

mai tai

KA'ANAPALI BEACH
MAUI

bar



OPEN DAILY 10 AM TO 4 PM

*we kindly request no outside food or beverage. An 18% service charge will be added to parties of 6 or more.

The History of the Mai Tai

Clouded in controversy, it was purportedly invented in 1944 at Trader Vic's. However, Trader Vic's rival, Don the Beachcomber, claimed to have created it in 1933 at his then-new bar named for himself in Hollywood.

“Maita'i” is the Tahitian word for “good”; but the drink is spelled as two words. The Trader Vic story of its invention is that owner Victor J. Bergeron created it one afternoon for some friends who were visiting from Tahiti. One of those friends, Carrie Guild, tasted it and cried out: “Maita'i roa ae!” (literally “very good!”, figuratively “Out of this world! The best!”) - hence, the name.

In 1953, the Matson Navigation Company commissioned Victor Bergeron to create a drink for their new hotel, The Royal Hawaiian. Victor then made a variation of the Mai Tai recipe, adding pineapple juice, which is still served today at our sister property in Waikiki.

Enjoy your Mai Tai while overlooking beautiful Ka'anapali Beach at the foot of historic Pu'u Keka'a (Black Rock).
Tell them Victor sent you!

LIBATIONS

SHERATON MAUI MASON JAR OR FRESH ROYAL PINEAPPLE
25

24 oz of your favorite tropical drink served in one of our signature mason jars or a fresh pineapple

Refills 18

*while supplies last

2015 ULTIMATE OCEAN COCKTAIL

DA POI DOG 12.50

Maui's own Organic Ocean Vodka, thai basil, black peppercorn syrup, grapefruit juice, yuzu citrus. Created by Mixologist Ross Steidel, winner of the 2015 Ultimate Ocean Showdown. A portion of proceeds are donated to the Make a Wish Foundation.

MAI TAI

13

BLACK ROCK MAI TAI

Old Lahaina Dark & Silver Rum, Orange Curacao, tropical juices

CISO'S PASSION

Old Lahaina Dark & Silver Rum, Peach Schnapps, tropical juices & passion fruit puree - *this Sheraton Maui original was crafted by our own Narciso Corpuz!*

MARILYN'S CHOICE - BLONDE

Malibu Coconut Rum, Captain Morgan Spiced Rum, Creme De Banana, Orange Curacao, Orgeat, lime & pineapple juices

AWAPUHI - GINGER

Old Lahaina Dark & Silver Rum, Myers's Dark Rum, Orange Curacao, Orgeat, orange, lime juice

Join us for Aloha Hour daily from 10 AM to 12 PM, with \$8 signature drinks, \$6 draft beers and \$7 wine by the glass!

SIGNATURE COCKTAILS **11**

HAWAIIAN MARGARITA

Sauza Tequila, with li hing mui powder (salted dried plum) on the rim

SMOKING GINGER JACKET

Johnny Walker Black Scotch, Elixir G Ginger Syrup, lime juice & Stoli ginger beer

LIQUID SUNSHINE

Smirnoff Vodka, pineapple & orange juice

CLIFF DIVER

Sauza Tequila, Peach Schnapps, orange juice, mango puree, blended & finished with a Chambord float

MAUI MIST

Malibu Coconut Rum, Midori Liqueur with assorted tropical juices. *Created by Buddy Padilla!*

NAPILI BAY BREEZE

Smirnoff Vodka, cranberry juice & pineapple juice

BULL SHARK

Red Bull & Smirnoff Vodka

GUILTESS COCKTAILS **13**

(under 100 calories)

CUCUMBER SONIC

Beefeater Gin, tonic water, cucumber slices & club soda

SKINNY LEMON DROP

Stolichnaya Vodka, lemon juice & water

SANGRIA WHITE

Bollini Pinot Grigio, Stolichnaya Vanilla Vodka, pineapple juice, Sprite, lime & fresh fruit

BLUEBERRY LEMONADE

Stolichnaya Blueberry Vodka, blueberries, strawberries & lemonade

BEER

CRAFT DRAFTS 7

Maui Brewing Co. Bikini Blonde, Maui Brewing Co. Black Rock Lager
(exclusive to Sheraton Maui!)

LOCAL BEERS 8

Maui Brewing Co. Big Swell IPA, Maui Brewing Co. Bikini Blonde, Maui
Brewing Co. Mana Wheat

IMPORTED 8

Corona, Heineken, Blue Moon, Asahi, Heineken Light

DOMESTIC 7

Budweiser, Bud Light, Coors Light, Miller Lite, St. Pauli (non-alcoholic)

WINE BY THE GLASS 10

J Roget Brut Sparkling, Bollini Pinot Grigio, Magnolia Grove Chardon-
nay, Magnolia Grove Cabernet Sauvignon

NON-ALCOHOLIC LIBATIONS

SMOOTHIES 7

Pineapple, banana, strawberry, mango, passion fruit, chocolate, coco-
nut, raspberry, peach, vanilla, cappuccino

JUICE 4.50

Passion-orange-guava, cranberry, orange, guava, pineapple, lemonade

RED BULL 5

Regular or sugar-free

SODA 4

Coke, Diet Coke, Sprite, Ginger Ale

BOTTLED WATER 4

TO SHARE

ANCHO CHILI TORTILLA CHIPS 10

Fresh fried tortilla chips served with house-made tomato salsa fresco

FRIED CALAMARI* 16

Shoestring fries, dill pickle wedge, spicy horseradish sauce & ponzu dipping sauce

SALADS

AHI POKE SALAD* 15

Crispy wonton shell, Waipoli greens, sesame ginger dressing, pohole fern, avocado, cherry tomato, mochi crunch crumble, toasted sesame seeds, shredded nori

CHINESE CHICKEN SALAD 15

Grilled hoisin glazed chicken breast, Waipoli greens, Kamuela cucumbers, vine ripe tomatoes, shaved Maui onions, carrots, oranges & crispy wontons with a soy-ginger vinaigrette

ISLAND POKE BOWLS

served with steamed furikake rice

SPICY AHI* 13

Yellow fin tuna, togarashi aioli, orange tobiko, Maui onion, green onion, shredded nori

AHI* 13

Yellow fin tuna, Hawaiian sea salt, ogo, inamona (roasted kukui nut) Maui onion, green onion, sesame oil, fresh grated ginger

HAMACHI* 16

Yellowtail, ogo, Maui onion, sea asparagus, green onion, dried chili flakes, toasted macadamia nuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

SANDWICHES & BURGERS

AHI STEAK SANDWICH* 17
Ahi seared medium rare, sauteed shiitake mushroom and onion, wasabi mayo, kabayaki glaze, Taro bun, dill pickle wedge, with Maui style potato chips

SMOKED TURKEY AVOCADO WRAP 17
Roasted red pepper cream cheese spread, shredded lettuce, avocado, cucumber, herb garlic flour tortilla, with Maui style potato chips

GRILLED PASTRAMI SANDWICH 16
Shaved pastrami, white cheddar cheese, spicy sriracha aioli, on grilled marbled rye, with Maui style potato chips

HAWAII RANCHER'S BEEF BURGER* 16
Hawaii Rancher's all beef burger, crisp butter lettuce, tomatoes, Maui onions, & white cheddar on a toasted brioche bun, with Maui style potato chips
-add avocado 2
-add bacon 2

LOCAL FLAVOR

PLATE LUNCH* 19
Kalbi beef with sweet soy ginger glaze, chicken katsu with tonkatsu ketchup & grilled coconut marinated Mahi Mahi with mango lime salsa, served with two scoops furikake rice & potato macaroni salad

BEER BATTERED FISH & CHIPS* 16
Shoestrung fries, dill pickle wedge, lemon caper remoulade

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SIDES

FRENCH FRIES 5
LOCAL FRUIT CUP 6
WAIPOLI FARMS SIDE SALAD 5

KEIKI MENU

For kids 12 years old & under

CRISPY CHICKEN FINGERS 9
Served with French fries

GRILLED CHEESE 9
Grilled cheese sandwich, with Maui style potato chips

PEANUT BUTTER & JELLY SANDWICH 9

HAMBURGER*
Classic 4 oz burger, served with Maui style potato chips
- add cheese 1

SWEET ENDINGS

HAAGEN DAZS ICE CREAM BAR 6

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HANK'S HAUTE DOGS

11:00 AM - 3:00 PM, daily



HAUTE DOGS

All served with shoestring fries & haute dip

HAWAIIAN 12.95

Portuguese sausage, mango mustard, Hank's pineapple relish

CHICKEN PORTUGUESE 12.95

Grilled, sweet mango relish, lime mustard

CHICAGO DOG 12.95

Genuine Chicago Vienna all-beef hot dog with mustard, raw onion, very green relish, tomato, dill pickle, celery salt, hot sport peppers

CHILI DOG 12.25

Hank's Frank with homemade chili, raw onion, cheddar

FAT BOY 13.40

Bacon wrapped, deep fried dog with mayo, lettuce & tomato

ANDOUILLE 13.50

Spicy New Orleans sausage, grilled onions, Cajun spiced mustard

BRATWURST 13.80

Perfectly steamed, Dusseldorf mustard, sauerkraut

NO DOG 10.50

Avocado, tomato, onion, pickle, Chinese parsley, spicy chipotle mayo, cheddar

HANK'S FRANK 10.95

Natural casing all-beef, Dusseldorf mustard, relish, onion, pickle

SIDES

SHOESTRING FRIES WITH DIP 5.70

Curry ketchup, garlic aioli

CHILI CHEESE FRIES 8.35

TRUFFLE CHEESE FRIES 8.35

TRUFFLED MAC & CHEESE 7.15