



Packaged in eco-friendly to-go containers, our BRK ON THE GO items are prepared fresh with flavorful local ingredients. Designed to be travel-friendly, whether you choose to eat in-room or while out and about exploring Maui. Dial 38052 to place your order.

## MORNING MENU

6:30 AM–11:00 AM

DIAL 38052 TO PLACE YOUR BRK ON THE GO ORDER

### LIGHT FARE

#### BAKERY BASKET 12

Two of each: mini fruit Danish, blueberry muffins, mini croissants

#### ISLAND FRUIT PLATE 16

Seasonal fruit, Maui Gold pineapple, strawberries, papaya, banana bread & whipped honey butter

#### HOT STEEL CUT OATS 10

Raisins, pecans, cinnamon, pure cane brown sugar & choice of 2%, skim or whole milk

#### COLD CEREAL 8

Cheerios, Frosted Flakes, Corn Flakes, Raisin Bran or Fruit Loops, choice of 2%, skim or whole milk; add bananas or sliced strawberries 3

#### GRANOLA PARFAIT 10

Granola, dried pineapple, papaya, sundried cranberries, seasonal fresh berries, vanilla yogurt

#### BAGEL & LOX 18

Smoked salmon, sliced tomatoes, Maui onions, capers, cream cheese, toasted bagel

### BREAKFAST FAVORITES

#### EGGS, BACON & POTATOES\* 20

Two eggs prepared your way, hash browns, bacon, choice of toast

#### MAKAWAO\* 19

Two scrambled eggs, garlic fried rice, Portuguese sausage, choice of toast

#### PAIA\* 21

Egg white vegetable omelet, Maui onions, zucchini, tomatoes, spinach, bell peppers, mushrooms; served with tossed green salad, herb vinaigrette & whole wheat toast

#### HAWAIIAN SWEET BREAD FRENCH TOAST 19

Cinnamon & vanilla egg battered crust, served with whipped butter & maple syrup or coconut syrup

#### BRK OMELET\* 20

Three egg omelet with choice of four ingredients: diced ham, bell pepper, Maui onion, tomato, jalapeno pepper, sliced mushroom, chopped spinach leaves or shredded cheddar cheese. Served with chef's breakfast potatoes. Additional toppings 0.50

#### BUTTERMILK PANCAKES 19

Sliced strawberries, maple syrup, whipped butter

### SIDES

#### BREAKFAST MEATS 7

Bacon, pork link sausage, Portuguese sausage or breakfast ham

#### BREAKFAST POTATOES 5

Hash browns or chef cottage potatoes

#### TOAST 5

Wheat, white, sourdough or rye

### BEVERAGES

(available morning & evening)

#### KONA BLEND COFFEE 5

Regular or decaffeinated

#### TAZO TEAS 4

Regular, flavored or decaffeinated

#### HOT CHOCOLATE 4

#### TROPICAL SMOOTHIE 10

Banana, strawberry, pineapple blended with low fat yogurt & honey

#### CHILLED JUICE 5

Orange, guava, pineapple or cranberry

#### MILK 4

Whole, soy, skim or 2%

#### ICED TEA 4

#### BOTTLED WATER 5

#### SOFT DRINKS 4

Coke, Diet Coke, Sprite

### ISLAND STYLE AMENITIES

(available morning & evening)

#### KEIKI 65

Sheraton Maui Resort & Spa's "The Journey of Aloha" story book, one local s'mores kit for use at the resort's fire pits (serves 4 people), two Aloha Maid juice drinks

#### MAKE YOUR OWN MAI TAI 35

Mai Tai mixes, two mini bottles of rum, sliced pineapple wedges & two souvenir Tiki cups

#### A WHALE'S TALE 50 (available seasonally from December through April)

One pair of Sheraton Maui binoculars, two Sheraton Maui postcards, macadamia nuts, Maui style chips & two 10 oz. bottled Hawaiian waters. To learn more about the majestic humpback whale, visit the marine naturalists at Maui Ocean Center's Hawaiian Marine Life Hale near the resort's towel kiosk!

#### PAU HANA 65

Four local Maui Brewing Co. beers or bottle of house red or white wine, cheese platter accompanied by crackers & seasonal fruits

#### ISLAND MIMOSA 46

One bottle of sparkling wine with one carafe of choice of fresh juice: pineapple, guava, orange or passion orange guava

#### BUCKET OF BEERS 24

Six pack domestic or local Maui Brewing Co. craft beers

#### HAWAIIAN SNACK BASKET 70

Two 10 oz. bottled Hawaiian waters, two Aloha Maid juices, two snack bags of Maui potato chips, two snack bags of macadamia nuts, one box of Maui Caramacs

#### BEACHSIDE S'MORES BASKET

Choice of traditional or local style s'mores basket for use at the resort's fire pits, open daily from 6 – 9 PM. Each kit serves between four and five people

Traditional: Classic s'mores ingredients \$45

Local: Flavors of Hawaii, with fresh sliced pineapple, strawberries, bananas, chopped macadamia nuts, sweet coconut flakes, li hing mui sugar, Maui cookies, chocolates, marshmallows & graham crackers \$60

### FOR KEIKI (children's menu, ages 12 & under)

#### BANANA COCONUT PANCAKES 12

Silver dollar pancakes, sliced banana, shredded toasted coconut, coconut-butter syrup

#### EGGS, BACON & TOAST\* 10

One farm fresh egg, bacon, choice of toast

#### HAWAIIAN SWEET BREAD FRENCH TOAST 12

Whipped cream, maple-strawberry syrup, sliced strawberries

#### GRANOLA OR CEREAL 10

Choice of cereal or granola with sliced banana or strawberries & one blueberry muffin, with choice of 2%, skim or whole milk

#### FRESH SLICED FRUIT BOWL 10

Maui Gold pineapple, sweet red grapes, strawberries, sliced melon, banana bread, seasonal berry smoothie



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## EVENING MENU

5:30 PM-10:00 PM

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### APPETIZERS

**KAMUELA TOMATO BISQUE 10**  
Served with Hawaiian sweet bread grilled cheese

**HAWAIIAN POKE\* 19**  
Fresh Ahi tuna tossed with Maui onions, inamona (kukui nut), ogo, green onion & soy sauce

**SEARED AHI TATAKI\* 20**  
Sesame & bubu arare crusted Ahi sashimi with local greens & citrus ponzu

**MANGO KIAWE BBQ RIBS 17**  
Fork tender, grilled baby back ribs basted with our signature BBQ sauce

**SHRIMP COCKTAIL 16**  
Wasabi cocktail sauce, mango salsa

### SANDWICHES

all served with French fries

**BLACK ROCK BURGER\* 18**  
8oz local beef burger with melted Swiss cheese, applewood smoked bacon, tempura Maui onions, toasted brioche

**KA'ANAPALI CLUB 16**  
Texas toast style sweet bread, honey glazed ham, crisp romaine, Kamuela tomato, avocado, bacon, sundried tomato pesto aioli

**ISLAND FRESH CATCH\* 18**  
Grilled Mahi-Mahi, lemon wasabi aioli, butter lettuce, local tomato, toasted brioche

### SALADS

**CLASSIC CAESAR 19**  
Baby romaine, parmesan cheese, herb garlic dressing, toasted croutons; with choice of grilled chicken breast or jumbo shrimp

**KA'ANAPALI COBB 16**  
Grilled chicken breast, roasted corn, cherry tomato, cheddar cheese, black beans, bacon, avocado, papaya seed dressing

### ENTREES

**BLACK ROCK LOCO MOCO\* 20**  
Local ground beef patty, Maui onion & Hamakua mushroom, Maui onion gravy, garlic fried rice & two fried eggs

**HONEY DIPPED FRIED CHICKEN 21**  
Local sweet corn on the cob, buttermilk biscuit

**10oz PULEHU NEW YORK STEAK\* 30**  
Served pupu style with Hamakua mushrooms, Maui onions, roasted potato & seasonal local vegetables

**KANAKA BOWL\* 22**  
Hawaiian poke, kalua pig, lomi tomato, served over white rice

**PAN ROASTED SALMON\* 28**  
Local oriental vegetable stir fry, garlic fried rice, sweet soy drizzle

### SIDES

**FRENCH FRIES 6**  
**SEASONAL VEGETABLES 12**  
**GARLIC FRIED RICE 11**  
**ROASTED BABY POTATOES 9**

### DESSERTS

**LAPPERT'S ICE CREAM 9**  
Choice of vanilla, chocolate, macadamia nut or Kona coffee

**CHOCOLATE CAKE 10**  
Gluten free, served with vanilla creme anglaise

**BANANA & RUM CHEESECAKE 10**  
With chocolate hazelnut sauce

**PEANUT BUTTER PARADISE PIE 10**  
Toasted marshmallow creme

### WINE & BEER

**BEERS 8**  
Maui Brewing Co. Bikini Blonde or Big Swell IPA  
Kona Brewing Co. Pacific Golden Ale  
Budweiser  
Bud Light  
Coors Light  
Blue Moon  
Sam Adams Boston Lager  
Heineken  
Corona Extra

**WINE BY THE GLASS 10**  
De Loach Chardonnay  
Kim Crawford Sauvignon Blanc  
Bollini Pinot Grigio  
Chateau St. Michelle Riesling  
Beringer Founders' Merlot  
Magnolia Grove Cabernet

### WHITES

**CAKEBREAD CELLARS 90**  
Chardonnay, Napa, CA

**ROMBAUER 78**  
Chardonnay, Carneros, CA

**J VINEYARDS 60**  
Chardonnay, Russian River Valley, CA

**DE LOACH HERITAGE RESERVE 42**  
Chardonnay, California Coast

**KIM CRAWFORD 48**  
Sauvignon Blanc, Marlborough, NZ

**BOLLINI 45**  
Pinot Grigio, Trentino, Italy

**CHATEAU ST. MICHELLE 40**  
Reisling, Columbia Valley, WA

### SPARKLING

**TATtinger BRUT LA FRANCAISE 85**  
Champagne, France

**DOM PERIGNON 325**  
Champagne, France

**PERRIER-JOUET 185**  
Brut 'Belle Epoque,' Epernay, France

### REDS

**BERINGER FOUNDERS' ESTATE 40**  
Merlot, Napa, CA

**DUCKHORN 125**  
Merlot, Napa, CA

**ST. FRANCIS 60**  
Merlot, Sonoma, CA

**DREAMING TREE 43**  
Cabernet Sauvignon, Central Coast, CA

**MAGNOLIA GROVE 38**  
Cabernet Sauvignon, Napa, CA

**SILVER OAK 185**  
Cabernet Sauvignon, Napa, CA

**CAYMUS 140**  
Cabernet Sauvignon, Napa, CA

**STERLING VINEYARDS 75**  
Cabernet Sauvignon, Napa, CA

**DUCKHORN 130**  
'Golden Eye,' Anderson Valley, CA

**ST. FRANCIS 60**  
'Old Vines,' Zinfandel, Sonoma, CA

**CATENA ZAPATA 58**  
Malbec, Mendoza, Argentina

### FOR KEIKI (children's menu, ages 12 & under)

**FUSILLI CORKSCREW PASTA 10**  
With marinara sauce or plain with butter & parmesan

**GRILLED CHEESE 10**  
American cheese & white bread

**HOT DOG 10**  
Served with French fries

**HAMBURGER 11**  
American cheese or plain with French fries

**CRISPY CHICKEN TENDERS 12**  
Served with BBQ sauce & French fries

**MAC & CHEESE 10**  
Macaroni, house made creamy cheese sauce

### DESSERTS

**ICE CREAM CUP 5**  
Chocolate or vanilla

**HOUSE MADE COOKIES 4**  
Two per order: choice of chocolate chip or oatmeal raisin

**FRESH DICED FRUIT CUP 4**  
Seasonal fruit & berries

Must be of legal drinking age to purchase and/or consume alcohol.

All prices in U.S. dollars. Prices subject to a 17% service charge and applicable government taxes.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact BRK ON THE GO staff.