

WESTIN

Eat Well



Breakfast

Available from 6:30AM to 10:30AM.** Dial Service Express®

Entrées

ISLAND FRUIT PLATE 18

Pineapple, Papaya, Strawberry, Cantaloupe, Seasonal Selection

HOUSE MUESLI 15

A Blend of Whole Grain Oats, Raisins, Dried Cranberries, and Almonds
Choice of Soy, Whole or Low Fat Milk or Greek Yogurt

STEEL CUT OATMEAL 15

Strawberries, Island Bananas, Mauna Kea Resort Honey, Big Island Macadamia Nuts

BELGIAN WAFFLES 28

House made Whipped Crème, Strawberries, Butter, Maple Syrup or Coconut Syrup

PANCAKES 25

Choice of Banana, Buttermilk, Whole Wheat or Gluten-free Pancakes; Sweet Butter, Hilo Sweet Potato Sauce, Maple or Coconut Syrup

HAPUNA EGGS BENEDICT* 30

English Muffin, Carved Ham, Poached Eggs, Hollandaise Sauce

THREE EGG OMELET* 29

Choice of 4 Ingredients: White Onions, Green Onions, Mushrooms, Ham, Bacon, Tomatoes, Bell Peppers, Spinach, Cheddar or Swiss Cheese;
Choice of Brown Rice, White Rice or Hash Browns

HAPUNA IRON MAN* 29

Organic Salmon, Wilted Garden Kale, Spinach, 'Ulu (Breadfruit) and Chickpea Hash Patties, Egg White Scramble, Island Avocado

LOCO MOCO* 28

Grilled 7 oz. Island Grass Fed Beef Patty, Fried Egg, Brown Gravy, Garlic Sautéed Mushrooms, Steamed Rice

TWO EGG BREAKFAST* 28

Eggs "Any Style"
Choice of Ham, Crispy Bacon, Grilled Portuguese or Link Sausage;
Choice of Brown Rice, White Rice or Hash Browns

AMERICAN COMPLETE BREAKFAST 32

Juice or Fruit Plate, Breakfast Pastries or Toast, Eggs Any Style, Choice of Meat,
Choice of Brown Rice, White Rice or Hash Browns
Coffee or Hot Tea

Side Orders

1/2 BIG ISLAND PAPAYA 8

TOAST 5

Served with Butter and Preserves
White, Whole Wheat, Rye,
Kulina Lani Ulu Sourdough, English Muffin

YOGURT 8

Low Fat Plain, Vanilla, Strawberry Banana, Peach, Blueberry

ANAHOLA GRANOLA 8

WITH ISLAND BANANAS AND STRAWBERRIES +5

GREEK YOGURT 8

BIG ISLAND PORTUGUESE SAUSAGE 10

CRISPY BACON 10

ONE EGG ANY STYLE 5

BROWN OR WHITE RICE 8

Eat Well Menu

Our Westin Eat Well Menu offers a selection of nutritious dishes, handcrafted by our Chef with guests' well-being in mind. From flexible portion sizes to mindfully selected ingredients, this special menu offers a variety of healthier choices to help you eat well, for you.

AVOCADO TOAST

Half 17.00 | Full 23.00

Ulu Sourdough, Baby Tomatoes, EVOO, Ricotta Cheese, Toasted Walnuts, Baby Cress

ACAI BOWL

Half 13.00 | Full 22.00

Anahola Granola, Sweet Potato, Mauna Kea Resort Honey, Blueberries, Unsweetened Coconut, Toasted Macnuts, Strawberries, Bananas

BLUEBERRY PANCAKES

Half 18.00 | Full 25.00

Mixed Berries, Coconut Flakes, Acai Sauce



OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

**Enjoy breakfast longer on weekends – turn to our Westin Weekend Breakfast Menu page for details.

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

A delivery charge of \$8.00, plus service charge of 21% and sales tax will be added.

16% of the service fee is paid to employees, 5% + delivery charge are allocated for costs or expenses other than wages and tips.

Breakfast

Available from 6:30AM to 10:30AM. Dial Service Express®.

Breads + Pastries

FRESH BAKERY BASKET 12

Assortment of Danish, Muffins and/or Croissants

Westin Fresh by The Juicery

Westin Fresh by The Juicery offers a menu of nourishing, revitalizing juices and smoothies curated by the experts at The Juicery.

Papaya, Pineapple, Mint 10

Watermelon, Basil 10

Lychee, Banana, Pineapple, Vanilla Smoothie 10

Strawberries, Banana, Goji Berry, Coconut Milk 10

Coffee + Tea

ESPRESSO 6 9

SPECIALTY COFFEES 8

BREWED KONA COFFEE BLEND

Small 10

Large 15

FRENCH PRESS 100% KONA COFFEE 15

ASSORTED TAZO TEAS 8

Earl Grey, China Green Tips, Zen

Decaffeinated: Passion, Refresh Mint, Chamomile

Beverages

JUICE 8

Orange, Pineapple, Guava, Apple, Cranberry, V8, Tomato

ASSORTED SODA 6

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Mist Twist, Club Soda, Ginger Ale, Tonic Water

HAPUNA TROPICAL ICED TEA 6

MILK 6

Whole, 2%, Skim, Soy

BOTTLED WATER, STILL

Small 6

Large 12

BOTTLED WATER, SPARKLING

Small 6

Large 12

Westin Weekend Breakfast Menu

Weekends last longer at Westin hotels, with extended breakfast hours.** Whether you sleep in and slow down or jump-start your day with a WestinWORKOUT®, you can dine at your own pace.

Available from 6:00AM to 3:00PM. Dial O.

LOCO MOCO* 28

Grilled 7 oz. Island Grass Fed Beef Patty, Fried Egg, Brown Gravy, Garlic Sautéed Mushrooms, Steamed Rice

ISLAND FRUIT PLATE 18

Pineapple, Papaya, Strawberry, Cantaloupe, Seasonal Selection

HOUSE MUESLI 15

A Blend of Whole Grain Oats, Raisins, Dried Cranberries, and Almonds
Choice of Soy, Whole or Low Fat Milk or Greek Yogurt

BELGIUM WAFFLES 28

Whipped Crème, Strawberries, Butter, Maple or Coconut Syrup

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

A delivery charge of \$8.00, plus service charge of 21% and sales tax will be added.

16% of the service fee is paid to employees, 5% + delivery charge are allocated for costs or expenses other than wages and tips.

Lunch

Available from 10:30AM to 5:30PM. Dial Service Express®

Appetizers

COCONUT SHRIMP 21
Guava Cocktail Sauce, Hapa Curry

WILD CAUGHT AHI SASHIMI* 22
Fresh Ahi, Pickled Ginger, Soy, Wasabi

CHICKEN WINGS 20
Choice of BBQ, Buffalo or Korean

EDAMAME POT STICKERS 17
Spicy Soy Dipping Sauce, Cabbage Slaw

Soups and Salads

DAILY CHEF INSPIRED SOUP OF THE DAY 9

TOSS ISLAND GREENS 16
Island Mixed Greens, Cucumbers, Carrots,
Tomatoes Red Wine Vinaigrette or Creamy Herb Dressing

CAESAR SALAD 17
Kamuela Romaine, Crispy Garlic Croutons,
Parmesan Cheese, House Anchovy Dressing
WITH CHICKEN* +6

CHINESE CHICKEN SALAD 21
Punachicks Chicken, Chopped Island Romaine,
Kekela Farms Purple Won Bok, Edamame Cashews, Oranges,
Hoisin Balsamic Dressing

Eat Well Menu

Our Westin Eat Well Menu offers a selection of nutritious dishes, handcrafted by our Chef with guests' well-being in mind. From flexible portion sizes to mindfully selected ingredients, this special menu offers a variety of healthier choices to help you eat well, for you. Available from 10:30AM to 10:00PM. Dial Service Express®.

AHI POKE BOWL
Half 19.00 | Full 25.00
Wild Caught Ahi, Sweet Onion, Avocado, Kukui Nut, Brown Rice

HILO HEARTS OF PALM "CEVICHE" GF, V+
Half 15.00 | Full 21.00
Baby Tomatoes, Kamuela Romaine, Bell Peppers, Avocado, Crispy Corn Chips,
Island Citrus Vinaigrette

HUMMUS PLATE V+
Half 14.00 | Full 19.00
House Made Ulu Hummus, Grilled Pita, Kalamata Olives, Raw Garden Vegetables

ADD TO ANY SALAD
Chicken Breast, Crispy Fried Tofu 11.00
Tiger Shrimp 13
Fresh Catch, Sashimi, Poke 20.00



OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

A delivery charge of \$8.00, plus service charge of 21% and sales tax will be added.

16% of the service fee is paid to employees, 5% + delivery charge are allocated for costs or expenses other than wages and tips.

Entrées

TURKEY CLUB SANDWICH 19
Herbed Focaccia, Smoked Turkey, Kamuela Tomatoes, Crispy Bacon, Island Avocado

NAUPAKA BURGER 25
Parker Ranch Beef Patty, Toasted Brioche Bun, Smoked Meat Jam, Swiss Cheese

JUMBO HOT DOG 15
Eisenberg Black Angus Dog, Sweet Bun, French Fries

THE "IMPOSSIBLE BURGER" 24
Veggie "Meat" Patty, Whole Wheat Kaiser, Lettuce, Kamuela Tomatoes, Onion

KONA LONGBOARD LAGER FISH AND CHIPS 28
Crispy Fries, Tartar Sauce, Lemon Wedges

BIG ISLAND STYLE SAIMIN 22
Sun Noodles, House Cured Pork Belly, Soft Poached Egg, Sliced Scallions, Crispy
Nori, Fish Cake

Sides

FRENCH FRIES 10
SWEET POTATO FRIES 10
GREEN SALAD 8
BROWN OR WHITE RICE 6
SWEET POTATO SALAD 8

AHI TATAKI
Half 17.00 | Full 22.00
Seared Wild Ahi, Kaiware Sprouts, Radish, Garden Citrus Sauce

QUINOA BOWL GF, V+
Half 15.00 | Full 21.00
Roasted Veggies, Yuzu-Soy Tahini Dressing

NAUPAKA "DAN DAN" NOODLES V+
Half 15.00 | Full 21.00
Sun Noodle Ramen, Island Grown Chinese Cabbage, Spicy Veggie "Meat" Sauce,
Roasted Peanuts

Dinner

THURSDAY - MONDAY DINNER MENU

Available from 5:30PM to 10:00PM. Dial Service Express®.

Appetizers

SAUTÉED KAUAI SHRIMP 25
Arugala, Paquillo Pepper Sauce

WILD CAUGHT AHI SASHIMI 22
Fresh Ahi, Pickled Ginger, Soy Wasabi

ISLAND BBQ GLAZED BEEF OR VEGETABLE SKEWERS 23
Big Island Fiddlehead Fern Salad, Crispy Garlic, Citrus Herb Vinaigrette

BRAISED CLAMS WITH WILD BOAR SAUSAGE 29
Garden Chili, Polenta Croutons

Soup & Salad

SOUP OF THE DAY 9

TOSS ISLAND GREENS 17
Island Mixed Greens, Cucumbers, Carrots, Tomatoes, Citrus Dressing or Red Wine Vinaigrette

GREEK SALAD 19
Kamuella Tomatoes, Peppers, Kalamata Olives, Feta Cheese

Entrees

PUNA CHICKEN 52
Roasted Potatoes, Sautéed Local Vegetables

WILD CAUGHT ISLAND CATCH 58
Steam Rice, Grilled Asparagus, Roasted Corn Relish

GRILLED 10 OZ. NY STEAK 47
Butter Whipped Potatoes, Grilled Asparagus, Bordelaise Sauce

LINGUINI WITH POMODORO SAUCE 28
Parmesan Cheese

Sandwiches

PARKER RANCH BURGER 25
Grass Fed Beef Patty, Choice of Cheddar or Swiss Cheese, Brioche Bun, Tomatoes, Red lettuce, Sliced Red Onion, French Fries

JUMBO HOT DOG 15
Eisenberge Black Angus Dog, Sweet Bun, Pickle, French Fries

THE "IMPOSSIBLE BURGER" 24
Veggie "Meat Patty", Whole Wheat Kaiser, Tomatoes, Lettuce, Onion, French Fries

FRESH CATCH SANDWICH 30
Grilled Wild Catch, Toasted Brioche Roll, House Tartar, Lettuce, Onion, Kamuella Tomatoes, French Fries

Desserts

LILIKO'I CHEESECAKE 12
Fresh Fruit, Mango Sauce

TIRAMISU 14
House Lady Fingers, Mascarpone, Chocolate Hazelnut Shavings

FRUIT PLATE 15
Seasonal Fresh Fruit, Greek Yogurt, Mauna Kea Resort Honey

HAPUNA DARK CHOCOLATE, CHOCOLATE CHIP COOKIE 10
Served with Milk

SELECTION OF TROPICAL DREAMS ICE CREAM AND SORBETS 12

Sides

FRENCH FRIES 10

WHITE RICE 6

MASH POTATO 10

GRILLED ASPARAGS 10

SAUTÉED BROCCOLINI 10

GREEN SALAD 8

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

A delivery charge of \$8.00, plus service charge of 21% and sales tax will be added.

16% of the service fee is paid to employees, 5% + delivery charge are allocated for costs or expenses other than wages and tips.

Dinner

TUESDAY & WEDNESDAY DINNER MENU

Available from 5:30PM to 10:00PM. Dial Service Express®.

Appetizers

EDAMAME POT STICKERS 16
Spicy Soy Dipping Sauce, Cabbage Slaw

POKE STACK 25
Wild Ahi Poke, Spicy Mayo, Tobiko, Nori, Kabayaki, Avocado, House Sweet Potato Chips

WILD CAUGHT AHI SASHIMI 22
Fresh Ahi, Pickled Ginger, Soy Wasabi

ISLAND BBQ GLAZED BEEF SKEWERS 16
Pickled Green Papaya, Crispy Garlic

COCONUT SHRIMP 21
Guava Cocktail Sauce, Hapa Curry

Soup & Salad

SOUP OF THE DAY 8

TOSS ISLAND GREENS 17
Island Mixed Greens, Cucumbers, Carrots, Tomatoes, Citrus Dressing or Red Wine Vinaigrette

CAESAR SALAD 17
Kamuela Romaine, Crispy Garlic Croutons, Parmesan Cheese, House Anchovy Dressing

TOSSED GRILLED CHICKEN COBB SALAD 23
Cherry Tomatoes, Avocado, Eggs, Blue Cheese, Bacon

Entrees

PAN ROASTED CHICKEN 42
Mashed Potatoes, Sautéed Vegetables, Pan Jus

WILD CAUGHT ISLAND CATCH 45
Steamed Rice, Grilled Asparagus, Island Corn Relish

GRILLED 10 OZ. NY STEAK 47
Butter Whipped Potatoes, Grilled Asparagus, Green Peppercorn Sauce

LINGUINI WITH POMODORO SAUCE 28
Parmesan Cheese, House Made Meatballs

SOBA NOODLE STIR FRY 28
Island Vegetables, Mushroom Stirfry Sauce, Tofu

Sandwiches

PARKER RANCH BURGER 25
Grass Fed Beef Patty, Choice of Cheddar or Swiss Cheese, Brioche Bun, Tomatoes, Red lettuce, Sliced Red Onion, French Fries

JUMBO HOT DOG 15
Eisenberge Black Angus Dog, Sweet Bun, French Fries

THE "IMPOSSIBLE BURGER" 24
Veggie "Meat Patty", Whole Wheat Kaiser, Tomatoes, Lettuce, Onion, French Fries

FRESH CATCH SANDWICH 30
Grilled Wild Catch, Toasted Brioche Roll, House Tartar, Lettuce, Onion, Kamuela Tomatoes

Desserts

LILIKO'I CHEESECAKE 12
Fresh Fruit, Mango Sauce

TIRAMISU 14
House Lady Fingers, Mascarpone, Chocolate Hazelnut Shavings

FRUIT PLATE 15
Seasonal Fresh Fruit, Greek Yogurt, Mauna Kea Resort Honey

HAPUNA DARK CHOCOLATE, CHOCOLATE CHIP COOKIE 10
Served with Milk

SELECTION OF TROPICAL DREAMS ICE CREAM AND SORBETS 12

Sides

FRENCH FRIES 10

WHITE RICE 6

MASH POTATO 10

GRILLED ASPARAGUS 10

SAUTÉED BROCCOLINI 10

GREEN SALAD 8

SWEET POTATO SALAD 8

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

A delivery charge of \$8.00, plus service charge of 21% and sales tax will be added.

16% of the service fee is paid to employees, 5% + delivery charge are allocated for costs or expenses other than wages and tips.

Eat Well Menu For Kids

Discover kids' meals that are as delicious as they are nutritious with the Westin Eat Well Menu for Kids, developed with SuperChefs™ to make kids and parents happy. Dial Service Express®.

Breakfast

Available from 7:00AM to 10:30AM*.

PANCAKE LOLLIPOPS 12

Low Fat Yogurt, Fresh Fruit Salad
Maple Syrup 


BUILD YOUR OWN GRANOLA PARFAIT 15

Greek Yogurt, Anahola Granola, Strawberries, Raspberries and Blueberries 

BABY SPINACH & CHEESE OMELET 13

Served with Fresh Fruit Salad 

PEANUT BUTTER AND BANANA SANDWICH 12

Whole Wheat Bread, Seasonal Fruit 

Lunch

Available from 10:30AM to 5:30PM.

DR. GREG'S DECONSTRUCTED CAESAR SALAD 12

Grilled Chicken, Greens, Parmesan Crisp, Croutons, Bacon Bits and Caesar Dressing 

FISH TACO 15

Lean Wild Catch Fish, Tomato, Lettuce, Grilled Corn, Pico De Gallo 

CHICKEN WRAP 12

Carrots, Cucumber, Bell Peppers and Avocado 


ASIAN STYLE SALMON WITH SOBA NOODLES 14

Pan Roasted Salmon, Carrots, Peppers, Onions, Sesame Seeds 

CHICKEN STIR FRY 13

Brown Rice, Farmer's Market Vegetables 

CHICKEN QUESADILLA 12

Black Beans, Rice, House Salsa 

Dessert

Available from 10:30AM to 10:00PM.

FRUIT KABOBS 8

Fresh Fruit Skewers, Greek Yogurt
House Made Cornbread Cookie

COOKIE AND SORBET 8

Lemon Cookie, Fresh Fruit
Choice of Sorbet

Dinner

Available from 5:30PM to 10:00PM.

DR. GREG'S DECONSTRUCTED CAESAR SALAD 12

Grilled Chicken, Greens, Parmesan Crisp, Croutons, Bacon Bits and Caesar Dressing 

CHICKEN STIR FRY 13

Brown Rice, Farmer's Market Vegetables 

KEIKI MACARONI CHEESE 12

Elbow Macaroni, Cheese Sauce

CHICKEN PARMESAN 12

Crispy Chicken Tenders, House Tomato Sauce

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

A delivery charge of \$8.00, plus service charge of 21% and sales tax will be added.

16% of the service fee is paid to employees, 5% + delivery charge are allocated for costs or expenses other than wages and tips.

 This recipe has been created and tested in the SuperChefs kitchens by the SuperChefs kids.

Sleep Well Menu

Enjoy these nutritious selections 1–2 hours before bedtime to enhance your rest and enrich your well-being.

*Available 24/7. Dial Service Express®.

***GRILLED PINEAPPLE SALAD** 18

Watercress, Lime Vinaigrette, Avocado

***SEARED AHI AVOCADO SANDWICH** 22

Edamame Hummus

***CITRUS SHRIMP AND SOBA NOODLE SALAD** 20

Mixed Greens, Orange, Cilantro, Avocado, Orange Truffle Vinaigrette

***BEDTIME SNACK** 6

Cherry Walnut Oat Muffin

HERBAL TEA 8

Unwind and re-center with a cup of naturally caffeine-free herbal tea, featuring a proprietary blend of aromatic herbs designed to promote relaxation and restful sleep

Whether you're adjusting to a new time zone or recovering from your travels, restful sleep is the key to renewal. These selections are packed with amino acids, vitamins and minerals that promote sound sleep, including:

TRYPTOPHAN

Boosts serotonin production and enhances sleepiness

MELATONIN

Resets sleep-wake cycles, combating jet lag and improving sleep quality

THIAMIN

Important B vitamin that helps improve sleep patterns

MAGNESIUM & POTASSIUM

Electrolytes often lost during travel that help promote sleep and prevent insomnia

FOLATE

Helps fight fatigue during the day and promotes sound sleep at night

SEROTONIN

Promotes relaxation and induces sleepiness



OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

A delivery charge of \$8.00, plus service charge of 21% and sales tax will be added.

16% of the service fee is paid to employees, 5% + delivery charge are allocated for costs or expenses other than wages and tips.

Beverages

Non-alcoholic beverages available 24/7.

Alcoholic beverages available from 10:00AM to 5:00PM. Dial Service Express®.

Non-Alcoholic Beverages

JUICE 6

Orange, Pineapple, Guava, Apple, Cranberry, V8, Tomato

ASSORTED SODA 5

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Mist Twist, Club Soda, Ginger Ale, Tonic Water

HAPUNA TROPICAL ICED TEA 5

MILK 6

Whole, 2%, Skim, Almond, Soy

BOTTLED WATER, STILL

Small 5
Large 7

BOTTLED WATER, SPARKLING

Small 5
Large 7

SUGAR FREE RED BULL 6

Alcoholic Beverages

Cocktails

BLOODY MARY 15

"ON THE ROCKS" MAI TAI 15

"ON THE ROCKS" MANGO DAIQUIRI 15

"ON THE ROCKS" MARGARITA 15

MIMOSA - Choice of Orange or Guava 14

Sparkling Wines

MIONETTO, PROSECCO 11 42

Veneto, Italy

FAIRE LA FÊTE, CREMANT DE LIMOUX 12 54

Limoux, France

COLLET 'ART DECO' 1^{ER} CRU 130

Champagne, France

VEUVE CLICQUOT 163

Champagne, France

LOUIS ROEDERER 'CRISTAL' BRUT 410

Champagne, France

White Wines

PIGHIN PINOT GRIGIO 11 50

Friuli, Italy

CASAL GARCIA VINHO VERDE 12 54

Monterey, California

DR. LOOSEN 'BLUE SLATE' RIESLING KABINETT 73

Mosel, Germany

WHITEHAVEN SAUVIGNON BLANC 15 68

Marlborough, New Zealand

DUCKHORN SAUVIGNON BLANC 65

Napa Valley, California

J VINEYARDS 'BLACK LABEL' CHARDONNAY 15 58

California

ROMBAUER CHARDONNAY 125

Carneros, California

KISTLER 'LES NOISETIERS' CHARDONNAY 200

Sonoma Coast, California

ORIN SWIFT 'MANNEQUIN' 18 94

Sonoma Coast, California

Rosé Wines

FLEUR DE PRAIRIE 14 63

Cotes de Provence, France

Red Wines

SIDURI PINOT NOIR 16 72

Santa Barbera, California

FRANÇOIS LABET PINOT NOIR 20 85

Ile de Beauté, Corsica, France

FINCA DECERO REMOLINOS VINEYARD MALBEC 56

Mendoza, Argentina

ROMBAUER ZINFANDEL 20 115

California

ANCIENT PEAKS CABERNET SAUVIGNON 15 68

Paso Robles, California

PENFOLDS 'BIN 389' CABERNET-SHIRAZ 25 137

South Australia

**FOR A FULL LIST OF WINES AVAILABLE FROM MERIDIA
PLEASE CALL SERVICE EXPRESS®**

Domestic

BUDWEISER 8

BUD LIGHT 8

COORS LIGHT 8

Domestic Premium

BLUE MOON BELGIAN WHITE 9

MICHELOB ULTRA 8

SAMUEL ADAMS BOSTON LAGER 9

Local Microbrew

KONA BREWING COMPANY LONGBOARD LAGER 9

KONA BREWING COMPANY BIG WAVE GOLDEN ALE 9

MAUI BREWING COMPANY BIKINI BLONDE ALE 9

Import Premium

HEINEKEN 9

CORONA 9

STELLA ARTOIS 9

MODELO ESPECIAL 9

Non-Alcoholic

ATHLETIC BREWING UPSIDE DAWN GOLDEN ALE 8

ATHLETIC BREWING RUN WILD IPA 8

STELLA ARTOIS LIBERTE 8

Cider

ANGRY ORCHARD HARD CIDER 9

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

A delivery charge of \$8.00, plus service charge of 21% and sales tax will be added.

16% of the service fee is paid to employees, 5% + delivery charge are allocated for costs or expenses other than wages and tips.