



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

Upcountry

Pau 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 Nanea 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

Divino Mezcal, coconut, habañoero, pineapple, orange

The Sea Word

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

Oldboy

Bruichladdich Ladie, coconut, pineapple, herbal liquor, Falernum, mint, lime

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

Flor de Cana 12 yr, Smith & Cross, Martinique aged Agricole rhum, dry curacao, 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 **\$14**

Bottle **\$56**

Tiny bubbles

Rotating Prosecco

Whites & Rose

Pinot Gris by KINGS RIDGE OR

Sauvignon Blanc by MATUA NZ

Chardonnay by DROP OF SUNSHINE Napa CA

Rosé by PEYRASSOL Provence

Reds

Red Blend by HIGHLANDS 41 Pasa Robles

Cabernet Sauvignon RABBLE Pasa Robles



Beer

12 oz. \$6

Coors Light

Modelo Especial

Sapporo

Ola Brew Ma'A Lager

Lagunitas Daytime IPA

Dogfish Head 60 Min IPA

Surfside Green Tea & Vodka

Surfside Arnold Palmer & Vodka

High Noon Seltzer

Heineken N/A

16 oz. \$9



Hana Koa Light

Hana Koa I.P.A.

Hana Koa Seasonal

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

Mount Gay Black Barrel | 12
Mount Gay XO | 17
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 | 15

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

EXTRA PITA OR VEGGIES \$3

Tempura Green Beans | 15

Korean Gochujang aioli

Edamame | 10 🌶️

House made Pad Thai sauce topped with crushed peanuts

Goosey Cheesy Toast | 12

Toasted hoagie, parmesan, Swiss, fontina, tomato jam **ADD SALAMI \$4**

Fries | 7 Loaded Fries | 15

POUTINE STYLE - loco-moco gravy, & feta

CHILI CHEESE - chili, cheese sauce, green onions

Homemade Chips & Salsa | 7

Ceviche | 15

Shrimp, house pico de gallo, lime, homemade chips

Crab Rangoon | 17

Crab, cream cheese, green onion, Thai chili sauce

Grilled Coconut Shrimp | 17

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

Fish Tacos | 17

Two tacos, Fried Mahi, Chipotle Slaw, corn tortilla

Thai Larb | 17

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

SPICE LEVEL 1-5

Southwest Spring Roll | 17

Chipotle chicken, southwest 🌶️ salsa blend, chipotle crema

Fried Chicken | 17

Boneless chicken thighs with Korean "yum yum" sauce or BBQ or Ranch





Burgers

Add a small side \$5: Fries or Green Salad

Bacon +3 Egg +3 Avocado +3

Double patty & cheese +6

Western BBQ Bacon Burger | 18

6oz beef, cheddar cheese, bacon, fried shallots
bbq on a toasted bun

Smash Burger | 16

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

Sandwiches

Add a small side \$5:

Fries, Green Salad

Grilled Teri Chicken | 18

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

B.L.T | 18

Thick cut Bacon, Sourdough, Tomato, Lettuce,
and house made dressing

Extra Bacon +3 Chicken +3 Egg +3 Avocado +3

Tuna Melt | 18

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

Bacon +3 Avocado +3 Lettuce & Tomato +3

Italian Sandwich | 20

Prosciutto, Salami, Lettuce, Mozzarella, Sun
Dried Tomato, Shallot, House Dressing, on a
Toasted Sour Dough

French Dip Sandwich | 20

Roast Beef, Provolone, Fried Shallots,
Horseradish Chive Creme Fraiche, Aioli on a
Toasted Hoagie served with Rosemary Au Jus





Build-a-Salad

Local Leaf Blend | 16

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

ADDITIONS:

Avocado \$3 | Grilled Shrimp \$12 | Mahi \$15
| Ahi \$18 | Bacon \$3 | Grilled or Crispy
Chicken \$15 | 9oz. Ribeye Steak \$25 |

Rice

Shrimp Fried Rice | 21

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

Seared Ahi | 28

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

Ribeye Steak | 43

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

Loco-Moco | 20

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

Poke Bowl | 24

Local I'a Ahi, house Shoyu sauce, green onions, ginger, white rice

Something Sweet

Banana Lumpia | 12

Ice Cream | 6

Consuming raw or undercooked meats, seafood, shellfish, or eggs can increase your risk of foodborne illness



Happy Hour

Daily 12-6

DRINKS

- Well shot | 8
- Highball | 8
- Margarita | 10
- Daiquiri | 10
- Moscow Mule | 10
- Old Fashioned | 10
- C.O.T.D. | 10
- Rotating Slushie | 12
- All 12 oz. can Beer | 5
- Glass of Wine | 8

PUPU'S

- House Made Dips | 11
- Tempura Green Beans | 11
- Goosey cheesy toast | 9
- Loaded Fries | 11
- Ceviche | 12
- Grilled Coconut Shrimp | 14
- Crab Rangoon | 14
- Mahi Mahi Tacos | 14
- Thai Larb Lettuce Cups | 14
- Southwest Spring Roll | 14
- Fried Chicken | 14

*Check Chalkboard
for Specials
and
Cocktail of the Day*