

## pupus



**CRISPY CHICKEN WINGS SALT+PEPPER STYLE 16**  
szechuan pepper spice, chili, scallions

**EDAMAME 9**  
flash stir fried with indonesian spicy satay sauce

**“FRINGS” 11**  
seasoned french fries and onion rings, chipotle or sea salt

**CHILLED SHRIMP 16**  
wasabi cocktail sauce

**CALAMARI 17**  
breaded calamari rings and tentacles, steel cut fries, spicy soy sauce and tartar sauce

## salads

**EDGE CAESAR SALAD 15**  
garlic crisps, shaved asiago, caesar dressing

**ISLANDS BOUNTY COBB SALAD 17**  
baby tomatoes, big island avocado, kalei eggs, kai market herbs, avocado ranch dressing, blue cheese crumbles (on the side) bacon on request

**KAHUKU CORN QUINOA SALAD 16**  
roasted kahuku corn quinoa salad, feta cheese, ho farms tomatoes, asparagus and kai market herbs

enhance any salad with your choice of:

**CHILLED SHRIMP (5PC) 8**  
**CHICKEN BREAST 5**  
**GRILLED FISH 11**  
**AHI POKE\* 15**

## bowls

**TERIYAKI CHICKEN 16**  
served over brown or white rice and side of kim chee

**STEAMED VEGETABLE 15**  
selection of vegetables including asparagus, sweet peppers, baby carrots, sweet potato with vegetable pot-sticker, shoyu brown butter

**MAHIMAHI PLATE 22**  
seasonal vegetable stir-fry and brown or white rice

**HAWAIIAN AHI POKE\* 26**  
ahi marinated in shoyu chili sauce, ogo and maui onion. served over brown or white rice and side of kim chee

## sandwiches, etc.

**2 BBQ BEEF BRISKET TACOS 16**  
**ONE ADDITIONAL TACO 7**  
avocado, cilantro, kamuela tomatoes and shaved jalapeños

**FIRE GRILLED PANIOLo HAMBURGER\* 17**  
mango bbq aioli, lettuce, onion, tomato

**GRILLED MAHIMAHI FISH SANDWICH 17**  
soy wasabi tobiko aioli, coleslaw and lto all on potato bun



**TERIYAKI CHICKEN “ROYAL” SANDWICH 16**

lettuce, tomato, onion, american cheese, secret sauce on a maui onion brioche bun

**CHEF D’S AHI POKE FLATBREAD\* 26**  
diced hawaiian ahi, “poke” aioli, hirabara spinach red onion and cheese

additional to all sandwiches:

**STEEL CUT FRIES 4 | ONION RINGS 5 | SIDE SALAD 6**  
**BACON 3 | AVOCADO 4**

## desserts

**TROPICAL FRUITS WITH HOMEMADE BANANA BREAD 10**  
pineapple, watermelon, papaya with seasonal berries

**FRUIT IN DA COCONUT 8 EACH**  
creamy tropical sorbet made with coconut milk base; mango, pineapple or coconut

**DA EDGE BANANA SPLIT 10**  
vanilla and chocolate ice cream on fresh banana bread with whipped cream, nuts, maraschino cherries

# THE edge OF WAIKIKI

Blue Hawaii in spirit, Blue Crush on the horizon... Experience the edge of Waikiki with modern expression of timeless flavors. Stunning views of the iconic Waikiki shoreline and the magnificent Diamond Head silhouette. Chic poolside dining, undeniably Hawaiian.

## non-alcoholic

**SODA AND JUICE 4.50**  
pepsi, diet pepsi, sierra mist, p.o.g., orange juice, cranberry juice, guava juice

**FRUIT SMOOTHIE OR VIRGIN DAIQUIRI 10**  
pineapple, banana, strawberry, guava, passion, virgin piña colada

**COCONUT WATER 6**

## poolside carafes 34

for 2 or more people to enjoy, 4 servings per carafe

### TROPICAL ISLAND MOJITO

cruzan aged light rum, mint, lime, and your choice of strawberry, guava or mango

### CLASSIC MAI TAI

a timeless blend of cruzan aged light rum, pineapple juice and tropical liqueurs with a dark rum float

### MARGARITA

patrón silver tequila, triple sec, lime juice, sweet & sour, and your choice of strawberry, guava or mango

## truly hawaiian tropicals 13

made with CRUZAN AGED LIGHT RUM

- true blue hawaii
- piña colada
- tropical island mojito
- classic mai tai
- lava flow
- fresh fruit daiquiri



## beer

**BIG ISLAND BREWHAUS** 22oz overboard ipa hawaii 18  
100% made in hawaii with the finest ingredients voted best ipa in the nation two years in a row

### DRAFTS

budweiser 7 belching beaver mango ipa 9  
kona longboard lager 8 ballast point sculpin ipa 8  
kona hula hefeweizen 8

## cocktails with an edge

splash, swim, lounge with these refreshing signature cocktails, assured to make the sun more fun!

### EDGE '44 MAI TAI 14

kula dark maui rum, bacardi superior rum, orgeat, curacao fresh lime juice

### SERIOUSLY EDGY MARGARITA 16

patron silver tequila, cointreau, fresh lime sour, grand marnier float

### EDGE GUAVA COLLINS 13

aviation small batch gin, guava purée, fresh lemon juice and soda

### EDGE OF PASSION 13

bulleit bourbon, passion fruit purée and fresh mint

### MANGO MARGARI-TO 13

don julio blanco tequila, parrot bay mango rum, mango, fresh lime and mint

### CITRONADE 13

absolut citron vodka, lavender syrup, lemonade and sprite



### EDGE SANGRIA 13

absolut citron vodka, pinot grigio, passion fruit, splash of cranberry & pineapple juice

### HIBISCUS PRESSE 13

ketel one vodka, hibiscus syrup, fresh lime and soda

### FROZEN MO'O 13

don q silver rum, blended to perfection, with craft coconut cream, lime sour and mint

### ISLAND FROZÉ 13

frozen rosé blended with coconut rum

### ALUMINUM

coors light	7	heineken	8
miller lite	7	corona	8
bud light	7	rekorderlig pear cider	9
kirin	8	rekorderlig strawberry lime cider	9

## wines on the edge



### BUBBLES

	glass	bottle
ruffino · prosecco italy	8	36
chandon · brut sparkling ca	12	48
moet imperial · champagne france		105

### WHITE

mondavi · chardonnay (bourbon barrel aged) ca	12	48
j. lohr · "riverstone" chardonnay ca	10	40
chalk hill · chardonnay ca	11	44
placido · pinot grigio italy	8	32
kim crawford · sauvignon blanc nz	13	52
cht ste. michelle · riesling columbia valley wa	9	36
my essential · rosé ca	10	40
tuck beckstoffer · grenache rosé "hogwash" ca	12	48

### RED

terradas · malbec argentina	9	36
chalk hill · pinot noir ca	13	52
7 moons · red blend ca	10	40
beringer · merlot ca	9	36
louis martini · cabernet sauvignon ca	12	48
justin · cabernet sauvignon paso robles, ca	15	60



## ruffino mimosas

8 glass 16 half bottle

CLASSIC OJ | PASSION FRUIT | GUAVA



## moët ice imperial 115 bottle

think outside the bubble... this limited edition champagne is meant to be served over ice! tropical flavors of mango and guava are even more refreshing as the ice melts!