

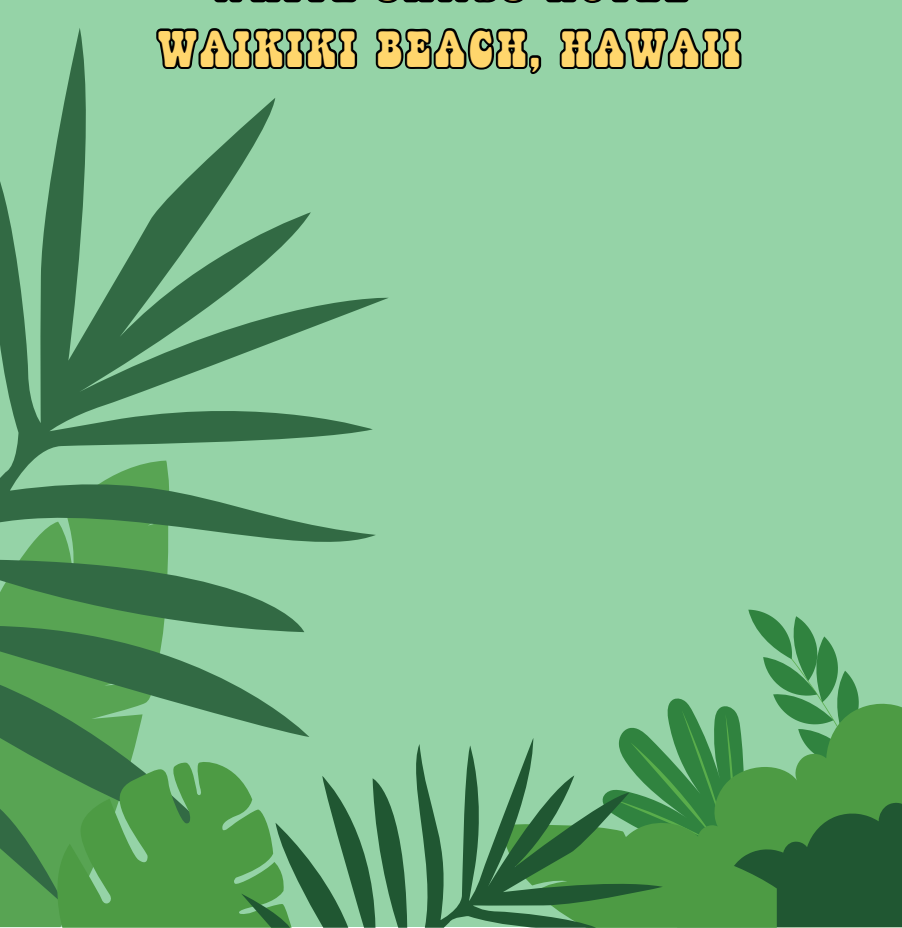


HEYDAY

Sip & Swing Bar
& Restaurant



WHITE SANDS HOTEL
WAIKIKI BEACH, HAWAII



Slushy Cocktails

\$16 Add a float + **\$4**

Agricole Piña Colada

Worthy Park rum bar silver, Agricole rum, Pineapple juice, Coconut

Rotating Classic

See Chalkboard

Poolside Cocktails

\$16

Swingin' 75

Valdo Prosecco, Ford's Gin, kalamansi, Dane's Tropical Gomme, li-hing mui

Upcountry

Locals Only Vodka, Aperol, Angelino, Strawberry, lemon, Valdo Prosecco

Upside Down Pineapple

Mount Gay Rum, Planteray Stiggin's rum, pineapple, lime, Dane's cane sugar

Literary Device

Kuleana Hui Hui Rum, Giffards Grapefruit, cherry liquor, Dane's Falernum, Lime

When Life Gives You Mangos

Botanist Gin, Machu Pisco, Suze, Mango shrub, lime, Dane's cane syrup

Too Many Moons

Lalo Tequila, lilikoi, falernum, orgeat, lemon

Zicatela Lifeguard

Agave de Cortez Mezcal, coconut, habañoero, pineapple, orange

The Sea Word

Penelope Bourbon, amaro, orange/pineapple, lemon, tiki bitters, house cherry vermouth float

Mauka to Mai Tai

\$17

Beachside Mai Tai

Brugal 1888 rum, orgeat, Giffards Tripple Sec, orange, pineapple, lime, topped with our blend of Lemon Hart dark rum float

1944 Mai Tai

Worthy Park Select rum, Martinique Agricole rhum, dry curaçao, orgeat, lime

Mai Monkey Tai

Koloa Rum, Kuleana rum, Kō Hana Kea Agricole, banana, Cointreau, orgeat, lime

Cool kid Mai Tai

Worthy Park over-proof rum, Gran Classico bitter, grapefruit, Cointreau, orgeat, lime



Zero Proof Cocktails

\$10

Chaising Dreams

N/A bitter aperitif & fresh pineapple juice

Dormant Lava Flow

Strawberry, coconut, lime, ume, soda

Stay Gold

Lilikoi, falernum, orgeat, mint,
lemon, soda

Wine

Glass **\$12**

Bottle **\$49**

Tiny bubbles

Prosecco by VALDO from Italy

Whites & Rose

Pinot Gris by KINGS RIDGE OR

Sauvignon Blanc by MATUA NZ

Chardonnay by HEAD HIGH Napa CA

Rosé by PEYRASSOL Provence

Reds

Red Blend by HIGHLANDS 41 Pasa Robles

Cabernet Sauvignon SAN SIMEON Pasa Robles



Beer

Draft

Hana Koa Light | **8**

Hana Koa I.P.A. | **10**

Hana Koa Seasonal | **10**

Canned Beer

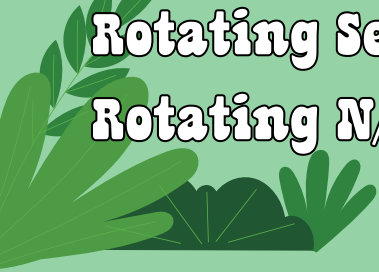
Easy Rider | **6**

Light Beer | **6**

Hana Koa Seasonal 16oz | **10**

Rotating Seltzer | **7**

Rotating N/A Beer | **6**



Captain's Rum



Hawaii

Ko Hana Kea | 12
Ko Hana Koho | 16
Koloa Kauai White | 12
Koloa Kauai Spiced | 12
Kuleana Hui Hui | 12
Kuleana Nanea | 12
Kuleana Hokulei | 18
Kuleana Agricole | 15

Jamaican

Smith & Cross Traditional Jamaican | 12
Worthy Park 109 | 12
Appleton Estate Reserve 8 yr | 11
Appleton Estate Rare Casks 12 yr | 15

Dominican Republic

Brugal Anejo | 11
Brugal 1888 Gran Reserva | 13
Brugal Maestro Reserva | 50

Haiti

Rhum Barbancourt 8 yr | 13

Martinique

Clement VSOP | 13
Clement Private Cask | 25
Rhum JM 50%ABV | 12
Rhum JM XO Panama-Pacific 3 YR | 14

Barbados

The Real McCoy 5YR | 12
The Real McCoy 12YR | 17
The Real McCoy 14YR | 21

Guyana

El Dorado 5 yr | 12
El Dorado 8 yr | 13
El Dorado 15 yr | 17

Venezuela

Santa Teresa 1796 | 13
Diplomatico Reserva Exclusiva | 14

Other Unique Blends

Plantarey 3 Stars | 10
Plantation O.F.T.D 69% ABV | 12
Plantations Stiggin's Fancy Pineapple | 12





Kitchen Open Everyday

12pm to 9pm

Tupus

House Made Dips | 14

Tzatziki yogurt, sweet pepper hummus, lemon garlic hummus, warm pita bread, cucumbers, & carrots

EXTRA PITA OR VEGGIES \$3

Tempura Green Beans | 14

Korean Gochujang aioli

Edamame | 9 🌶️

House made pad Thai sauce topped with crushed peanuts

Goopy cheesy toast | 10

Toasted hoagie, parmesan, Swiss, fontina, tomato jam **ADD BACON \$2**

Fries | 7

Loaded Fries | 13

CURRY STYLE - Japanese curry with carrots & potato

K-POP STYLE - cheese sauce, gochujang aioli, fried kimchi **OR**

POUTINE STYLE - loco-moco gravy, & feta

Ceviche | 14

Shrimp, house pico de gallo, lime, homemade chips

Grilled Coconut Shrimp | 17

Garlic butter, pineapple cilantro dressing
toasted coconut, lime & siracha

Poke Tacos | 17

Two tacos, marinated local fish, rice, onion nori wrap

Korean Tacos | 17

Two tacos, Beef bulgolgi, fried kimchi, rice, nori wrap

Thai Larb Lettuce Cups | 17

Minced pork, lime juice, chili flakes, crispy rice, toasted peanuts in a cup of butter lettuce

Southwest Spring Roll | 17

Chipotle chicken, southwest salsa blend, chipotle crema

Fried Chicken | 17

Boneless chicken thighs with Korean "yum yum" sauce



Salads

ADD PROTEIN TO ANY SALAD:

Grilled Shrimp \$12 | Mahi \$12 | Ahi \$15 |
Bacon \$3 | Grilled or Crispy Chicken \$12 |
9oz. Ribeye Steak \$20 |

Small Green Mix | 8



Mixed greens, choice of òlena vinaigrette or kalamansi dressing

Kale | 18



tomato, cucumber, radicchio, red onion, Korean pear, toasted almonds, feta, kalamansi dressing

Local Leaf Blend | 16



Organic keiki greens, shaved fennel, carrots, radish, cherry tomatoes, pepita seeds, 'òlena vinaigrette

Rice

Shrimp Fried Rice | 18

Shrimp, Garlic, Cilantro, Green Onions, Red Chilli, Egg

Seared Ahi | 24

Ponzu, wasabi, sesame, ginger, & sweet Maui onions, furikake rice

Ribeye Steak | 26

9oz ribeye pupu style, crispy shallots, house steak sauce, white rice

Kalbi Katsu | 24

4 oz Breaded Kalbi Beef & Pork Patties, Japanese Curry with Carrots and Potatoes, furikake rice

Extra patty +5 Add an Egg +3

Loco-Moco | 18

4 oz patty, over easy egg, ribeye gravy, crispy shallots, & togarashi, white rice

Noodles

Cold Vermicelli | 24

Rice Noodles in a Vietnamese chilled broth, Pork Char Siu, 2 Crispy Veggie Spring Rolls, Carrots, Cucumber, Mint

"Mac" Salad | 12

Macaroni noodles & sweet potato mash, soft boiled Egg, togarashi, lemon zest crispy taro chips, Bacon

Sides

White Rice | 3 Kimchi | 3



Buns & Bread

Add a small side \$5:
Fries, Green Salad, Mac Salad

Chef's Burger | 18

6oz chef's special blend of beef and pork patty, cheddar cheese, lettuce, sliced tomatoes, crispy shallots, onions, kimchi mayo & toasted bun

Bacon +3 Egg +3 Avocado +3

Double patty & cheese +6

Smash Burger | 16

Two 2oz beef and pork patty, American cheese, lettuce, sliced tomatoes, onion, remoulade, on a toasted bun

Bacon +3 Egg +3 Avocado +3

Four 2 oz patties & cheese +6

Build-a-Glizzy (Hotdog) | 12

Ketchup, Mustard, Mayo, Gochujang Aioli

Grilled Onions | Raw Onion's | Relish

Jalapeno's | Sauerkraut | Pickel's

Bacon +3 Chili +3 Cheese +3 Kimchee +3

Grilled Teri Chicken | 20

Avocado, grilled pineapple, lettuce, sesame aioli & toasted brioche bun

B.L.T | 16

Thick cut Bacon, Sour dough, Tomato, Lettuce, and house made dressing

Extra Bacon +3 Egg +3 Avocado +3

Grilled Chicken +3

Tuna Melt | 16

Tuna salad with celery, apple, red onion, and dill, toasted sourdough bread & Swiss cheese

Bacon +3 Avocado +3 Lettuce & Tomato +3

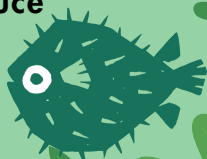
Mahi Mahi | 17

Tartare sauce, cheddar, lettuce, sliced tomato & toasted brioche bun Avocado +3

Sweets

Banana Lumpia | 12

Vanilla ice cream & chocolate sauce



Happy Hour

Daily 12-6

DRINKS

- Well shot | 8
- Highball | 8
- Margarita | 10
- Daiquiri | 10
- Moscow Mule | 10
- Old Fashioned | 10
- Hana Koa Light Draft | 6
- Can Beer of the Day | 5
- Glass of Wine | 8

PUPU'S

- House Made Dips | 10
- Tempura Green Beans | 10
- Edamame | 6
- Goosey cheesy toast | 7
- Fries | 5
- K-Pop Fries | 8
- Poutine Fries | 8
- Ceviche | 10
- Grilled Coconut Shrimp | 14
- Poke Tacos | 14
- Korean Tacos | 14
- Thai Larb Lettuce Cups | 14
- Southwest Spring Roll | 14
- Fried Chicken | 14

Check Chalkboard
for Specials
and
Cocktail of the Day