

# TROPICAL DRINKS \$9.00

## 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.

## 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.

## BLUE HAWAII

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

## MOJITO

A Classic Mojito! Made with Fresh Mint, Limes, and Light 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!

# ISLAND STYLE STARTERS™

## SESAME SEARED AHI\*

14.99

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!

## HOUSE MADE NACHOS™

13.99

Fresh Corn Tortilla Chips topped with Shredded Lettuce, Melted Colby Jack Cheese, Pico de Gallo, Jalapenos, Sour Cream and Guacamole. *Choice of Ground Beef, Chicken or Kalua Pork*

## ISLAND STYLE CALAMARI BITES™

11.99

House Breaded Calamari Steak and Fresh Hawaiian Pineapple Cubes deep fried 'til golden brown. Served with Pineapple Sweet Chili Sauce.

## POLYNESIAN COCONUT SHRIMP™

11.99

Made "Hawaiian Style", lightly breaded, rolled in Shredded Coconut and served with Mango Chutney.

## CHICKEN WINGS

10.99

Crispy Chicken Wings, tossed with your choice of: Buffalo, Sweet and Tangy Barbecue, or Teriyaki Sauce. Served with Ranch Dressing and crunchy Celery.

## KALUA PORK AND CABBAGE WONTONS™

9.99

Our Kalua Pork and chopped Cabbage stuffed in Wontons with Cilantro and Green Onion. Topped with a Sesame Ginger Glaze.

## GUACAMOLE AND CHIPS

9.99

Our Homemade Guacamole and Salsa served with our fresh Corn Tortilla Chips.

## CHEESE FRIES

8.99

A great Snack to have while sipping a Mai Tai and listening to our Rock N Roll!  
*Top with Chili & Diced Onions for 2.00*

## ONO ONION RINGS™

7.99

"Ono" in Hawaiian means delicious! Our Gourmet Onion Rings have a flaky breading that you won't forget.

## ISLAND SWEET POTATO WAFFLE FRIES

7.99

Crispy, Sweet and Savory. Be careful, these can become addictive!

## OUR FAMOUS SEASONED FRIES

5.99

A Basket Big Enough for the whole table!



## Gift Cards Available!

Accepted at all Cheeseburger Restaurants

For a list of locations to to [www.cheeseburgerland.com](http://www.cheeseburgerland.com)

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

**A L O H A S P O K E N H E R E ®**

Nov 2014 CIP Waikiki

# FIRST, A WORD ABOUT OUR CHEESEBURGERS™

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

*Our 100% Angus Beef 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 Salt & Pepper Buns. All Cheeseburgers are cooked to Medium.*

**Sub Turkey Burger 1.00, Sub Kobe Burger\* 3.00**

**Add Your Favorite! Fries 2.49 Onion Rings, Sweet Potato Waffle Fries, or Side Salad 2.99**

## **CHEESEBURGER IN PARADISE®\*◇ 10.99**

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.

◇(Gluten Free Option, Served on a Gluten Free Bun for \$1.00)

**Upgrade Your Cheeseburger with any of these Add-Ons for 2.00 each.**

*Swiss, Blue Cheese, Bacon, Avocado, Mushrooms, Guacamole, Banana Peppers, Jalapenos, Grilled Pineapple, Fried Egg, Chili, or Sauteed Onions*

**Try our Premium Add-Ons of Kalua Pork or Pastrami 3.00**

### **CHEESEBURGER OF THE MONTH™\***

Specialty Cheeseburgers created just for you! Ask Your Server for Details!

**15.99**

### **PASTRAMI CHEESEBURGER\***

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

**14.99**

### **"IT'S ALL GOOD!"™\***

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

**14.99**

### **CHEESEBURGER ISLAND STYLE™\***

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

**13.99**

### **BBQ BACON CHEESEBURGER™\***

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

**12.99**

### **BLUE BANANA CHEESEBURGER™\***

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

**12.99**

### **CALIFORNIA CHEESEBURGER\***

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.

**12.99**

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

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

**13.99**

### **CHEESEBURGER BABIES™\* (2-3.50Z BURGERS)**

What are they? They're Two Little Cheeseburger In Paradise®, served on Ciabatta Bread topped with Grilled Onions.

**10.99**

### **CHEESEBURGER CHALLENGE™\***

Three Burger Patties, Swiss & Colby Jack Cheese, Thousand Island, Mayonnaise, Sauteed Onions, Fried Egg, Bacon, Kalua Pork, Sauteed Mushrooms, Jalapenos, Lettuce, Tomato, Pickles on a Salt & Pepper Bun. Surrounded By A Big Pile Of Chili Cheese Fries, and topped with Onion Rings. Medic Available on Request! Turns out you CAN have it all! Finish the whole thing in 20 minutes or less and it's FREE!

**29.99**

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

**A L O H A S P O K E N H E R E®**

Nov 2014 CIP Waikiki

# SANDWICHES

**Add Your Favorite!** Fries 2.49 Onion Rings, Sweet Potato Waffle Fries, or Side Salad 2.99

## **KALUA PIG SANDWICH™**

Kalua Pork hand rubbed with Hawaiian Sea Salt before roasting all day.

Served with Sesame Mayo on a grilled Salt & Pepper Bun topped with fresh Pineapple Coleslaw. We Love The Pig!

**11.99**

## **CHIPOTLE BLACK BEAN CHEESEBURGER**

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.

**11.99**

## **HAWAIIAN STYLE CHICKEN SANDWICH™**

Our gourmet Chicken Breast hot off the griddle served with Melted Swiss Cheese, Grilled Pineapple, and Teriyaki Sauce on a Whole Wheat Bun.

**11.99**

## **SPICY CHICKEN SANDWICH™**

Our 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! **◇ (Gluten Free Option, Served on a Gluten Free Bun for \$1.00)**

**11.99**

## **REUBEN SANDWICH**

Thinly sliced Pastrami, Sauerkraut, Swiss Cheese, and Thousand Island Dressing served piping hot between two slices of grilled Rye Bread.

**11.99**

## **GARDENBURGER®**

An Amazing blend of Vegetables, Grains, Low-Fat Mozzarella, Cheddar Cheese, and Seasonings with Colby Jack Cheese and Smokey Mayo on a Whole Wheat Bun.

**10.99**

## **MAUI B. L. T. A. SANDWICH™**

Just the way you like it. Five slices of crispy Bacon, Lettuce, Tomato, and Avocado with Mayo on a Salt & Pepper Bun.

**9.99**

## **JUMBO CHILI DOG**

A Quarter Pound All Beef Hot Dog topped with Chili Con Carne and Onions.

**9.99**

# FANTASTIC FISH™

Seafood Items Served with Pineapple Coleslaw

## **SEARED AHI SANDWICH\*◇**

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 a Salt & Pepper Bun with Sesame Mayonnaise and Cilantro-Macadamia Nut Pesto.

**◇ (Gluten Free Option, Served on a Gluten Free Bun for \$1.00)**

**14.99**

## **POLYNESIAN COCONUT SHRIMP AND FRIES™**

Made "Hawaiian Style", lightly breaded and rolled in Coconut.

Served with Mango Chutney.

**14.49**

## **ISLAND FISH TACOS™**

Two grilled Flour Tortillas stuffed with crispy breaded Fish, Shredded Cabbage, Colby Jack Cheese, Pico de Gallo, and our own zesty Jalapeno Mayonnaise.

Served with Chips and Salsa! Ole! **Mahi Mahi Upgrade 2.50**

**12.99**

## **ALOHA FISH AND FRIES™**

Tasty Flaky White Fish lightly battered and fried. Served with Seasoned Fries.

**13.49**

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

**A L O H A S P O K E N H E R E ®**

Nov 2014 CIP Waikiki

# SENSATIONAL SALADS™

## SESAME CRUSTED AHI SALAD\*

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.

15.99

## KAPALUA KOBBI SALAD™

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)

13.99

## CAESAR SALAD WITH GRILLED CHICKEN

Crisp Romaine Lettuce tossed with Croutons, Parmesan Cheese and a Classic Caesar Dressing, topped off with a Sliced Grilled Chicken Breast. *Substitute Polynesian Coconut Shrimp for 2.00*

13.99

## CHEESEBURGER TACO SALAD™

Crisp shredded lettuce piled high on a bed of Refried Beans, topped with your choice of Ground Beef, Grilled Chicken or Kalua Pork. Served with shredded Colby Jack Cheese, Guacamole, Pico de Gallo, and Sour Cream. Comes in a Fresh Flour Tortilla Shell Bowl!

13.99

## JUST DESSERT

Big Enough to Share!

### MAUI MUD PIE™

Kona Coffee Ice Cream covered with Chocolate Fudge on an Oreo Cookie Crust and topped with Whipped Cream and Macadamia Nuts. Save room... You're going to need it!

9.99



## BREAKFAST

SERVED DAILY FROM 7:00-11 AM



5.99\*

Breakfast Special  
2 Eggs, Hashbrowns, and Toast.  
Add Coffee for 2.00

5.50\*

Bloody Marys & Mimosas  
\*(breakfast hours only)

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

ALOHA SPOKEN HERE®

June 2015 CIP Waikiki

# BEER ON TAP

## DOMESTIC DRAFT \$5.75/16OZ. \$7.00/20OZ.

### **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.

## CRAFT DRAFT \$6.75/16OZ. \$8.25/20OZ.

### **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.

### **SHOCK TOP** (5.2% ABV)

A Belgian-style wheat ale with orange, lemon, lime, and coriander. Naturally cloudy with a light golden color and smooth finish.

### **SIERRA NEVADA KELLERWEISS** (4.8% ABV)

A very traditional Bavarian Style Weissbier, fermented in open tanks. A hazy Wheat Ale with full, fruity aroma and notes of spicy clove and banana bread contributed by the specialty yeast strain.

### **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)

This beer has a lot more hop character and maltiness than the international pilsners and lagers that later were adapted from this style. Still crisp and refreshing, but without being light on flavor.

### **LOST COAST TANGERINE WHEAT** (5.5% ABV)

Lost Coast Tangerine Wheat combines Lost Coast Harvest Wheat with natural tangerine flavors. Brewed with a combination of wheat and crystal malts, and finished with Perle hops.



**ANY DOMESTIC OR CRAFT DRAFT BEER  
IN OUR SOUVENIER TIKI BEER GLASS  
ONLY \$13.95\***

(\*Glass only \$10.00)



### **WAIKIKI BREWING COMPANY™ BLONDE ALE™** (4.62% ABV)

Light crystal and two row malts combine to make 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.

### **WAIKIKI BREWING COMPANY™ ROTATING TAP**

Ask your server to learn about the current offering!

## PREMIUM CRAFT DRAFT \$8.00/14.75 OZ.

### **WEST COAST IPA** (8.1% ABV) Double/Imperial IPA.

A hop forward double IPA typical of West Coast breweries. Simcoe brings tropical and grapefruit zest, Columbus adds hop pungency, Centennial for pine notes, Citra for citrus zest and Cascade for floral aroma are layered throughout the brewing process.

### **BELCHING BEAVER**

### **PEANUT BUTTER MILK STOUT** (5.3% ABV)

This dark, creamy stout is like a dark chocolate peanut butter cup in a glass. Rolled oats and Lactose add to the creamy body of this beer while aromas of roasted buttery peanuts and chocolate are in every sip. Silver Medal – World Beer Championships 2014

### **GOOSE ISLAND SOPHIE** (6.5% ABV)

A sparkling Belgian Style Farmhouse Ale aged in wine barrels with an abundance of hand-zested orange peel. Spicy white pepper notes contrast the citrus tartness. The light, refreshing, creamy vanilla finish will excite those fond of Champagne.

### **WOODCHUCK PEAR CIDER** (4.0% ABV)

A naturally fermented and gluten free pear cider. Light, crisp, refreshing, and pale in color.

## SEASONAL DRAFT

### **SAMUEL ADAMS SEASONAL**

Ask your server to learn about the current offering!

### **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!

# BOTTLED BEER

## DOMESTIC BOTTLE BEER \$5.75

### **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 \$7.00

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

*A Pale Lager that is somewhat lighter than traditional beers, with a crisp and refreshing taste.  
This light, dry beer has pleasant malt and hop notes with a round, dry finish.*

### **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 \$7.00

### **ALOHA LAGER** (4.8% ABV)

*A Hawaiian take on a European Continental Pilsner, or a classic 'green bottle' beer. This light-bodied, straw colored lager features a mild bitterness and a dry, spicy finish.*

### **DESCHUTES CHAINBREAKER WHITE IPA** (5.6% ABV)

*Brewed with wheat and pilsner malt; this IPA displays citrus aroma from Cascade and Citra hops that meld with the esters of Belgian yeast. A thirst quenching hopped-up beer with enough IBUs to warrant the IPA name.*

### **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. The fragrant bouquet and spicy flavor are the results of the generous use of Cascade hops.*

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

*A hop forward American Pale Ale that showcases Cascade hops. Amber in color, with caramel malt notes and floral hop aroma. A great tasting, naturally brewed beer 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 the use of tropical passion fruit.*

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

*A smooth, full-bodied Nut Brown Ale, lightly hopped with a hint of roasted and crystal 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. A hint of Fuji apples adds a layer of complexity and brings out a fresh apple aroma and slightly sweet, ripe apple flavor.*

## WINE BY THE GLASS

**6oz Pour \$6.75**

Mirassou Chardonnay Mirassou Cabernet

Mirassou Merlot Mirassou Pinot Noir

Ecco Domani Pinot Grigio

# SMOOTHIES, SOFT DRINKS, & MORE

*Strawberry*  
*Mango*  
*Raspberry*  
*Banana*  
*Chocolate*  
*Oreo Cookie*  
*Pineapple*

*Coke*  
*Diet Coke*  
*Sprite*  
*Root Beer*  
*Ginger Ale*  
*Pink Lemonade*  
*Iced Tea*

**Bottled Water**  
*Fiji*  
*San Pellegrino*

**Hot Beverages**  
*Regular Coffee*  
*Decaf Coffee*  
*Hot Tea*



## JUST DESSERT

**Big Enough to Share!**



### MAUI MUD PIE™ 9.99

Kona Coffee Ice Cream  
covered with Chocolate Fudge  
on an Oreo Cookie Crust  
and topped with Whipped Cream  
and Macadamia Nuts.

Save Room... You're going to need it!



**Get any Soda  
in a Souvenir  
Changecolor Mug  
for Only \$10.00**

**Get any Hot Beverage  
in a Souvenir  
Coffee Mug  
for Only \$10.00**