

# HEYDAY

Sip & Swing  
Bar &  
Restaurant



WAIKIKI BEACH, HAWAII  
WHITE SANDS HOTEL

# Slushy Cocktails

**\$16**

## Agricole Piña Colada

Worthy Park rum bar silver, Ko Hana  
Kea, Pineapple juice, Coconut

## Rotating Special

Add a dark rum float +\$4

# Poolside Cocktails

**\$16**

## Swingin' 75

Prosecco, gin, kalamansi, lilikoi, li-hing mui

## Zicatela Lifeguard

Mezcal, coconut, habañero, pineapple, orange

## Upside Down Pineapple

Blend of rums, pineapple, lime, cane sugar

## Literary Device

Kuleana Hui Hui Rum, Giffards Pamplemousses,  
cherry liquor, Sugar Cane Dane's Falernum, Lime

## Too Many Moons

Tequila, lilikoi, falernum, orgeat, lemon

## The Sea Word

Bourbon, amaro, falernum, orange,  
lemon, tiki bitters

# Mauka to Mai Tai

**\$17**

## Beachside Mai Tai

Aged Dominican rum, orgeat, curaçao,  
orange, pineapple, lime, topped with our  
Heyday dark rum float

## 1944 Mai Tai

Aged Jamaican rum, Martinique Agricole  
rhum, dry curaçao, orgeat, lime

## Mai Monkey Tai

Big Island Mamaki tea-infused Kuleana rum,  
aged Hawaiian Kohana Agricole, banana,  
orange, orgeat, lime

## Cool kid Mai Tai

Aged over-proof Jamaican rum, Gran Classico  
bitter, pamplemousse, orange, orgeat, lime



# 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

Michelob Ultra | 5

Hana Koa I.P.A. | 10

Rotating N/A Beer | 6

# 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

# 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

## 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
- 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

- Plantation 3 Stars | 10
- Plantation Fiji | 12
- Plantation O.F.T.D 69% ABV | 12
- Plantations Stiggin's Fancy Pineapple | 12
- Plantation Xaymaca Special Dry | 14
- Plantation Isle of Fiji | 12



**Kitchen Open 12pm to 9pm**

# Cook-off

**TWO COOKS...TWO APPETIZERS...ONE WINNER**

**Tio's Empanadas | 16** 🌶️

Ono, tomato, epazote, masa, pickled red onion & habanero

**Southwest Spring Roll | 16**

chipotle chicken, corn, black beans, bell peppers, garlic, onions, spinach, jalapeno

## Pupus

**House Made Dips | 14**

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

**Tempura Green Beans | 14**

Korean Gochujang aioli

**Edamame | 11** 🌶️

House made pad Thai sauce topped with crushed peanuts

**Goopy cheesy toast | 10**

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

**Ceviche | 14** 

Shrimp, house pico de gallo, lime, homemade chips

**Grilled Coconut Shrimp | 18**

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

**Seared Ahi | 20**

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

**Korean Tacos | 17**

Two Beef bulgolgi, fried kimchi, rice, nori wrap **ADD SPICY KIMCHI SALSA \$1** 🌶️

**Fried Chicken | 17**

Boneless chicken thighs with choice of honey mustard or Korean "yum yum" sauce

**Fries | 7**

**Loaded Fries | 13**

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

**POUTINE STYLE** - loco-moco gravy,  
mushrooms, & feta

**Ribeye Steak | 24**

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





# Rice, Salads, & Noodles

ADD PROTEIN TO ANY SALAD OR FRIED RICE:

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

**Small Green Salad | 8**  

Mixed greens, choice of 'ōlena vinaigrette or kalamansi dressing

**Kale Salad | 18**  

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

**Local Mix Salad | 16** 

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

**Mac Salad | 6**

Hawaiian style potato mac & bacon bits

**Fried Rice | 13**

Over-easy egg, ginger scallion or Kimchi fried rice

**Loco-Moco | 18**

4 oz patty, over easy egg, ginger scallion fried rice, ribeye mushroom gravy, crispy shallots, & togarashi

**White Rice | 3 Side Kimchi | 3**

## Noodles


**Shrimp Fettuccine | 24**

Spinach cream sauce, tomato, garlic grilled shrimp, with parmesan cheese

## Additional Sauces

\$ 1

spicy kimchi salsa or cheese sauce or gochujang aioli or "yum yum" sauce or honey mustard





# Sandwiches

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 +5

## 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

Double patty & cheese +5

## Grilled Teri Chicken | 20

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

## P.L.T | 20

Bake and Grilled Pork belly, Sour dough, Tomato, Lettuce, and house made dressing

Bacon +3 Egg +3 Avocado +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

## Warm Cookie | 10

Chocolate chip cookie, vanilla Ice Cream



# Happy Hours

Daily 12-6

FOOD

House made dips | 10

Tzatziki yogurt, sweet peppadew hummus, crostinis, cucumbers & carrots

Tempura green beans | 10

Deep fried with Korean gochujang aioli

Edamame | 7 

House made Pad Thai sauce, topped w/peanuts

Gooney Cheesy Toast | 7

Toasted hoagie, parmesan, Swiss, fontina, tomato jam

Fries | 5 Loaded Fries | 8

K-POP STYLE- fried kimchi, cheese sauce, remoulade & caramelized onions

OR

POUTINE STYLE- loco-moco gravy, feta cheese, mushrooms

Ceviche | 10 

Shrimp, house pico de gallo, lime, homemade chips

Coconut Shrimp | 14

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

Tio's Empanadas | 13 

Ono, tomato, epazote, masa, pickled red onion & habanero

Southwest Spring Roll | 13

chipotle chicken, corn, black beans, bell peppers, garlic, onions, spinach, jalapeno

Fried Chicken | 14

Boneless thighs Korean "yum yum" sauce

Korean Tacos | 14

Two Beef bulgolgi, fried kimchi, rice, nori wrap **ADD SPICY KIMCHI SALSA \$1** 

Banana Lumpia | 8

Vanilla ice cream & chocolate sauce

## DRINKS

WELL SHOT OR HIGHBALL 8

MARGARITA Lime, combier, agave, blanco 10

DAIQUIRI Lime, sugar, rum 10

MOSCOW MULE Lime, ginger, vodka 10

OLD FASHIONED Bitters, sugar, whiskey 10

HANA KOA LIGHT DRAFT 6

CAN BEER OF THE DAY 5

GLASS OF RED OR WHITE WINE 8