

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

Goosey 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