

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 CHEESE FRIES

12.99

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!

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.

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

*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 Cheeseburger Wailea

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 WITH AN ATTITUDE™* ◆

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™*

15.99

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

PASTRAMI CHEESEBURGER*

14.99

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

"IT'S ALL GOOD!"™ *

14.99

We start with our original Cheeseburger with an Attitude™, then add Sauteed Mushrooms, three strips of Bacon, another slice of Cheese (this time Swiss), and crown it with a scoop of Guacamole.

CHEESEBURGER ISLAND STYLE™*

13.99

Try our juicy Cheeseburger with an Attitude™, made Island Style with fresh Kalua Pork, Grilled Pineapple, and our Hawaiian Teriyaki Sauce.

BBQ BACON CHEESEBURGER™ *

12.99

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

BLUE BANANA CHEESEBURGER™ *

12.99

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

CALIFORNIA CHEESEBURGER *

12.99

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.

"LOCO MOCO" *

13.99

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

CHEESEBURGER BABIES™* (2-3.5oz BURGERS)

10.99

What are they? They're Two Little Cheeseburger with an Attitude™, served on Ciabatta Bread topped with Grilled Onions.

CHEESEBURGER CHALLENGE™*

29.99

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!

*Consuming raw or under cooked meat 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 Cheeseburger Wailea

SANDWICHES

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

KALUA PIG SANDWICH™

11.99

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!

CHIPOTLE BLACK BEAN CHEESEBURGER

11.99

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.

HAWAIIAN STYLE CHICKEN SANDWICH™

11.99

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

SPICY CHICKEN SANDWICH™ ◆

11.99

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)

REUBEN SANDWICH

11.99

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

GARDENBURGER®

10.99

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.

MAUI B. L. T. A. SANDWICH™

9.99

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

JUMBO CHILI DOG

9.99

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

FANTASTIC FISH™

Seafood Items Served with Pineapple Coleslaw

SEARED AHI SANDWICH* ◆

14.99

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)

POLYNESIAN COCONUT SHRIMP AND FRIES™

14.49

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

ISLAND FISH TACOS™

12.99

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*

ALOHA FISH AND FRIES™

13.49

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

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A L O H A S P O K E N H E R E ® Nov 2014 Cheeseburger Wailea

SENSATIONAL SALADS™

SESAME CRUSTED AHI SALAD*

16.99

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.

KALBI SHORT RIB SALAD

16.99

Korean Style Boneless Short Ribs marinated, grilled and served on a bed of Cabbage, Mixed Greens, Red Bell Peppers, Tomatoes, Onions, Cilantro, Green Onion, and Black Sesame Seeds, tossed in a Oriental Dressing.

KAPALUA KOBBLAD™ ♦

13.99

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)

CAESAR SALAD WITH GRILLED CHICKEN

13.99

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

CHEESEBURGER TACO SALAD™*

13.99

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!

ENTREES

FETTUCCINI ALFREDO WITH BLACKENED CHICKEN

16.99

Cajun Blackened Chicken, Diced Tomatoes, Green Onions, Fettuccini Pasta, tossed in an Alfredo Sauce. *Substitutue Blackened Shrimp for 2.00*

KALBI SHORT RIBS PLATE

16.99

Korean Style Short Ribs marinated, grilled and served on a bed of Sticky White Rice, with a scoop of Macaroni Salad on the side.

CHICKEN STIR FRY

15.99

A medley of Seasonal Veggies stir fried with Chicken and our own Spicy Stir Fry Sauce, served on a bed of Sticky White Rice. *Substitutue Pan Seared Shrimp for 2.00*

KALUA PIG PLATE

14.99

An Island Style portion of our Hawaiian Sea Salt Rubbed Kalua Pork. Served over a bed of Sticky Rice, with a scoop of Macaroni Salad on the side.

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A L O H A S P O K E N H E R E®

Nov 2014 Cheeseburger Wailea

BEER ON TAP

Domestic \$6.00/16oz. \$7.25/20oz. Local/Craft \$7.00/16oz. \$8.50/20oz.

PRIMO ISLAND LAGER (4.7% ABV)

*An American Lager with a balance more toward malt flavor.
Brewed with sugarcane in addition to grains.*

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.



**ANY DRAFT BEER IN OUR
SOUVENIER TIKI BEER GLASS**

ONLY \$13.95*

(*Glass only \$10.00)

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.

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.

HAPPY HOUR

3:00pm till 5:00pm

\$5.00

Well Drinks

Draft Beers

\$4.00

House Wines

\$5.00

Mai Tais & Pina Coladas

BOTTLED BEER

DOMESTIC \$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 \$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.

GUINNESS (4.1% ABV)

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

STELLA ARTOIS (5.2% ABV)

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

CRAFT \$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 melds with the esters of Belgian yeast. A thirst quenching hopped-up Wheat 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. (GLUTEN FREE)

WINES

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**