

CHEESEBURGER PRIME

A WORD ABOUT OUR OUTRAGEOUS WORLD CLASS BEEF

We are proud to partner with Hawaii's own Kiawe Reserve's Prime Beef. If there's one thing they know about Steaks and Burgers it's that USDA PRIME is the absolute best. Our Steaks are beautifully marbled and hand selected for exceptional taste and tenderness and our propitiatory grind of PRIME Chuck Short Rib Beef is exclusively available for you here at Cheeseburger PRIME.

ALOHA AND WELCOME

BREWMASTER PRIME BEEF CHEESEBURGERS

BREWMASTER CHEESEBURGER	18
cotija cheese, sautéed mushroom, sun-dried tomato, herb mayo, and arugula on a grilled brioche bun	
BLUEBAR CHEESEBURGER	20
crumbled blue cheese, bacon, Chef Nick's pinot noir blueberry jam, red onion, mayo and arugula	
CHEESEBURGER WITH AN ATTITUDE	16
colby jack cheese, lettuce, tomato, onion and mayonnaise on a grilled brioche bun	
BBQ BACON CHEESEBURGER	17
colby jack cheese, bacon, BBQ sauce and an onion ring with lettuce and tomato on a grilled brioche bun	
CALIFORNIA CHEESEBURGER	17
colby jack cheese, grilled pineapple, avocado slices with lettuce and tomato on a grilled brioche bun	
PASTRAMI CHEESEBURGER	19
hot pastrami, swiss cheese, jalapeños and mayo on a brioche bun	
PRIME CHEESEBURGER	17
cheddar cheese, A-1 mayo, onion and Chef Nick's tomato jam on a grilled brioche bun.	
ALI'I CHEESEBURGER	16
with colby jack cheese, bacon and a fried egg with lettuce and tomato on a grilled brioche bun	

PRIME HANDCRAFTED SANDWICHES

RIBEYE STEAK SANDWICH	25
caramelized onion, arugula, herb mayo on toasted hoagie roll	
PRIME FILET SANDWICH	18
sautéed prime filet, onions, mushrooms, peppers, garlic aioli on toasted brioche bun	
OUR FAVORITE PORK BURGER	15
world famous Duroc ground pork patty with swiss cheese, lettuce, tomato, onion, on a toasted brioche bun	
BUTTERMILK FRIED CHICKEN SANDWICH	16
garlic mayo, superfood slaw on toasted brioche bun	
AVOCADO TOAST	13
fried egg on top of fresh avocado with a sweet and tangy tomato jam on grilled sour dough toast with arugula salad tossed in a lemon vinaigrette	
SMOKED TURKEY BURGER	15
melted swiss cheese, cranberry-papaya jam, arugula, tomato and jalapeño and garlic mayo on a grilled brioche bun	
THE BEYOND BURGER	17
a vegetarian plant based burger, swiss cheese, herb mayo, lettuce, tomato and onion on a grilled whole wheat bun	

Our Cheeseburgers and Sandwiches are designed to pair with our Award Winning Waikiki Brewing Company Beers, ask your server for a great pairing recommendation. Served with your choice of fries or superfood slaw

SMALL PLATES

PRIME SLIDERS	12
grilled PRIME Cheeseburger sliders, cheddar cheese, mayo on King's Hawaiian rolls served with fries	
WINGS	14
our juicy wings are tossed in your choice of house BBQ or buffalo wing sauce	
AHI POKE	18
fresh ahi, onion, shoyu poke sauce and togarashi wonton strips.	
AHI DIP	13
house smoked ahi, herbed cream cheese, served with Maui onion chips and fresh vegetables	
HULI HULI CHICKEN SATAY	11
on a bed of superfood slaw with lemon garlic aioli	
WBC CAULIFLOWER AND BROCCOLI	10
WBC beer battered with buffalo sauce	
EDAMAME HUMMUS	10
topped with olive oil and served with crostini, carrot, celery and cucumber	
PICKLE FRY	10
808 beer battered house made sweet pickles, pepperoncinis and pickled green beans, ranch dressing	
OUR COLOSSAL ONION RINGS	10
might be nice.	

PRIME HOUSE SPECIALTIES

STEAKFRITES	25
grilled ribeye with garlic herb butter, fries and an arugula salad tossed in a lemon vinaigrette	
COCONUT SHRIMP	21
island style shrimp with pineapple fried rice and our superfood slaw	
WAIKIKI BREWING COMPANY FISH & CHIPS	25
Aloha Spirit Blonde beer batter, onion strings, fries, lemon garlic aioli, superfood slaw	
FRESH FISH TACOS	19
lightly seasoned cajun style, cotija cheese, superfood slaw on corn tortillas with queso chips topped with pickled chiles and red onions	
BUTTERMILK FRIED CHICKEN & WAFFLES •	21
spicy maple syrup, candied mac nuts, and mac salad	

SALADS

STEAK SALAD	22
prime steak, mixed greens, onions, fries, hard boiled egg, blue cheese and our house lemon vinaigrette	
FRESH AHI SALAD	19
sesame seared ahi, mixed greens, onion, carrots, roasted red pepper, togarashi wonton strips, cucumber and a soy chili vinaigrette	
A PRIME EXCLUSIVE, OUR SUPERFOOD SALAD •	15
arugula, kale, red quinoa, celery, candied macadamia nuts, pickled onion, carrot, furikake chickpeas and a lemon vinaigrette	
TOFU SALAD	17
furikake seared tofu, mixed greens, watercress, wonton strips, pickled onions, miso vinaigrette and a brulee'd orange slice	

**MAHALO AND PLEASE VISIT
OUR TWO OTHER WAIKIKI
RESTAURANTS
CHEESEBURGER IN PARADISE
CHEESEBURGER BEACHWALK**

An 18% Gratuity will be added to parties of 8 or more guests

*Consuming raw or under cooked meat, poultry or seafood may increase your risk of food borne illness, especially if you have certain medical conditions.

• This item contains tree nut products

We accept Visa, Master Card, American Express and Discover Card

PRIME CRAFT COCKTAILS

10.50

MAGNUM P. I. MAI TAI

A Hawaiian institution in every way.
Old Lahaina Maui Light and Dark Rums, orange curacao,
passion fruit puree, almond orgeat and lime juice topped with Tiki Foam

'44 MAI TAI

The original that started it all... Old Lahaina Maui Light and Dark Rums,
orange curacao, almond orgeat and lime juice served on the rocks

THE TOW-IN

Drop in on this spicy and bright riff on a Margarita.
Espolon 100% Blue Agave Blanco Tequila, jalapeño, cilantro,
house-made fresh sour served with cilantro over ice

RUBY SLIPPERS

Theres no place like...Hawaii!
Absolut Grapefruit Vodka, Lillet Rose with ruby red grapefruit juice
and Prosecco served on the rocks

CLASSIC CHEESEBURGER CRAFT COCKTAILS

9.00

MAUI MAI TAI

Our made from scratch MAI TAIS are World Famous.
Maybe you've had it on the beach, or at the luau,
but you haven't really had it until you've had it here

PINA COLADA

This is the ONE, the ONLY, and the BEST
Pina Colada you've ever had.
Our original recipe is made from scratch daily

BLUE HAWAII

This one's for Elvis! light rum, blue curacao
and pineapple juice. Served on the Rocks

TROUBLE IN WAIKIKI

We start with our own Pina Colada recipe,
add banana liqueur and dark rum. Trouble For Sure

MAUI THYME LEMONADE

Maui Pau Vodka, mango puree, lemonade
and fresh thyme shaken and served on the rocks

MOJITO

A Classic Mojito
Made with fresh mint, limes and light rum

MOCKTAILS

Looking for flavor and complexity, but without the alcohol? No problem!

7.00

CUCUMBER LAVENDER LEMONADE

The flavors of cucumber, lavender and lemon juiced to just fine on their
own but get even more refreshing when topped with club soda

ALI'I BLUSH

Strawberries, refreshing grapefruit juice and coconut water deliver the
taste of an island vacation without the social consequences

HANG TEN

Walk the nose with this drink and you will still be able to walk the line
orange, pineapple, lemon juices and nonalcoholic almond orgeat

BEER

DRAFT

	14 oz 20 oz
WBC Aloha Spirit Blonde Ale, Hawaii.....	6.50 8.25
WBC Ala Moana Amber, Hawaii.....	6.50 8.25
WBC 808 Pale Ale, Hawaii.....	6.50 8.25
WBC Hana Hou Hefe, Hawaii.....	6.50 8.25
WBC English Brown Ale, Hawaii.....	6.50 8.25
WBC Skinny Jeans IPA, Hawaii.....	6.50 8.25
Kona Longboard Lager, Hawaii.....	6.75 8.75
Kona Gold Cliff IPA, Hawaii.....	6.75 8.75
Angry Orchard Apple Cider, New York.....	6.75 8.75
Heineken, Lager, Netherlands.....	6.75 8.75
Dos Equis XX Lager, Mexico.....	6.75 8.75
SAM 76, Hybrid, Boston.....	6.75 8.75

Can't Decide on a Draft?

Order a FLIGHT, pick 4 from the list above8.00

BOTTLE

BUDWEISER, American Lager, St. Louis.....	5.75
BUD LIGHT, American Lager, St. Louis.....	5.75
COORS LIGHT, American Lager, Golden, CO.....	5.75
MICHELOB ULTRA, Light Lager, St. Louis.....	5.75
MILLER LITE, Pilsner, Milwaukee.....	5.75
CORONA, Pale Lager, Mexico.....	6.95
HEINEKEN LIGHT, Lager, Netherlands.....	6.95
STELLA ARTOIS, Belgium Pilsner, Leuven.....	6.95
HEINEKEN O.O(NA), Netherlands.....	6.95

SPIRITS

VODKA

Absolut Grapefruit.....	9.00
Ketel One.....	9.00
Maui Pau.....	9.00
Titos.....	9.00
Ocean.....	9.00
Grey Goose.....	11.00

GIN

Hendricks.....	12.00
Fid Street.....	8.00
Aviation-9.....	9.00

RUM

Bacardi Ocho.....	9.00
Lahaina Light.....	9.00
Lahaina Dark.....	9.00
Kohana Kea.....	12.00

TEQUILA

Espolon Blue Agave.....	9.00
Casamigo Anejo.....	15.00
Casamigo Mezcal.....	15.00
Don Julio Blanco.....	13.00
Don Julio Reposado.....	14.00

BOURBON

Bulleit.....	9.00
Basil Hayden.....	12.00
High West.....	10.00
Paniolo.....	8.00
Bulliet Rye.....	9.00
Buffalo Trace.....	8.00

SCOTCH

Oban 14yr.....	16.00
Johnnie Walker Black.....	11.00
Johnnie Walker Blue.....	40.00

WINE ON TAP

WHITE

	6 oz 9 oz
14 Hands - Chardonnay CA.....	8.00 11.00
Rainstorm - Pinot Gris- OR.....	7.00 10.00
Rainstorm - Rose- OR.....	7.00 10.00

SPARKLING

	6 oz
Zardetto - Prosecco -Italy.....	7.00

RED

	6 oz 9 oz
14 Hands - Cabernet Sauvignon- CA.....	8.00 11.00
14 Hands - Merlot- CA.....	8.00 11.00
Meiomi - Pinot Noir - CA.....	10.00 13.00
Dreaming Tree - Blended Red - CA.....	8.00 11.00

WINE BY THE BOTTLE

WHITE

Kendall Jackson Vintners Reserve - Chardonnay - CA.....	35
Matanzas Creek - Sauv Blanc - CA.....	38
Charles Smith Kung Fu Girl - Riesling - WA.....	30

RED

Charles Smith Chateau Smith - Cabernet - WA.....	40
Duckhorn - Cabernet - CA.....	100
Decoy - Pinot Noir - CA.....	38

