



HAPUNA BEACH PRINCE HOTEL

Salads and Starters



Cup of Chef's Seasonal Soup

7

Wild Ahi Sashimi

Wasabi, Soy, Pickled Ginger

16

Hapuna Chili Cheese Fries

Crispy Fries, House Chili, Goopy Cheese Sauce

12

Caesar Salad

*Big Island Romaine, House-made Caesar Dressing, Grilled
Garlic Flatbread, Parmesan Cheese*

12

Kamuela Field Greens

*Assorted Lettuces, Kamuela Tomatoes, Lalamilo
Cucumbers, Choice of House Dressings*

10

Beach Bar's FAMOUS Seafood Cobb

*Shrimp, Crab, Avocado, Tomato, Avocado, Bacon, Eggs,
Bleu Cheese, Croutons*

18

*We provide the freshest of ingredients in the preparation of our cuisine.
In the event a certain product is not available, we will use a similar
product to insure quality and/or freshness.*

*Please let your server know if there are any allergies to products of which
we should know.*



Salads and Starters

Pepper-Seared Ahi Salad

*Nori Vinaigrette, Kamuela Greens, Cabbage Slaw,
Kamuela Tomatoes, Lalamilo Cucumbers, Bubu Arare*

17

Island Fruit Plate

*Melons, Pineapple, Papaya, Bananas, Strawberries,
Low-fat Cottage Cheese*

15

Loaded "Hapunachos"

*Refried Beans, Guacamole, Sour Cream, Jalapenos,
House Pico, Melted Cheese*

11

Add House Chili

4

Add Chicken to any Salad

6.50

Add Grilled Fresh Catch or Shrimp to any Salad

10

We provide the freshest of ingredients in the preparation of our cuisine.

*In the event a certain product is not available, we will use a similar
product to insure quality and/or freshness.*

*Please let your server know if there are any allergies to products of which
we should know.*

Entrees and Signature Sandwiches



Crab "Louie" Sandwich

Zesty Crab Louie Salad, Red Butter Lettuce, Creamy Avocado, Punalu'u Sweet Bread Hoagie, French Fries

16

Garden Burger

Crispy Garden Burger Patty, Whole-wheat Kaiser, Avocado, Sprouts, LTO, Whole-Grain Mustard Vinaigrette, Sweet Potato Fries

14

"Captain's Boat"

Beer Battered Day Boat Catch, Crispy Calamari, Scallops, Shrimp, Creamy House Tartar, Cole Slaw, French Fries

18

Island Stir Fry

Hand-Cut Veggies, Chicken Breast or Jumbo Shrimp, Soy Stir Fry Sauce, Steamed White Rice

17

The Hapuna Beach Burger

Half Pound Angus Beef Patty, Swiss Cheese, Crispy Bacon, Avocado, LTO, Pickle

16

We provide the freshest of ingredients in the preparation of our cuisine.

In the event a certain product is not available, we will use a similar product to insure quality and/or freshness.

Please let your server know if there are any allergies to products of which we should know.



Entrees and Signature Sandwiches

Chili and Rice

Auntie Stella's House-Made Chili on Steamed White Rice

12

Jumbo All-Beef Hot Dog

*All-Beef 4-ounce Kosher Dog, Sweet Bread Bun,
French Fries*

10

Add Cheese and House-Made Chili

4

Big Island Teri Burger

*Marinated Thin Sliced Rib Eye Steak, Crisp Lettuce,
Brioche Bun, Mayo, French Fries*

17

Beach Bar Club Sandwich

*Smoked Turkey, Kamuela Tomato, Crispy Bacon,
Avocado, Mayo, Ciabatta Loaf*

15

Hot Pastrami Sandwich

*Oven-Fresh Marbled Rye, House Russian, Sauerkraut,
Swiss Cheese*

14

We provide the freshest of ingredients in the preparation of our cuisine.

*In the event a certain product is not available, we will use a similar
product to insure quality and/or freshness.*

*Please let your server know if there are any allergies to products of which
we should know.*

Desserts



Waimea Strawberry Shortcake

*Guava Chiffon Cake, Waimea Strawberries,
Fresh Whipped Cream*

5

Liliko'i Cheesecake

With Raspberry and Lilikoi'i Coulis

6

Chocolate Cookie Sandwich

*Filled with Vanilla Cream topped with
Fresh Whipped Cream*

5

Haagen Daz Ice Cream Bar

4

Vanilla Sandwich

2

"Hawaiian Style" Vanilla Soda

or Root Beer Float

4.50

*We provide the freshest of ingredients in the preparation of our cuisine.
In the event a certain product is not available, we will use a similar
product to insure quality and/or freshness.*

*Please let your server know if there are any allergies to products of which
we should know.*



Drinks

Smoothies

Chocolate Strawberry Vanilla Liliko'i Mango
Banana Pineapple Guava Coconut

6

Soft Drinks

Pepsi Diet Pepsi Ginger Ale Club Soda
Sierra Mist Root Beer Tonic Water Fruit Punch

3.50

Juice

Guava Lemonade Liliko'i Pineapple Orange
Apple Cranberry Tomato Grapefruit

3.50

Perrier 4.50

Iced Tea 3.50

Arnold Palmer 3.75

Plantation Iced Tea 3.75

We provide the freshest of ingredients in the preparation of our cuisine.

In the event a certain product is not available, we will use a similar product to insure quality and/or freshness.

Please let your server know if there are any allergies to products of which we should know.



Wine by the Glass

<i>House White Zinfandel</i>	<i>8.00</i>
<i>House Chardonnay</i>	<i>8.75</i>
<i>Selbach Riesling</i>	<i>9.50</i>
<i>House Cabernet Sauvignon</i>	<i>8.75</i>
<i>House Merlot</i>	<i>8.75</i>

Beers

<i>Amstel Light</i>	<i>6.00</i>
<i>Corona</i>	<i>6.00</i>
<i>Bud Light</i>	<i>5.50</i>
<i>Heineken</i>	<i>6.00</i>
<i>Miller Lite</i>	<i>5.50</i>
<i>Coors Lights</i>	<i>5.50</i>
<i>Asahi</i>	<i>6.00</i>
<i>Kona Big Wave Golden Ale</i>	<i>6.00</i>
<i>Mehana Pale Ale</i>	<i>6.00</i>

Draught Beers

Featuring Seasonal Local Microbrews

12oz 5.25

20oz 7.25

*Ask your bartender about Happy Hour
Draught Specials*



specialty cocktails

hapuna splash - "our signature drink"

fresh resort grown basil and coconut crème, fortified with bacardi superior and shaken with pineapple juice to a frothy light and beautiful elixir - a must try

12.25

the hapuna jito

your choice of: bacardi superior, bacardi limon, or bacardi "o", with house-sourced mojito mix, fresh lime and fresh mint muddled to perfection, capped with club soda and served on the rocks

11.50

mui rita

zarco tequila hand-crafted with triple sec and house-sourced sweet n sour, shaken and served on the rocks, li-hing rimmed with a fresh pressed lime

12.25

paniolo sweet tea

seagram's sweet tea vodka and a fresh press of lemon, shocked with a jamming portion of red bull energy drink

11.50

sparkling caipirinha

the national drink of Brazil—created with leblon cachaca (pronounced kah-shah-sah), fresh muddled lime and white cane sugar reduction, capped with effervescence and served on the rocks

10.25

"skinny" cocktails

skinny bill (under 100 calories)

seagram's vodka served on the rocks with a sugar free power boost of red bull energy drink

9.50

skinny jito (under 100 calories)

ty-ku superfruit liqueur bound in fresh pressed lime, fresh mint essence and a cap of seltzer*

** ty-ku superfruit consists of yuzu, mangosteen, honeydew melon, ginseng, green tea, soju and sake*

10.50



“the classics”

the kilauea

our own take on the traditional lava flow - bacardi coconut, coconut crème and pineapple is combined and shaken with muddled strawberry and banana; served on the rocks

it's bound to be your new favorite

9.50

blue hawaii

a hawaii original created exactly as it was 40 years ago, made with seagram's vodka and bacardi superior, in a mélange of pineapple and a dash of sweet n sour rolled in blue curacao - a must have for the tropical drink aficionado

11.50

tropical itch

the most powerful drink in our arsenal of hand crafted cocktails this beauty is made with early times bourbon, bacardi superior, island-sourced passion fruit juice and a float of bacardi 151 - a sure way to soothe your itch

12

the 1953 mai tai

bacardi superior blesses this original hawaiian creation, with measures of pineapple and orange juice, a hint of almond and a heavy cap of whaler's dark rum

11.50

island sangria

red wine, fresh pressed island-sourced pineapple, lime, lemon and orange are bound with white cane sugar reduction and served on the rocks with a bonnet of lemon/lime seltzer

8.25

long island iced tea

seagram's vodka, bacardi superior rum, bombay dry gin and triple sec, served on the rocks with a dash of sweet n' sour and pepsicola to the top

12.50