

# CHEESEBURGERS

CHEESEBORGERS	
Our Signature blend of ribeye, chuck, and premium ground beef. All Cheeseburgers are cooked medium, served on a Brioche (Sub Gluten-Free bun \$2), and served with fries (Upgrade to Onion Rings \$5, Side Salad \$4, or Side Caesar \$5	Bun
CHEESEBURGER IN PARADISE® The one, the only, the original five napkin cheeseburger! colby Jack cheese, mayo, lettuce, tomato and onion.	\$18.5
<b>STEAKHOUSE BURGER</b> Swiss cheese, sautéed mushrooms drizzled with our house made A1-aioli, arugula, tomato and pickled red onion. Served with our crispy fries drizzled with our house made spicy fry sauce. <i>Add Bacon \$2.50 or Sautéed onions \$2</i>	\$19.5
<b>ISLAND STYLE CHEESEBURGER</b> Colby Jack cheese, mayo, teriyaki glazed grilled pineapple topped with green onion, fresh avocado, lettuce and tomato. <i>Add Jalapeños \$2 or Bacon \$2.50</i>	\$19.5
<b>THE ALI'I CHEESEBURGER</b> Colby Jack cheese, mayo, crispy bacon topped with a fried egg, lettuce, tomato and onion. <i>Add Avocado \$2.50 or Sautéed onions \$2</i>	\$20
IT'S ALL GOOD! CHEESEBURGER Colby jack cheese, Swiss cheese, mayo, crispy bacon, sautéed mushrooms topped with house made guacamole, lettuce, tomato and onion. <i>Add Sautéed onions \$2 or Jalapeños</i> \$2	\$21
BBQ BACON CHEESEBURGER Colby Jack cheese, crispy bacon, GIANT onion ring drizzled with BBQ sauce, lettuce and tomato. Add Grilled Pineapple \$2 or Avocado \$2.50	\$19
MORE WAYS FOR US TO MAKE A BUCK! Bacon \$2.50 • Sautéed Onions \$2 • Avocado \$2.50 • Guacamole \$2.50 • Fried Egg \$2 • Colby Jack or Swiss Cheese \$1.50 Feta Cheese Crumbles \$2.50 • GIANT Onion Ring \$3 • Jalapeños \$2 • Sautéed Mushrooms \$2 • Grilled Pineapple \$2	

STARTERS				
Jumbo chicken wings tossed in your choice of Buffalo, BBQ or Teriyaki Sauce. Topped with green onions. <i>Add Fries \$6 or Onion Rings \$8</i>		<b>COCONUT SHRIMP</b> Lightly breaded and rolled in shredded coconut, fried golden brown and drizzled with a soy glaze and sweet chili sauce. <i>Add Fries \$6 or Onion Rings \$8</i>	\$17	
<b>GARLIC HUMMUS</b> Savory garlic hummus topped with feta cheese and served with pita bread, carrot, and celery sticks	\$15	ONO ONION RINGS Our crispy onion rings served with ranch	\$14	
SA	<b>ALA</b>	DS		
MAHI SALAD Grilled or blackened mahi, mixed greens, pickled red onions, pineapple, candied macadamia nuts tossed in Teriyaki dressing	\$22	<b>CHICKEN CAESAR</b> Grilled or blackened chicken, romaine lettuce and parmesan cheese tossed in a traditional caesar dressing with a garlic herb crostini.	\$19	
and topped with black sesame seeds. <b>STEAK CAESAR</b> Grilled or blackened steak, romaine lettuce and parmesan cheese tossed in a traditional caesar dressing with a garlic herb crostini.	\$19	<b>FRUIT &amp; GRAIN</b> Mixed greens, romaine, pineapple, fresh strawberries, candied macadamia nuts, farro, onion and Feta cheese crumbles. Served with our house made Strawberry balsamic vinaigrette. <i>Add Mahi \$10 or Chicken \$6</i>	\$19	
NOT CHI	EES	SEBURGERS		
		ee bun \$2), and served with fries, unless stated otherwise de Salad \$4, or Side Caesar \$5)		
<b>LOCO MOCO</b> Our beef patty topped with two eggs any style, brown gravy, sautéed onions. Served on a bed white rice and topped with green onions. <i>Add Sautéed Mushrooms \$2 or Beef Patty \$6</i>	\$18	<b>ISLAND STYLE FISH TACOS</b> 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.(Sub Fries \$4)	\$21	
THE BEYOND BURGER®	\$19	Add Avocado \$2.50 or Guacamole \$2.50		
uicy plant-based patty, Feta cheese crumbles, mayo, arugula cossed with pineapple vinaigrette,pickled red onions, and tomato. Add Grilled Pineapple \$2 or Guacamole \$2.50		MAHI SANDWICH Choice of grilled or blackened mahi. mac nut pesto mayo, grilled pineapple, arugula, and pickled red onion.	\$22	

## MEDITERRANEAN TURKEY BURGER

Mediterranean turkey patty, feta cheese crumbles, garlic aioli, arugula, tomato and onion. *Add Bacon \$2.50 or Avocado \$2.50* 

Add Avocado \$2.50 or Guacamole \$2.50

tomato, and onion.

CHICKEN BACON SWISS SANDWICH

Gilled or Blackened Chicken, Swiss cheese, mayo, bacon, lettuce,

\$18

\*\*An 18% gratuity will be added for parties of 6 or more\*\*

\$19

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





# TROPICALS

#### MAUI MAI TAI \$13

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

#### PLANTERS PUNCH \$13

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

# **TROPICAL SENSATION \$13**

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

#### PIÑA COLADA \$13

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

#### HAWAIIAN SUNBURN \$13

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

#### TROUBLE \$13

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

#### DOUBLE TROUBLE \$14

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

## BLUE HAWAII \$13

This one's for Elvis! Light rum, blue curacao, and pineapple juice, served on the rocks.

#### MANGO MOJITO \$13

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

#### LAVA FLOW \$13

A frozen favorite! Piña Colada layered with strawberry purée

#### MAUI THYME LEMONADE \$13

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 JIM BEAM PATRON CASAMIGOS JOSE CUERVO BOMBAY TANQUERAY

#### DRAFT

WAIKIKI BREWING CO. 16oz \$7.50 • 20oz \$9.50 Aloha Spirit Blonde Ale • Craft Light Lager • Hana Hou Hefe Skinny Jeans IPA • Black Strap Molasses Porter

CRAFT

16oz \$8 • 20oz \$10 Sierra Nevada Hazy Little Thing IPA • Lagunitas IPA Sam Adams Boston Lager • Heinekin • Guinness • Modelo

DOMESTIC

16oz **\$7 · 20**oz **\$9** Budweiser • Bud Light • Coors Light

CANS & BOTTLES

**DOMESTIC \$7 EACH** Miller Lite • Michelob Ultra

IMPORT

Corona \$8 • Heineken 0.0 (Non-Alc) \$7

CIDER & SELTZER \$7 EACH Angry Orchard Hard Cider Ola Hard Seltzer Ola Hard Tea White Claw

# WINE

CHARDONNAY 6oz \$8.00 • 9oz \$11 • Bottle \$28

**PINOT GRIGIO** 6oz \$8.00 • 9oz \$11 • Bottle \$28

CABERNET SAUVIGNON 6oz \$8.00 • 9oz \$11 • Bottle \$28

**PINOT NOIR** 6oz \$8.00 • 9oz \$11 • Bottle \$28

CHAMPAGNE Glass \$8.00 • Bottle \$22.00

# 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