on the Rocks!

## PASSION IN THE RYE

Rye Bourbon, Orange Passion Fruit Syrup, Fresh Lime Juice  
and Blood Orange Bitters Shaken and Served on the Rocks!

## HAPPY HOUR

3:00pm till 6:00pm 9:00pm till Close  
(bar area only)

**\$5.50 WELL DRINKS**

**\$5.50 WBC DRAFT BEERS**

**\$6.00 MAI TAIS & PINA COLADAS**

**\$5.00 HOUSE WINES**

## HAPPY HOUR FOOD\*

**\$5.00 EA**

**CHEESE FRIES**

**KAULA PIG QUESADILLA**

**CHIPS & SALSA**

**FISH TACO**

## YOU'RE INVITED BACK

## FOR BREAKFAST!

SERVED DAILY 7:00-11:00 AM

**\$7.99\*** Breakfast Special  
2 Eggs, Hashbrowns, Toast,  
and Coffee

**\$6.00\*** Breakfast Cocktails  
Bloody Marys & Mimosas



\*(breakfast hours only)