

CHEESE BURGER



BURGER

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CHEESEBURGERS

Our World Famous Cheeseburger made with our Signature Blend of ribeye, chuck, and premium ground beef.

All Cheeseburgers are cooked medium, served on a Brioche Bun and served with fries

Upgrade to Ono Onion Rings \$5, Side Salad \$4, or Side Caesar \$5

CHEESEBURGER IN PARADISE® \$19.75

The one, the only, the original five napkin Cheeseburger! cheddar cheese, mayo, lettuce, tomato and onion.

Build that Cheeseburger of your dreams, add some crispy bacon or fresh avocado \$3 each

STEAKHOUSE CHEESEBURGER

Swiss cheese, sautéed mushrooms drizzled with our house made A1-aioli, arugula, tomato and pickled red onion. Served with our fries drizzled with our house made spicy fry sauce. *Add crispy bacon \$3 or sautéed onions \$2.50*

\$20.75

LAREN & EDNA'S FAVORITE CHEESEBURGER \$22.50

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.

ISLAND STYLE CHEESEBURGER

Cheddar cheese, mayo, teriyaki glazed grilled pineapple, and pulled pork topped with green onion, lettuce and tomato. *Add crispy bacon \$3 or jalapeños \$2.50*

\$22.50

THE ALI'I CHEESEBURGER

\$21.50

Cheddar cheese, mayo, crispy bacon topped with a tasty fried egg, lettuce, tomato and onion. *Add fresh avocado \$3 or sautéed onions \$2.50*

IT'S ALL GOOD! CHEESEBURGER

Cheddar cheese, Swiss cheese, mayo, crispy bacon, sautéed mushrooms topped with guacamole, lettuce, tomato and onion. *Add sautéed onions or jalapeños \$2.50 each*

\$22.50

BBQ BACON CHEESEBURGER

\$20.50

Cheddar cheese, crispy bacon and an ono onion ring drizzled with BBQ sauce, lettuce and tomato. *Add fresh avocado \$3 or grilled pineapple \$2.50*

MORE WAYS FOR US TO MAKE A BUCK!

Bacon \$3 • Sautéed Onions \$2.50 • Avocado \$3 • Guacamole \$3 • Fried Egg \$2.50 • Cheddar Cheese or Swiss Cheese \$2
Feta Cheese Crumbles \$3 • Jalapeños \$2.50 • Sautéed Mushrooms \$2.50 • Grilled Pineapple \$2.50 • Sub Gluten-Free bun \$2

BUT FIRST HOW ABOUT SOMETHING GREAT TO GO WITH YOUR MAI TAI

CHICKEN WINGS

\$18.75

Jumbo chicken wings tossed in your choice of Buffalo, BBQ or Teriyaki, and topped with green onions. *Add fries \$6 or ono onion rings \$8*

COCONUT SHRIMP

\$18.50

Lightly breaded and rolled in shredded coconut, fried golden brown and drizzled with a soy glaze and sweet chili sauce. *Add fries \$6 or ono onion rings \$8*

POKE NACHOS

\$22.50

Marinated fresh Ahi, fresh avocado, cilantro, green onions, furikake, sriracha aioli, and teriyaki glaze. Served on crispy wonton chips *Add jalapeños \$2.50*

ONO ONION RINGS

\$15.50

Our crispy onion rings served with ranch

FROM THE GARDEN

MAHI SALAD

\$25.50

CHICKEN BACON RANCH SALAD

\$20.00

Grilled or blackened mahi, mixed greens, pickled red onions, pineapple, candied macadamia nuts tossed in teriyaki dressing and topped with black sesame seeds.

Romaine lettuce, mixed greens, bacon, cucumber, red onion, tomato tossed in buttermilk ranch dressing and topped with grilled or blackened chicken. *Add cheddar cheese \$2 or fresh avocado \$3*

CAESAR SALAD

\$17.00

FRUIT & GRAIN

\$20.00

Romaine lettuce and parmesan cheese tossed in a traditional caesar dressing with a garlic herb crostini. *Add Grilled or Blackened Chicken \$6 • Grilled or Blackened Mahi \$8 • Coconut Shrimp \$9*

Mixed greens, romaine, pineapple, fresh strawberries, candied macadamia nuts, farro, onion and feta cheese crumbles. Served with our house made Strawberry balsamic vinaigrette. *Add Grilled or Blackened Chicken \$6 • Grilled or Blackened Mahi \$8 • Coconut Shrimp \$9*

HOUSE FAVORITES

All Sandwiches served on a Brioche Bun with fries, unless stated otherwise

Upgrade to Onion Rings \$5, Side Salad \$4, or Side Caesar \$5

PRIME RIB FRENCH DIP \$28.00

2 slices of Swiss Cheese, 8oz of Prime Rib, Grilled Onions and Sautéed Mushrooms, Horsey Sauce. Served with Onion Rings and Au jus

ISLAND FISH TACOS

\$24.50

LOCO MOCO

\$22.00

CHICKEN BACON SWISS

\$19.50

Three grilled or blackened mahi tacos on corn tortillas with pineapple slaw; topped with pickled red onions, feta cheese, spicy aioli, and cilantro. Served with chips and salsa. *Add avocado or guacamole \$3 Sub Fries \$4*

Our signature beef patty topped with two eggs any style, brown gravy, sautéed onions. Served on a bed white rice and topped with green onions. *Add sautéed mushrooms \$2.50 or one more beef patty \$6*

Grilled or blackened chicken, Swiss cheese, mayo, bacon, lettuce, tomato, and onion. *Add fresh avocado or guacamole \$3*

MAHI SANDWICH

\$24.00

TURKEY BURGER

\$19.50

BLACKBEAN BURGER

\$20.00

Choice of grilled or blackened mahi, mayo, grilled pineapple, arugula, and pickled red onion.

Mediterranean turkey patty, feta cheese crumbles, garlic aioli, arugula, tomato and onion. *Add crispy bacon or fresh avocado \$3*

A vegetarian blend of black beans, brown rice, roasted corn, garlic, tomatoes, and spicy chipotle peppers served with lettuce, tomato, onion, mayo and topped with Swiss cheese and guacamole on a whole wheat bun *Add guacamole \$3 or grilled pineapple \$2.50*

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TROPICALS

MAUI MAI TAI \$13.50

Our signature Mai Tai with light rum, orgeat, orange curacao, pineapple juice, orange juice, and a dark rum float.

PLANTERS PUNCH \$13.50

Punch it up with 151, dark rum, and light rum mixed with pineapple juice, orange juice, sweet & sour, and grenadine.

TROPICAL SENSATION \$13.50

Fruit juices and a float of strawberry purée tops off this tasty combination of vodka, rum and banana liqueur.

PIÑA COLADA \$13.50

The best Piña Colada you've ever had. Our original recipe is made from scratch daily.

HAWAIIAN SUNBURN \$13.50

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

TROUBLE \$13.50

We start with our very own Piña Colada recipe add banana liqueur and dark rum.

DOUBLE TROUBLE \$15.00

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

MANGO MOJITO \$14.00

The classic Mojito cocktail is a sweet and citrusy drink made with fresh mint, mango, and white rum.

LAVA FLOW \$13.50

A frozen favorite! Piña Colada layered with strawberry purée

MAUI THYME LEMONADE \$13.50

Vodka, mango purée, lemonade and fresh thyme shaken and served on the rocks!

SPIRITS

KETEL ONE
KETEL ONE CITRON
TITOS
CAPTAIN MORGAN
BACARDI
MALIBU
JAMESON
CROWN ROYAL

JACK DANIELS
JIM BEAM
PATRON
CASAMIGOS
JOSE CUERVO
BOMBAY
TANQUERAY

SCAN HERE FOR OUR
30 DRAFT BEERS



CANS & BOTTLES

DOMESTIC \$8 EACH

Coors Light • Michelob Ultra

IMPORT

Corona \$9 • Heineken 0.0 (Non-Alc) \$7

CIDER & SELTZER \$8 EACH

Angry Orchard • White Claw

WINE

CHARDONNAY

6oz \$9 • 9oz \$12 • Bottle \$28

CABERNET SAUVIGNON

6oz \$9 • 9oz \$12 • Bottle \$28

PINOT GRIGIO

6oz \$9 • 9oz \$12 • Bottle \$28

PINOT NOIR

6oz \$9 • 9oz \$12 • Bottle \$28

CHAMPAGNE

Glass \$8 • Bottle \$24

SMOOTHIES (NO ALCOHOL)

PICK YOUR FAVORITE \$8 EACH

Vanilla, Chocolate, or Oreo, (dairy)
Mango, Strawberry, or Raspberry (fruit)

SODA & JUICES

\$4 EACH, INCLUDES REFILLS

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Root Beer,
Unsweetened Iced Tea, Coffee, Decaf Coffee.

\$5 EACH

Orange, Pineapple, Cranberry, Guava

CHEESEBURGER IN PARADISE IS A STATE OF MIND®