

M.A.C. 24/7

2500 Kuhio Ave Lobby Level of the Hilton Waikiki Beach 96815-3671 · +18089215564 · Updated: Jan 14, 2026

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KUHIO CRAFTS 4

Barrel Aged Old Fashioned **\$16.00**

noble oak bourbon, noble oak rye, orange and angostura bitters, demerara simple, barrel aged for 6-8 weeks

Global Warming **\$15.00**

tequila blanco, triple sec, aperol, lime juice, served over ice infused with jalapeño

LBLE Spritz **\$14.00**

Aperol, blackberry cassis, prosecco

Coco de Matcha **\$14.00**

gray whale gin, elderflower, coconut, matcha, lemon

CLASSIC COCKTAILS 4

Espresso Martini **\$14.00**

espolon reposado, organic vodka, kona coffee liqueur, espresso, demerara sugar

Dark and Stormy **\$14.00**

kraken rum, lime juice, ginger beer

Jungle Bird **\$16.00**

brugol 1888 rum, campari, pineapple juice, lime, demerara simple

Kuhio Sidecar **\$15.00**

courvoisier, cointreau, lemon juice

SPARKLING 2

MARTINI ANDROSSI PROSECCO **AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$48.00

MIONETTO PRESTIGE PROSECCO BRUT D.O.C. **AVAILABLE OPTIONS**

Veneto, Italy

Glass: \$13.00

Bottle: \$52.00

WHITE 3

DASHWOOD SAUVIGNON BLANC, **AVAILABLE OPTIONS**

Malboroug, New Zealand

Glass: \$13.00

Bottle: \$52.00

ANTINORI SANTACRISTINA PINOT GRIGIO

Veneto, Italy

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$48.00

BANSHEE CHARDONNAY

Sonoma, California

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$52.00

ROSÉ 2

CHATEAU STE MICHELLE BRUT LUXE ROSE,

Columbia Valley, Washington

AVAILABLE OPTIONS

Glass: \$1.00

Bottle: \$56.00

LA CREMA ROSE

Monterey, California

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$56.00

RED 3

CARMEL ROAD PINOT NOIR

Monterey, California

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$52.00

CHATEAU STE MICHELLE MERLOT

Columbia Valley, Washington

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$52.00

HIGHLANDS 41 CABERNET

Paso Robles, California

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$56.00

DRAFT BEER 3

MICHELOB ULTRA

AVAILABLE OPTIONS

16oz: \$6.75

23oz: \$9.75

KONA LONGBOARD LAGER

AVAILABLE OPTIONS

16oz: \$8.75

23oz: \$10.75

MAUI BREW BIG SWELL

AVAILABLE OPTIONS

16oz: \$8.75

23oz: \$10.75

BOTTLED 5

DOMESTIC

\$6.50

BUDWEISER, BUD LIGHT, COORS LIGHT, MILLER LITE, MICHELOB ULTRA, SAM ADAMS, O'DOULS' N/A

IMPORT **\$8.75**

CORONA, HEINEKEN, HEINEKEN LIGHT

CRAFT **\$8.75**

MAUI BREW COCONUT PORTER, MAUI BREW PINEAPPLE MANA WHEAT, KONA BREW LONGBOARD LAGER, KONA BREW BIG WAVE, BLUE MOON

CIDER **\$8.75**

ANGRY ORCHARD HARD CIDER

SELTZER **\$8.75**

OLA LEMONGRASS, OLA GINGER

HAWAIIAN FAVORITES 6

LUSCIOUS LYCHEE **\$14.00**

gin, vodka, st. germain, elderflower liqueur, lychee puree, lemon juice

HILTON'S BLUE HAWAII **\$15.00**

ocean vodka, kula coconut rum, coconut cream, govinda pineapple, blue curaçao, lime juice

OOOO-BAE BAE **\$15.00**

los sundays coconut tequila, white rum, coconut cream, hamakua coast ube syrup, whipped cream

PK Mai Tai **\$14.00**

white rum, orange curaçao, govinda pineapple juice, orange juice, hamakua coast premium mac orgeat, dark rum float

LAVA FLOW **\$14.00**

white rum, strawberry puree, creme de coconut, pineapple

HONOLULU HURRICANE **\$14.00**

white rum, dark rum, passion fruit puree, orange juice, splash of fresh lime, cherry

HAPPY HOUR 7

DOMESTIC BEER **AVAILABLE OPTIONS**

16oz: \$5.50

23oz: \$8.50

CRAFT DRAFT **AVAILABLE OPTIONS**

16oz: \$6.50

23oz: \$9.25

HOUSE WINE **\$8.00**

BUBBLES **\$9.00**

WELLS **\$8.00**

SELECT PREMIUMS **\$10.00**

HAWAIIAN FAVORITES

\$10.00

blue hawaii, mai tai, luscious lychee

BAR BITES 8

Chicharrones

\$15.00

seasoned pork cracklings, spicy dip, jalapeños

Grilled Philly Dog

\$16.00

sauté of peppers, pickled red onion, soft bun, beer mustard, house chips

Wild Wings

\$21.00

celery and carrot sticks, blue cheese dip, also available in bbq or sweet chili style

Poke Nachos

\$26.00

Ahi and avocado, sriracha aioli, soy ginger glaze, sprinkle of furikake

BBQ Rib Eye Sliders

\$24.00

horseradish and caramelized maui onion, tangy sauce, seasoned chips, toasted brioche

Seasoned Truffle Fries

\$14.00

parmesan snow and danish mayo

Ensenada Style Fish Tacos

\$23.00

3 soft tacos filled with beer battered Ono, tropical slaw, guac & pico de gallo

HWB Crispy Calamari and Shrimp

\$21.00

pickled peppers, parmesan, mac aioli

THE LIGHTER SIDE 9

Fresh Fruit Smoothies

\$9.00

Choice of: blueberry | strawberry | banana strawberry-banana | blueberry-banana | mango

Fresh Fruit Boat

\$17.00

Blueberries | strawberries | cantaloupe | honeydew | pineapple

Smoked Salmon Toast

\$20.00

Norwegian cold-smoked salmon | toasted wheat bread | capers-lemon crème fraîche | shaved Maui onions | black pepper

Avocado Toast

\$14.00

All grain-flax seed bread | smashed avocado | local mixed greens oil marinated cherry tomatoes | Alaea salt

Seared Ahi Toast

\$22.00

Seared fresh ahi tuna | buttery flax seed bread toast | edamame hummus | oil marinated cherry tomatoes | micro basil balsamic reduction

Half Papaya

\$8.00

Served with lime wedge

Acai Bowl

\$18.00

Egg-free | banana | berries | honey housemade granola

Fruit Parfait **\$14.00**
Vanilla yogurt | banana | strawberries blueberries | housemade granola

Steel Cut Oatmeal **\$10.00**
Choice of: flaxseed | granola dried cranberry | toasted almonds OR fresh fruits | brown sugar

THE SWEET SIDE 4

Mochi Pancakes (GF) **AVAILABLE OPTIONS**
A local favorite - thick, delicious & gluten-free! With spiced vanilla butter \$19.00
Strawberry n' cream: \$5.00
Banana mac nut: \$5.00
Blueberry cream: \$4.00

Buttermilk Waffle **AVAILABLE OPTIONS**
with spiced vanilla butter \$16.00
Strawberries and cream: \$5.00
Banana Mac Nut: \$5.00
Blueberries and cream: \$4.00

Classic Short Stack **AVAILABLE OPTIONS**
Two buttermilk pancakes with spiced vanilla butter \$18.00
Strawberry n' cream: \$5.00
Banana mac nut: \$5.00
Blueberries and cream: \$4.00

Stuffed French Toast **\$22.00**
Punaluu sweet bread | citrus-flavored cream cheese | strawberries | banana brulee | Chantilly cream

EGGS 'N THINGS 8

Island Breakfast* **\$22.00**
2 eggs your way | steamed rice

3 Egg Omelet Your Way* (GF) **AVAILABLE OPTIONS**
Breakfast potatoes \$21.00
Each Additional Item: \$2.00

Loco Moco **\$23.00**
8 oz. Wagyu beef patty 1 egg your way | gravy | kimchee fried rice

NY Strip Steak 'n Eggs **\$34.00**
Thick grilled NY strip steak | 2 eggs your way | steamed white rice

M.A.C. Attack* **\$22.00**
3 pancakes | 2 eggs your way | M.A.C. breakfast potatoes | applewood smoked bacon | link sausage

Da Kine Breakfast **\$25.00**
Grilled marinated kalbi style short ribs | 2 eggs your way | steamed white rice

Breakfast Burrito	\$25.00
Pulled pork scrambled eggs cheddar cheese bacon sausage served with breakfast potatoes	
Country Fried Steak	\$22.00
2 eggs your way country fried steak white country gravy breakfast potatoes	

EGGS BENEDICT 2

Pulled Pork	\$23.00
Island baked English muffin Lomi tomatoes poached eggs sriracha hollandaise	
Traditional	\$22.00
Island baked English muffin Canadian bacon poached egg hollandaise sauce	

SIDES 8

Bacon sausage link SPAM	\$8.00
Portuguese sausage	\$9.00
Fruit cup	\$6.00
Breakfast potatoes	\$6.00
Steamed rice	\$6.00
One egg your way	\$3.00
One pancake	\$5.00
Side kalbi ribs	\$15.00

M.A.C. DADDY PANCAKE CHALLENGE (5 LBS) 6

Fresh Picked	\$42.00
Pineapple banana strawberries blueberries Chantilly whipped cream orange & mint garnish	
The Elvis	\$42.00
Bacon banana peanut butter drizzle	
Strawberries & Cream	\$42.00
Fresh strawberries Chantilly whipped cream	
Hawaiian Kine	\$42.00
Pineapple macadamia nuts haupia sauce	
Bananas Foster	\$42.00
Bananas walnut pralines chocolate sauce chocolate chips	
Blueberries & Cream	\$42.00
Fresh blueberries Chantilly whipped cream	

SIP ON THIS 6

Juices	\$5.00
Orange, grapefruit, pineapple, cranberry, apple,	
Coffee	\$4.50
North Shore blend regular or decaffeinated	
Iced Tea or Plantation Iced Tea	\$4.50
Fresh brewed	
Coca-Cola Fountain Products	\$4.50
Govinda's Guava Juice	\$7.00
Cappuccino, Americano, or Latte	\$5.50

STARTERS 8

Ahi Poke Nachos	\$26.00
Ahi and avocado poke spicy sriracha aioli soy ginger glaze	
Steamed Edamame	\$14.00
Hawaiian sea salt sushi ginger	
Seared Ahi Toast	\$22.00
Sashimi cut flax seed bread spiced hummus mixed greens herb split tomato micro greens balsamic glaze	
Big Island Sweet Bread	\$12.00
Hand cut thick & grill toasted local honey whipped butter	
Calamari & Shrimp	\$21.00
Pickled peppers parmesan M.A.C. aioli	
Ensenada Style Fish Tacos	\$23.00
3 soft tacos beer battered ono tropical slaw guac pico de gallo	
Wild Wings	\$21.00
Celery carrot sticks blue cheese dip	
Kalua Pork Quesadilla	\$20.00
Pico guac sour crema roasted pepper tortilla	

SOUP & SALAD 6

Soup du Jour	AVAILABLE OPTIONS
	\$7.00
	\$8.00
Grilled Chicken Noodle	AVAILABLE OPTIONS
	\$7.00
	\$10.00

Kona Bay Shrimp Louie **\$22.00**

Julienned lettuce | split grape tomatoes | hard egg | avocado | 8-island dressing

Bistro Wedge **\$19.00**

Split head of Romaine | chopped bacon | chicken | blue cheese | daikon sprouts | Ranch & Saba drizzle

Tropical Caesar **\$16.00**

Crisp leaves of lettuce | savory citrus emulsion | parmesan cheese | herb ciabatta croutons | mango pineapple salsa

Organic Field Green Salad

AVAILABLE OPTIONS

Split baby tomato | carrot curls | fresh cucumber | golden balsamic vinaigrette

\$14.00

Kauai garlic shrimp:

\$9.00

Chicken: \$5.00

Seared ahi: \$11.00

Kalbi: \$7.00

SANDWICHES 6

Turkey Avocado Bacon **\$22.00**

Fresh lettuce | tomato | mayo | toasted white bread

Beyond Mi Wrap **\$18.00**

A VEGAN PREPARATION Portobello pate | pickled cucumber | red onion | carrot | roasted red pepper | cilantro | lettuce | daikon sprouts
chili-tomato wrap

Certified Angus Beef Cheeseburger **\$24.00**

lettuce | tomato | red onion | pickle | melted white cheddar cheese | 8-isle sauce | CRUZANT bakery signature Hawaiian roll

Portobello Panini **\$21.00**

A VEGAN PREPARATION Marinated and grilled | avocado | caramelized onions | fresh lettuce | tomato | pickles | grilled bread

Hawaiian Pulled Pork **\$26.00**

slow-roasted pork | tangy BBQ sauce | tropical slaw | caramelized onions | fresh lettuce | CRUZANT bakery signature Hawaiian roll

Grilled Chicken Caprese **\$24.00**

Marinated & grilled topped with fresh tomato, pesto, lettuce, red onion, melted mozzarella, served on toasted ciabatta

PIZZETTAS 5

Margherita **\$18.00**

Fresh mozzarella | basil pesto | tomatoes | balsamic drizzle

M.S.P **\$18.00**

Grilled mushrooms | roasted sausage | pepperoni | herbed San Marzano sauce | mozzarella cheese

Golden Boy **\$18.00**

Olive oil | mozzarella | shrimp | clams | garlic | chili flakes

Tr'e Formagio **\$18.00**

3 cheese | roasted baby tomatoes | mushrooms | pesto | gorgonzola cheese

Island Time**\$18.00**

Herbed San Marzano | mozzarella | pepperoni | pineapple | peppers | onions

ENTREES AFTER 4PM 8**Yakitori Salmon****\$32.00**

Wild caught filet | miso soy marinade | steamed rice | sauté of super greens

Demi-Filet Mignon & Truffle Fries**\$46.00**

6oz steak | bourbon peppercorn sauce | Danish mayo | fresh herbs

Beer Battered Wahoo**\$26.00**

Hawaiian Isle slaw | crisp furikake fries | tarter sauce | malt vinegar

Korean Beef Short Ribs**\$30.00**

Marinated & grilled | steamed rice | farm fresh vegetables | Kalbi sauce

Brick Chicken**\$28.00**

Bone-in roasted chicken breast | sauté of super greens | mash potato silk | fresh herbs | chicken glacé

Kahuku Shrimp Scampi**\$32.00**

Local aquatic shrimp sautéed in garlic | pasta | fresh herbs | parmesan cheese

Substitute any side item**\$4.00****Add up to two additional sides per entree****\$4.00****FRI & SAT ONLY - AFTER 4PM** 1**Prime Rib****\$49.00**

Prime rib | mash potato silk | farm fresh vegetables | au jus

ADDITIONAL SIDES SERVED AFTER 4PM 2**Mash Potato Silk****\$8.00****Sauté of Super Greens****\$8.00****BREAKFAST ALL DAY** 5**Classic Short Stack or Mochi Short Stack****AVAILABLE OPTIONS**

Two buttermilk or mochi pancakes with spiced vanilla butter

\$18.00

\$19.00

Strawberry n' cream: \$5.00

Banana mac nut: \$5.00

Blueberry cream: \$5.00

Mochi Short Stack GF:

\$19.00

Island Breakfast **\$22.00**

2 eggs your way | steamed white rice | applewood smoked bacon | link sausage | fresh fruit

Loco Moco **\$23.00**

Certified Angus beef | steamed white rice | grilled mushrooms | onions | savory gravy | topped with 2 sunny side up eggs

Da Kine Breakfast **\$25.00**

Grilled marinated Kalbi style short ribs | 2 eggs your way | steamed white rice

M.A.C. Attack **\$22.00**

3 pancakes | 2 eggs your way | M.A.C. breakfast potatoes | applewood smoked bacon | link sausage

DESSERT ⁵

Tahitian Vanilla Crème Brûlée **\$12.00**

Caramel swirl

Flourless Chocolate Cake **\$12.00**

Kona coffee dust | whipped cream

Upside Down Pineapple Cake **\$12.00**

Toasted coconut | creme anglaise

Lappert's Ice Cream **\$12.00**

choice: vanilla bean | chocolate | haupia

Lappert's Sorbet **\$12.00**

choice: hayden mango | lilikoi

6AM TO 12PM ³

Keiki Breakfast **\$14.00**

1 egg your way, bacon, fresh fruit or dollar sized pancake

Pancakes **AVAILABLE OPTIONS**

two small buttermilk pancakes with spiced vanilla butter

\$6.00

strawberries and cream: \$11.00

banana foster: \$11.00

Drinks

Milk, juice, or soft drink

12PM TO 10PM ⁴

Mac & cheese **\$11.00**

fresh fruit

Grilled Cheese Sandwich **\$11.00**

fries or fresh fruit

Grilled Fresh Fish or Chicken Breast	\$14.00
cheesed broccoli and house fries	
Spaghetti	\$12.00
with tomato sauce or butter and parmesan	

IT'S BREAKFAST ANYTIME 6

Mimosa	\$12.00
Choice of: orange, pineapple or guava Govinda juice & prosecco	
Bellini 24/7	\$12.00
Peach puree, prosecco, lemon juice	
Bloody Mary	\$13.00
Vodka, house bloody mix, umami bitters	
Bloody Maria	\$15.00
Espolon reposado, house bloodymix, umami bitters and chalula	
Breakfast Marg	\$14.00
Patron silver, fresh lime juice, agave syrup, bonne maman orange marmalade	
Pele's Paloma	\$13.00
Mezcal, Ancho Reyes Chile liqueur, grapefruit juice, fresh lime sour, soda water	

BOTTLED BEER 5

Domestic	\$6.50
Budweiser, bud light, coors light, miller lite, michelob ultra, Sam Adams, O'douls N/A	
Import	\$8.75
Corona, heineken, heineken light	
Craft	\$8.75
Maui brew coconut porter, Maui brew pineapple mana wheat, Kona brew longboard lager, Kona brew big wave Blue moon	
Cider	\$8.75
Angry Orchard hard cider	
Seltzer	\$8.75
Ola lemongrass, Ola ginger	

ROSE 2

Chateau Ste Michelle Brut Luxe Rose	AVAILABLE OPTIONS
Columbia Valley Washington	\$15.00
	\$60.00

La Crema Rose

Monterey California

AVAILABLE OPTIONS

\$14.00

\$56.00