

Food + Drink

HOTEL RESTAURANTS

BLACK ROCK KITCHEN

Locally inspired menu utilizing Hawaii grown ingredients.

6:30 AM–11:00 AM, Daily

5:30 PM–9:00 PM, Daily

CLIFF DIVE GRILL

Tropical beverages, craft beers and casual fare.

The best spot to watch our iconic evening cliff dive ceremony.

11:00 AM–9:00 PM, Daily

TEPPAN-YAKI DAN

Contemporary Japanese cuisine grilled to perfection right before your eyes.

5:30 PM–9:00 PM, Tuesday–Saturday

MAI TAI BAR

Poolside bar serving tropical beverages and lunch.

10:00 AM–4:00 PM, Drink service daily

11:00 AM–3:00 PM, Food service daily

HANK'S HAUTE DOGS

Inventive hot dogs and French fries served poolside.

11:00 AM–3:00 PM, Daily

BLACK ROCK LOUNGE

Light pupus, craft cocktails, beer & wine.

5:30 PM–10:00 PM, Daily

IN-ROOM MENU

6:30 AM–11:00 AM, Daily

5:30 PM–10:00 PM, Daily

Dial 38052 to place your order.

Packaged in eco-friendly to-go containers, our menu options are prepared fresh with flavorful local ingredients. Designed to be travel-friendly, whether you choose to eat in-room or while out and about. Should you prefer traditional china and glassware, please request when placing your order. There is a 5.00 charge for traditional china and glassware.

BREAKFAST

6:30 AM–11:00 AM

Dial 38052 to place your order.

MAINS

Continental Breakfast

Petite sliced fruit plate, seasonal melons and berries, Maui Gold pineapple, assorted pastries to include: mini croissant, blueberry muffin, two mini fruit breakfast pastries, with butter and jams, freshly brewed Starbucks coffee or selection of hot Tazo herbal tea 16

American Breakfast*

Two farm fresh eggs prepared your way, choice of crisp bacon, pork link sausage, honey smoked ham or Portuguese sausage, and choice of chef's breakfast potatoes, hash brown potato or steamed white rice, served with your choice of toast 19

Three Egg Omelet*

Create your own three egg omelet with choice of four ingredients: diced ham, bell peppers, Maui onions, tomatoes, jalapeno peppers, sliced mushrooms, chopped spinach or shredded cheddar cheese, served with chef's breakfast potatoes and choice of toast 17, Additional toppings 0.50 each

Oriental Breakfast Box*

Grilled island Mahi-Mahi, fried farm fresh eggs, steamed white rice, spicy pickled cucumber, pork link sausage 20

Eggs Benedict*

Classic Eggs Benedict, Canadian bacon, hollandaise sauce, served on toasted English muffin with chef's breakfast potatoes 19

Hawaiian Sweet Bread French Toast

Crisp corn flake crust, maple butter-coconut glaze, Kula strawberries, freshly whipped sweet cream 17

Banana & Macadamia Nut Pancakes

Sliced apple banana, toasted macadamia nuts, sweet whipped butter, maple syrup 17

Hot Steel Cut Oats

Raisins, macadamia nuts, cinnamon, brown sugar & choice of milk 10

Lox & Bagels

Vine ripe tomato, sliced Maui onion, capers & cream cheese 15

Must be of legal drinking age to purchase and/or consume alcohol.

All prices in U.S. dollars. Prices subject to a 17% service charge and applicable government taxes.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact In-Room Dining.

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SIDES

Bakery Selection

Choice of two fresh baked pastries: banana bread, blueberry muffin, mini croissant, pecan roll or fruit Danish 7

Cold Cereal

Choice of Cheerios, Frosted Flakes, Corn Flakes, Raisin Bran or Fruit Loops 6
Add bananas or strawberries 3

Sliced Maui Gold Pineapple or Island Grown Papaya 6

Sliced Assorted Fruit Plate 9

Two Eggs Any Style* 5

Crisp Bacon, Pork Link Sausage, Portuguese Sausage or Honey Smoked Ham 6

Hash Brown Potatoes, Chef's Potatoes or Steamed White Rice 5

Toast, English Muffin or Bagel

Served with butter and fruit preserves 4

Yogurt

Assorted, fruit or low-fat 4

DRINKS

Chilled Juice

Choose from guava, apple, tomato, v-8, prune, cranberry or pineapple 7
Freshly squeezed orange or grapefruit juice 9

Island Fruit Smoothie

Low fat yogurt blended with bananas, strawberries, pineapples & honey 10

Blood Orange Mimosa

Glass 10

Bottle 40

Soft Drinks

Coca-Cola, Diet Coke, Sprite 5

Coffee & Tea

Starbucks Kopelani Blend Coffee, regular or decaffeinated

12 oz 4

20 oz 6

Espresso 8

Latte or Cappuccino 9

Double 11

Tazo Herbal Teas, regular or decaffeinated

12 oz 4

20 oz 6

Hot Chocolate (12 oz) 4

2%, Skim, Soy or Whole Milk 4

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DINNER

5:30 PM–10:00 PM

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BLACK ROCK KITCHEN PRESET MENUS

THREE COURSE 50

Waipoli Green Salad

Upcountry Kula lettuce, Hamakua cucumbers, vine ripe tomato, island passion fruit vinaigrette

Choice of Entree

Fresh Hawaiian Catch*

Grilled catch, fresh herb citrus butter, edamame & sweet Maui onion risotto, steamed asparagus, micro greens *or*

Herb Marinated Chicken Breast

Grilled double boneless breast of chicken, Upcountry Kula seasonal vegetables, herb roasted potato, natural chicken jus

Mango Cheesecake

Velvet cream mango cheesecake, macadamia nut tuile, mango coulis, vanilla sauce

FOUR COURSE 60

Black Tiger Shrimp Scampi*

Sauteed with roasted garlic, fresh herbs, white wine butter, fresh diced tomato, Hamakua mushrooms, angel hair pasta, basil oil

Caesar Salad

Tender hearts of romaine lettuce, tossed with Caesar dressing, roasted garlic croutons, cherry tomatoes, freshly grated parmesan cheese

Choice of Entree

Macadamia Nut Crusted Hawaiian Catch*

Lightly dusted with panko and macadamia nuts, sauteed, lilikoi butter sauce, stir-fry vegetables, angel hair pasta *or*

Braised Short Rib of Beef*

Chef's signature dish of fork tender boneless beef short ribs, roasted herb potatoes, tomato scallion relish

Flourless Chocolate Torte

Rich dark chocolate, gluten free flourless cake, fresh berries, chocolate, raspberry & vanilla sauce

SMALL PLATES

Ahi Sashimi*

Fresh Hawaiian tuna, served with wasabi, pickled ginger & soy 18

Shrimp Cocktail*

Chilled shrimp, Maui Gold pineapple salsa, traditional cocktail sauce 14

Panko Crusted Crab Cake*

Roasted corn relish, pesto, roasted tomato coulis, sweet potato strings 18

Kalua Pork Spring Roll

Crisp slow roasted pork, oriental vegetables, hot spicy Thai chili sauce 14

Marinated Grilled Vegetables

Seasonal squash, Japanese eggplant, sweet bell peppers, asparagus, Maui onion, Big Island mushrooms, angel hair pasta, roasted red pepper pesto 16

Tomato Basil Bisque

Roasted tomato bisque, creme fraiche, garlic crostini, crisp fresh basil 10

SALADS

Caesar Salad

Tender hearts of romaine lettuce, tossed with Caesar dressing, roasted croutons, cherry tomatoes, freshly grated parmesan cheese 11

Waipoli Green Salad

Upcountry Kula lettuce, Hamakua cucumbers, vine ripe tomato, island passion fruit vinaigrette 10

Additions

Grilled boneless chicken breast or grilled island Mahi-Mahi* 7

ENTREES

Macadamia Nut Crusted Hawaiian Catch*

Lightly dusted with panko and macadamia nuts, sauteed, lilikoï butter sauce, stir-fry vegetables, angel hair pasta 38

Black Tiger Shrimp Scampi*

Sauteed with roasted garlic, fresh herbs, white wine butter, fresh diced tomato, Hamakua mushrooms, angel hair pasta, basil oil 35

Braised Short Rib of Beef*

Chef's Signature Dish of fork tender boneless beef short ribs, roasted herb potatoes, tomato scallion relish 36

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Herb Marinated Chicken Breast

Grilled double boneless breast of chicken, Upcountry Kula seasonal vegetables, herb roasted potato, natural chicken jus 32

Upcountry Maui Vegetable Harvest

Oven roasted root vegetables, sauteed spinach, seasonal stir-fry oriental vegetables, Hamakua mushroom risotto, Maui onions, vegetable jus 31

SANDWICHES

Club House

Oven roasted turkey, hickory smoked bacon, lettuce, tomato, avocado, toasted whole wheat bread, served with Maui style potato chips 15

Grilled Chicken & Provolone

Boneless breast of chicken, sliced avocado, provolone cheese, toasted whole wheat bun, roasted red pepper aioli, served with French fries 16

Hawaii Rancher Beef Burger*

Grilled with lettuce, tomato, Maui onion, toasted brioche bun, choice of cheese or plain, served with French fries 18

Island Mahi-Mahi*

Grilled, Asian cole slaw, citrus-cilantro aioli, toasted bun, served with French fries 17

DESSERTS

Molokai Sweet Potato Mousse Cake

Light vanilla chiffon cake, coconut Haupia glaze, sweet potato mousse, toasted coconut, macadamia nut tuile, vanilla bean custard sauce, raspberry coulis 9

Tahitian Vanilla Bean Creme Brulee

Garnished with seasonal fresh fruit and berries 9

Mango Cheesecake

Velvet cream mango cheesecake, macadamia nut tuile, mango coulis, vanilla sauce 9

Flourless Chocolate Torte

Rich dark chocolate, gluten free flourless cake, topped with seasonal fresh berries, chocolate & vanilla sauce 9

Fruit Plate

Assorted sliced fruit 9

Lappert's of Hawaii Ice Cream

Chocolate, Vanilla Bean, Kona Coffee, Macadamia Nut 7

Lappert's of Hawaii Tropical Sorbet

Hayden Mango, Auntie Liliko'i's Passion Fruit 7

ALL DAY DINING

6:30 AM–11:00 AM/ 5:30 PM–10:00 PM

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SANDWICHES

Turkey Avocado Wrap

Herb-garlic tortilla wrap, chipotle-herb garlic cheese spread, cucumbers, tomatoes 12

Tuna Salad

Whole wheat bread, lettuce, tomato, sprouts 11

Roast Beef

French roll, lettuce, tomato, onion 12

Honey Cured Ham

Freshly baked large croissant, Swiss cheese 11

SALADS

Caesar Salad

Tender hearts of romaine lettuce, cherry tomatoes, parmesan cheese 10

Green Salad

Tomato, cucumber, carrot strings with choice of dressing: Ranch, Herb-Vinaigrette, Honey Lemon Chive 6

SIDES

Carrot, celery, cucumber, cherry tomatoes, Ranch dressing 6

Maui Style potato chips with Maui onion dip 3

Potato salad 4

Pasta salad 4

Corn tortilla chips and salsa 4

Whole fruit 2

Jumbo chocolate chip cookie 2

Yogurt 4

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KEIKI (KIDS), 12 YEARS OLD AND UNDER
Dial 38052 to place your order.

BREAKFAST

6:30 AM–11:00 AM

Cold Cereal

Choice of Cheerios, Frosted Flakes, Corn Flakes, Raisin Bran or Fruit Loops 4
Add bananas or strawberries 3

Hot Steel Cut Oats

Raisins, pecans, cinnamon, brown sugar, and choice of milk 6

Keiki Breakfast*

One egg prepared your way, served with toast and choice of bacon or pork link sausage 10

DINNER

5:30 PM–10:00 PM

Angel Hair Pasta

With marinara sauce or plain with butter & parmesan cheese 8

Grilled Cheese

American cheese, white bread 7

Hot Dog

Served with French fries 8

Hamburger

American cheese or plain served with French fries 8

Crisp Chicken Tenders

Served with barbecue sauce & French fries 8

Mac and Cheese

Macaroni, house made creamy cheese sauce 7

DESSERTS

Ice Cream Cup

Chocolate or Vanilla 4

House-Made Cookies

Two each: choice of chocolate chip or oatmeal raisin 4

Fresh Diced Fruit Cup

Seasonal fruit & berries 4

WINE + BEER

6:30 AM–11:00 AM

5:30 PM–10:00 PM

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WHITES

CAKEBREAD CELLARS

Chardonnay, Napa, California 90

Rombauer

Chardonnay, Carneros, California 78

J Vineyards

Chardonnay, Russian River Valley, California 60

Kendall Jackson Vintners Reserve

Chardonnay, Sonoma, California 40

Kim Crawford

Sauvignon Blanc, Marlborough, New Zealand 48

Bollini

Pinot Grigio, Trentino, Italy 45

Chateau St. Michelle

Riesling, Columbia Valley, Washington 40

REDS

Beringer Founders' Estate

Merlot, Napa, California 40

Duckhorn

Merlot, Napa, California 125

Kendall Jackson Vintners Reserve

Merlot, Sonoma, California 42

St. Francis

Merlot, Sonoma, California 60

Dreaming Tree

Cabernet Sauvignon, Central Coast, California 43

Magnolia Grove

Cabernet Sauvignon, Napa, California 38

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REDS

Silver Oak

Cabernet Sauvignon, Napa, California 185

Caymus

Cabernet Sauvignon, Napa, California 140

Sterling Vineyards

Cabernet Sauvignon, Napa, California 75

Duckhorn

"Golden Eye," Anderson Valley, California 130

St. Francis

"Old Vines" Zinfandel, Sonoma, California 60

Catena Zapata

Malbec, Mendoza, Argentina 58

SPARKLING

Domaine Chandon

Brut, Napa, California 75

Dom Perignon

Champagne, France 325

Perrier-Jouet

Brut 'Belle Epoque,' Epernay, France 185

Moet & Chandon

Imperial NV, Epernay, France 110

WINE BY THE GLASS 10

Kendall Jackson Chardonnay
Kim Crawford Sauvignon Blanc
Bollini Pinot Grigio
Chateau St. Michelle Riesling
Kendall Jackson Merlot
Magnolia Grove Cabernet

LOCAL BEERS 8

Maui Brewing Co. Bikini Blonde
Maui Brewing Co. Big Swell IPA
Kona Brewing Co. Pacific Golden Ale

DOMESTIC AND IMPORTED BEERS 8

Budweiser
Bud Light
Coors Light
Blue Moon
Sam Adams Boston Lager
Heineken
Corona Extra



Sheraton®

