# truly hawaiian tropicals

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true blue hawaii ブルーハワイ	12
cruzan aged light rum drizzle blue curacao, pineapple juice and lemonade	
piña colada ピナコラーダ	12
blend of cruzan aged light rum, coconut and pinapple	
chi-chi ++	12
smirnoff vodka, coconut and pineapple	
tropical island mojito モヒトーストロベリー、グアバー、マンゴー	12
cruzan aged light rum, mint, lime, and choice of strawberry, guava or mango	
tropical itch トロピカルイッチ	13
jim beam bourbon, cruzan aged light rum, dekuyper orange cuacao, pog juice and a dash of angos bitters	stura
lava flow ラバーフロー	12
strawberry swirled through a blend of cruzan aged light rum, coconut and banana syrup	
fruit daiguiris ダイキリーストロベリー、グアバー、マンゴー、パイナプル、ライム、バナナ	12
cruzan aged light rum, blended with your choice of strawberry, guava, mango, pineapple, lime or ba	anana
margarita マルガリッター - ストロベリー、グアバー、マンゴー、パイナプル、ライム、バナナ	12
sauza silver tequila, triple sec, lime juice, sweet & sour, choice of strawberry, guava, mango, pineap or banana	ple, lime













12

32

miller lite

**bud light** 

heineken

corona

asahi

# cocktails with an edge

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

classic mai tai マイタイ a timeless blend of cruzan aged light rum, pineapple juice and tropical ligueurs with a dark rum float	12
mango margari-to マンゴーマルガリットー sauza silver tequila, parrot bay mango rum, mango, fresh lime and mint	12
açai paradise lemonade アサイレモネード absolut berri açai vodka, lemonade and sprite	12
<b>blood orange sangria</b> ブラッドオレンジサンガリア skyy blood orange vodka, pinot grigio, malibu passion fruit rum, passion fruit, a splash of cranberry & pir apple juice	<b>12</b> ne-
lilikoi breeze リリコイブリーズ	12

skyy passion fruit vodka, lilikoi, orange juice and lemonade

12 frozen mo'o フローズンモオー bacardi superior rum, blended to perfection, with craft coconut cream, lime sour and mint

# poolside carafes カラフ



#### tropical island mojito ₹ ∠ ト

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

classic mai tai マイタイ

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

margarita マルガリッター

sauza silver tequila, triple sec, lime jui ce, sweet & sour, and yourchoice of strawberry, guava or mango

wines on the edge		
<b>bubbles</b> シャンパン	glass	bottle
<b>chandon</b> • brut sparkling ca	12	48
moet imperial • champagne france		105
white 白ワイン		
ferrari carano • chardonnay ca	12	48
magnolia grove • chardonnay ca	8	32
<b>bollini</b> • pinot grigio italy	9	36
kim crawford · sauvignon blanc new zealand	13	52
saint m · riesling columbia valley wa	11	44
beringer • white zinfandel ca	8	32
reds		
diseno · malbec argentina	9	36
deloach • pinot noir ca	11	44
erath • pinot noir willeamette valley, or	14	56
cellar no. 8 · merlot ca	9	36
magnolia grove · cabernet sauvignon ca	8	32
justin • cabernet sauvignon paso robles, ca	15	60
beer ビール		
big island brewhaus		18
22oz overboard ipa hi		
100% made in hawaii with the finest ingredients voted best ipa in the nation two		
years in a row		
new belgium • fat tire amber ale co drafts ドラフトビール		8
budweiser	7	
maui brewing co. bikini blonde lager	8	
kona fire rock pale ale	8	
kona longboard lager	8	
kirin ichiban	8	
aluminum アルミニウム		
coors light	7	

7

7

# island pupus アペタイザー

crispy chicken wings "salt+pepper" style 16

チキンウィング

szechuan pepper spice, chili, scallions

hawaiian wild ahi poke\* 18

アヒポケ

shoyu chili sauce, ogo and maui onions

"frings" 9

ポテトフライズ&オニオンリング

seasoned french fries and onion rings, chipotle or sea salt add pepperjack cheese sauce 5 l add bacon 2

"north shore basket" 19

カラマリー&シュリンプ

breaded calamari rings + garlic kahuku shrimp, chipotle or sea salt and chef's sauce

edamame 9

エダマメ

flash stir fried with Indonesian spicy satay sauce

da edge nacho dip 12

ナチョディッフ

refried hummus, taco seasoned ground beef, pepperjack cheese sauce, guacamole, sour cream and salsa

# sandwiches, etc שיאדאר

market fresh fish tacos 20

フィッシュタコ

chimmichurri, guacamole, pineapple salsa

1/4 # all beef hot dog 12

ホットドッグ

maui onion, pickled jalapeño

teriyaki chicken "royal" sandwich 16

照りチキンサンドイッチ

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

chef D's "corndog" 13

コーンドッ

cornflake battered 1/4lb all beef hot dog, sriracha ketchup and maui onion mustard

fire grilled paniolo hamburger\* 16

バーベキューハンバーガー

mango bbg aioli, lettuce, onion, tomato

chef D's ahi poke flatbread\* 23

アヒポケフラットブレッド

diced hawaiian ahi, "poke" aioli, hirabara spinach red onion and cheese

on "da edge" burger\* 19

ザエッジハンバーガー

grilled hamburger, melted brie cheese, prosciutto, mixed greens, tomato and onion

add fries or onion rings to any sandwich steel cut fries 4 l onion rings 5

各サンドイッチに追加:ポテトフライズ\$4、オニオンリング\$5

### salads サラダ

chopped "panzanella" salad 16

チョップパンザネラサラダ

Island tomato, cucumber, nalo farm tatsoi olive crisps, balsamic vinaigrette

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

enhance any salad with your choice of: garlic shrimp 8 | chicken 5 | grilled fish 8 | ahi poke\* 10

各サラダに追加:

ガーリックシュリンプ\$8、チキン\$5、グリルフィッシュ\$5、アヒポケ\$10

#### bowls + baskets #-/

teriyaki chicken bowl 17 照りチキン served over white rice and side of kim chee

ahi poke bowl\* 20 アヒポケ served over white rice and side of kim chee

#### steamed vegetable basket 15

スティーム野菜バスケット

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

#### desserts デザート

island fruit boat 15 フルーツボート dole plantation pineapple, kahuku papaya and vanilla ice cream additional scoop ice cream 4

追加アイスクリーム1スクープ\$4

da edge banana split 12 バナナスプリット

vanilla, chocolate and strawberry ice cream on fresh banana bread with whipped cream, nuts, maraschino cherries

## non-alcoholic libations

ノンアルコール

soda and juice 4 y-\$\varphi\$ coke, diet coke, sprite,

juice 4 シュース

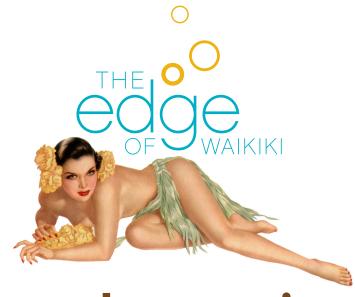
p.o.g, orange juice, cranberry juice, guava juice

fruit smoothie or virgin daiquiri 10

スムージーもしくはダイキリ-パイナブル、パナナ、ストロベリー、グアバー、 パッション、ピナコラーダ

pineapple, banana, strawberry, guava, passion, virgin piña colada

coconut water 6 משלים לא כככים לא משלים משלים לא משלים לא



# e komo mai

Since the annexation of Hawaii in 1898, the islands have been promoted by travel agencies as the perfect vacation destination. During the first half of the century, the media was responsible for creating the iconic imagery which continues to resonate with so many even today. The power of these influential images spoke to a period of discovery and adventure, when the notion of traveling itself was romantic. Travel was a commitment, requiring time, resources and a love of the unknown.

Hollywood began distributing its own versions of Hawaii and Hawaiian culture in the late 1950's and early 1960's. This era was defined by photographs of Elvis Presley and Hollywood stars frolicking on the beaches of Waikiki. By this time, a romanticized version of Vintage Hawaiiana was firmly embedded in the world's psyche.

The Edge is a celebration of living the idolized version of Vintage Hawaiiana. Our drinks are modern interpretations of classic cocktails using as many local spirits as possible. Our food is inspired by what we like to call 'Hawaiianized Americana'. What would happen if we took classic 'American' dishes and spiced them up with the best things that make up Hawaii? Most importantly, we invite you to sit back, relax, and transport yourself to another era. A time when you commit to a spectacular sunset and great food while sipping on a tropical drink as you listen to the gentle lapping of the waves on the shore of Waikiki beach. Live Vintage! Enjoy!

18% service charge will be automatically applied to parties of 6 or more 6名様以上でご利用のお客様には18%のサービス料を加算させて頂いております www.sheraton-waikiki.com
\*consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

生或いは調理されていない肉、鶏類、魚介類、及び卵等を食することは食中毒の危険性を高める可能性があります。