

A romantic dinner table is set on a balcony overlooking the ocean at sunset. The table is covered with a white tablecloth and features a variety of dishes, including a large steak, a bowl of salad, and a plate of bread. Two glasses of champagne are also on the table. The background shows a beautiful sunset over the ocean with a railing in the foreground.

TRUMP® INTERNATIONAL HOTEL  
WAIKIKI

**ROOM SERVICE MENU**

Served 24 Hours Daily

# Breakfast

Served from 6:00am to 10:30am. Dial room service.

## EGGS AND GRIDDLE

*Trio of Buttermilk Pancakes:  
Original, Blueberry, Mac-Nut \$20*

Our signature fluffy buttermilk pancake recipe, fresh berries

*Vanilla Custard Portuguese  
Sweetbread French Toast \$20*

Apple cinnamon compote,  
whipped cream

*Waffle Boat \$18*

House made waffle recipe  
with assorted fresh berries

*Power Breakfast Eggs Benedict\* \$25*

Toasted English muffin, shaved  
Canadian bacon, seared tomato,  
sautéed spinach, hollandaise sauce,  
bacon, potato of the day

*'Hawaiian Style' Corned Beef  
Hash Benedict\* \$22*

Toasted taro flavored bagel,  
corned beef hash, hollandaise sauce

*Eggs Benedict\* \$20*

Toasted English muffin, shaved  
Canadian bacon, hollandaise sauce

*Three Egg Omelet\* \$22*

Farm fresh three egg omelet or  
egg white omelet. Choose from:  
bacon, ham, onion, pepper, spinach,  
mushroom, cheddar, swiss, gouda,  
and goat cheese, potato of the day,  
toast of your choice

*Two Eggs Any Style\* \$20*

Choice of bacon, link sausage,  
chicken sausage, Portuguese  
sausage or ham shank, potato of  
the day, toast of your choice

*Japanese Breakfast\* \$28*

Grilled salted salmon, shaved radish, steamed rice, simmered vegetables, Japanese-style poached egg, chilled grilled eggplant, Japanese pickles, natto (fermented soybeans), nori (seaweed), miso soup, green tea

*Seasonal Fruit Plate \$20*

With choice of yogurt or cottage cheese

**CEREALS**

*Assorted Selection \$8.50*



*Power Breakfast Eggs Benedict*

*Prices are subject to Hawaii state tax of 4.712%, a service charge of \$4.00 per delivery, and 18% gratuity. The \$4.00 service charge offsets expenses other than wages. \*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

## COFFEE

*Kaua'i Coffee Company*

*Small Pot \$7, Large Pot \$12*

Trump Blue Mountain Blend,  
regular and decaffeinated

*French Press (16oz) \$8*

100% Kona

## HOT TEA

*Rishi Selection*

*Small Pot \$7, Large Pot \$12*

Black: English Breakfast,

Earl Grey, Mango

Green: Matcha Super Green

White: Peach Nectar

Herbal (caffeine-free):

Chamomile Medley, Peppermint,

Blueberry Hibiscus,

Tangerine Ginger

## JUICE

*Juice Selections \$7*

Orange, guava, grapefruit,  
pineapple, cranberry, tomato, apple

## MILK

*Dairy & Milk Selections \$6*

Whole milk, 2% milk, skim milk,  
soy milk, chocolate milk

## SMOOTHIES

*Passion Delight \$8*

Pineapple, passion fruit, mango,  
orange juice, and vanilla ice cream

*Razzle Dazzle \$8*

Blueberries, raspberries,  
strawberries, banana,  
and vanilla ice cream

*Coconut Sensation \$8*

Pineapple, coconut, banana,  
and vanilla ice cream

## BLOODY MARY BAR

*The Classic \$12*

A morning eye opener

*Bloody Mary No Ka Oi \$12*

A tropical twist using local  
pineapple

*Koko Male \$12*

Old Lahaina rum, mango puree

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*Vanilla Custard Portuguese Sweetbread French Toast*

# Trump Kids Breakfast

Served from 6:00am to 10:30am for guests twelve and under. Dial room service.

## BREAKFAST

*Silver Dollar Pancakes \$8.50*

Choice of maple, coconut,  
or guava syrup

*Waffle Boat \$8.50*

With berries

*Scrambled Egg\* \$8.50*

With bacon or sausage, fruit cup

*Fresh Fruit Bowl \$8.50*

With strawberry yogurt

## SMOOTHIE BAR

*Banana Blizzard \$8*

Banana, vanilla ice cream,  
crushed cookies, whipped cream  
(contains nuts)

*Virgin Lava Flow \$8*

Strawberry swirled  
with coconut and pineapple

*Cookie Monster \$8*

Vanilla ice cream, crushed cookies,  
chocolate syrup (contains nuts)

*Build Your Own \$8*

Choose from the following:  
guava, strawberry, banana, mango,  
coconut, passion fruit, raspberry

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*Seasonal Fruit Plate with Yogurt*



*Trio of Buttermilk Pancakes*

# Lunch

Served from 11:00am to 6:00pm. Dial room service.

## SALADS

*Caesar Salad with Eggplant Croutons \$16*

Hearts of romaine,  
Caesar dressing, shaved parmesan  
(with grilled chicken or  
grilled shrimp \$22)

*Local Mixed Greens \$14*

Truffle calamansi vinaigrette

*Hearts of Palm Shrimp Salad \$22*

Poached Pacific tiger shrimp,  
lemongrass sauce, Maunawili mixed  
greens, shredded Big Island hearts  
of palm, watermelon radish,  
local cherry tomato,  
lime-cilantro vinaigrette

*Cajun Crusted Ahi Nicoise Salad\* \$24*

Seared sashimi grade ahi, romaine  
lettuce, green beans, steamed  
fingerling potato, boiled egg, local  
cherry tomato, tarragon vinaigrette

*Seasonal Fruit Plate \$20*

With choice of yogurt or  
cottage cheese

## SUSHI

*California Roll \$16*

Alaskan king crab, cucumber,  
avocado, sesame seed

*Spicy Tuna Roll\* \$16*

Fresh ahi tuna, cucumber, avocado,  
spicy aioli, tobiko

## WRAPS & SANDWICHES

*Bahn Mi Turkey Wrap \$20*

Sliced oven-roasted turkey  
breast, lemongrass sauce, daikon  
radish and carrot namasu,  
English cucumber, cilantro, mint,  
mayonnaise, whole wheat tortilla,  
Maui chips

*Chicken Katsu Sandwich \$22*

Panko crusted chicken breast,  
wagarashi mustard butter,  
sautéed cabbage, tonkatsu sauce



*In-Yō Burger\* \$24*

10 oz. sirloin burger,  
sunny-side-up egg, bacon, cheddar

*Build Your Own Burger\* \$24*

10 oz. sirloin burger, with selection  
of: bacon, caramelized onions,  
mushrooms, cheddar, swiss, gouda,  
lettuce, tomato

*Japanese Style Curry \$26*

Choice of chicken katsu,  
garlic shrimp or grilled New York  
Steak with steamed rice and  
pickled vegetables



*Hearts of Palm & Shrimp Salad*

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## Dinner Appetizers & Pupus

Served from 6:30pm to 10:30pm. Dial room service.

### COLD ITEMS

*Cheese and Charcuterie Board\* \$32*

Domestic and international cheeses, assorted cured meats, fresh berries, crackers

*Cajun Crusted Ahi Nicoise Salad\* \$24*

Seared sashimi grade ahi, romaine lettuce, green beans, steamed fingerling potato, boiled egg, local cherry tomato, tarragon vinaigrette

*Edamame Hummus \$10*

Blend of edamame, garlic, olive oil and fresh lime juice

*Ahi Poke\* \$18*

Onion, shoyu, green onion oil

*Caesar Salad with Eggplant Croutons \$16*

Hearts of romaine, Caesar dressing, shaved parmesan (with grilled chicken or grilled shrimp \$22)

### HOT ITEMS

*Arabiki Sausage \$12*

Whole grain Dijon mustard, roasted potato

*Quesadilla \$20*

Four cheese blend, guacamole, salsa, sour cream (add herb grilled chicken or BBQ kalua pork\* \$28)

### SUSHI

*California Roll \$16*

Alaskan king crab, cucumber, avocado, sesame seeds

*Spicy Tuna Roll\* \$16*

Fresh ahi tuna, cucumber, avocado, spicy aioli

*Tiger Roll\* \$24*

Tiger shrimp tempura, cucumber, green bean tempura, avocado, tobiko

*Crawling Spider Roll \$24*

Crispy soft shell crab with cucumber, green onion, lime juice, yamagobo, tobiko, mixed greens

*Firecracker Roll\* \$24*

Alaskan king crab with cucumber, avocado, ahi sashimi, green onion, ogo, habanero masago, kabayaki sauce, and sesame seeds



*Firecracker Roll*

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## Dinner Entrees

Served from 6:30pm to 10:30pm. Dial room service.

### STEAK & SEAFOOD

*Wafu Steak\* (12 oz.) \$48*

Japanese-style seared sirloin steak served with ponzu sauce, seasonal vegetables

*Grilled Sirloin Steak \*(12 oz.) \$48*

Red wine demi glace, Cajun butter roasted potatoes, seasonal vegetables

*Grilled Rack of Lamb\* \$48*

Red wine demi glace, fingerling potatoes, seasonal vegetables

*Herb Marinated Grilled Chicken \$35*

Porcini mushroom cream sauce, fingerling potatoes, seasonal vegetables

*Miso Butterfish\* \$40*

Miso marinated butterfish, nishime, steamed rice

### PASTA

*Spaghetti Carbonara \$22*

Pancetta, caramelized onion, parmesan cheese

*Linguini alla Pescatora \$24*

Scallop, shrimp, mussel, daily catch

*Spaghetti san Marzano Tomato Sauce \$18*

*Truffle Risotto \$20*

Arborio rice, Romano and parmesan cheese, black truffle

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*Miso Butterfish*

## All Day–Dining

Served from 11:00am to 10:30pm. Dial room service.

### COLD ITEMS

*Caesar Salad with Eggplant Croutons \$16*

Hearts of romaine, Caesar dressing, shaved parmesan (with grilled chicken or grilled shrimp \$22)

*Cajun Crusted Ahi Nicoise Salad\* \$24*

Seared sashimi grade ahi, romaine lettuce, green beans, steamed fingerling potato, boiled egg, local cherry tomato, tarragon vinaigrette

*Local Mixed Greens \$14*

Truffle calamansi vinaigrette

*Bahn Mi Turkey Wrap \$20*

Sliced oven-roasted turkey breast, lemongrass sauce, daikon radish and carrot namasu, English cucumber, cilantro, mint, mayonnaise, whole wheat tortilla, Maui chips

*California Roll \$16*

Alaskan king crab, cucumber, avocado, sesame seed

*Spicy Tuna Roll\* \$16*

Fresh ahi tuna, cucumber, avocado, spicy aioli, tobiko

### HOT ITEMS

*In-Yō Burger\* \$24*

10 oz. sirloin burger, sunny-side-up egg, bacon, cheddar

*Build Your Own Burger\* \$24*

10 oz. sirloin burger, with selection of: bacon, caramelized onions, mushrooms, cheddar, swiss, gouda, lettuce, tomato

*Fish and Chips\* \$26*

Beer battered and deep fried, housemade tartar sauce

*Chicken Katsu Sandwich \$22*

Panko crusted chicken breast,  
wagarashi mustard butter,  
sautéed cabbage, tonkatsu sauce

*Quesadilla \$20*

Four cheese blend, guacamole,  
salsa, sour cream (add herb grilled  
chicken or BBQ Kalua pork\* \$28)

**DESSERTS**

*Chocolate Crunch \$10*

Silky chocolate mousse and  
crunchy wafers

*Passion Stack \$10*

Coconut, mango mousse,  
raspberry passion fruit coulis

*Bread Pudding \$12*

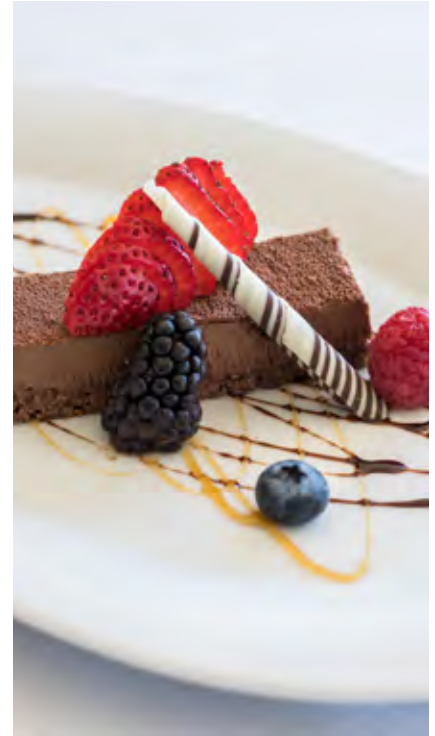
Chocolate croissant, vanilla bean,  
fresh berry compote

*Gelato \$10*

Vanilla bean, chocolate,  
roasted banana, Kona coffee,  
strawberry, macadamia nut

*Sorbet \$10*

Mango



*Chocolate Crunch*

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# Trump Kids All-Day Dining

Served from 11:00am to 10:30pm, for guests twelve and under. Dial room service.

## SANDWICHES

Includes choice of French fries  
or fruit cup

*Mini Hamburger or Cheeseburger\* \$10.50*

*Hot Dog \$8.50*

*Grilled Cheese Triangles \$8.50*

*PB&J or PB&B (banana) \$7.50*

## MAIN ENTREES

Includes choice of French fries  
or fruit cup

*Chicken Fingers \$10.50*

*Spaghetti Marinara \$8.50*

*Cheese Pizza \$8.50*

## SWEETS & TREATS

*Gelato \$10*

Chocolate, strawberry, vanilla bean,  
macadamia nut, roasted banana

*Trump Jr. Sundae \$10*

Vanilla ice cream, chocolate chip  
cookies, whipped cream, cherry  
(contains nuts)

## DRINKS

*Sodas \$5*

Coke, Diet Coke, Sprite,  
Fruit Punch, Ginger Ale,  
Shirley Temple, Roy Rogers

*Juices \$7*

Apple, orange, guava, pineapple,  
grapefruit, tomato

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*Grilled Cheese Triangles with French Fries*



*Guava and Orange Juice*

## Late Night Dining

Served from 10:30pm to 6:00am. Dial room service.

### COLD ITEMS

#### *Cheese and Charcuterie Board\* \$32*

Domestic and international cheeses, assorted cured meats, fresh berries, crackers

#### *Caesar Salad with Eggplant Croutons \$16*

Hearts of romaine, Caesar dressing, shaved parmesan (with grilled chicken or grilled shrimp \$22)

#### *Seasonal Fruit Plate\* \$20*

Choice of yogurt or cottage cheese

#### *California Roll \$16*

Alaskan king crab, cucumber, avocado, sesame seeds

#### *Spicy Tuna Roll\* \$16*

Fresh ahi tuna, cucumber, avocado, spicy aioli, tobiko

#### *Bahn Mi Turkey Wrap \$20*

Sliced oven-roasted turkey breast, lemongrass sauce, daikon radish and carrot namasu, English cucumber, cilantro, mint, mayonnaise, whole wheat tortilla, Maui chips

### HOT ITEMS

#### *Quesadilla \$20*

Four cheese blend, guacamole, salsa, sour cream (add herb grilled chicken or BBQ Kalua pork\* \$28)

#### *In-Yō Burger\* \$24*

10 oz. sirloin burger, sunny-side-up egg, bacon, cheddar

*Build Your Own Burger\* \$24*

10 oz. sirloin burger, with selection of: bacon, caramelized onions, mushrooms, cheddar, swiss, gouda, lettuce, tomato

*Saimin Noodle \$20*

Local style soup with noodles, fish cake, ham, green onion, sesame oil



*Build Your Own Burger*

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## Experiential Dining

### *Temaki Sushi For Two\* \$70*

Chef's seasonal "OMAKASE"  
sashimi and condiments,  
Japanese sushi rice, nori seaweed

### *Hot Pot / Sukiyaki Dinner\* \$32 per person*

Angus ribeye, Napa cabbage,  
watercress, Hamakua mushroom,  
shirataki noodle, Yaki tofu,  
fresh egg, udon noodle

*\*Minimum 2 people per order*

*\*24-hour notice required*

*\*Limited to five (5) orders per day*

### *10 pc. Nigiri Sushi Set\* \$50*

Chef's choice of Nigiri sushi

### *8 pc. Nigiri Sushi Set\* \$40*

Chef's choice of Nigiri sushi

### *6 pc. Nigiri Sushi Set\* \$30*

Chef's choice of Nigiri sushi

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*Hot Pot / Sukiyaki*

# Liquid Artistry

Served from 11:00am to 10:30pm. Dial room service.

## SIGNATURE COCKTAILS

### *Award-Winning Ilikea's Mai Tai \$14.50*

Awarded the title of World's Best Mai Tai at the International Mai Tai Competition. Includes Bacardi 8, Amaretto, Canton Ginger Liqueur, Kaffir Lime Sour, caramelized pineapple, topped with Pineapple-Bacardi sorbet. This is the Mai Tai you must try while in the islands!

### *Maui Mule \$12.50*

Maui Organic Ocean Vodka, sweet ginger puree, fresh limes, lemon lime soda

### *Bellows Beach House \$12.50*

Soho Lychee Liqueur, lychee puree, fresh lemon juice, rock candy syrup

### *Waikiki Breeze \$12.50*

Kai Lemongrass Shochu, Fuji apple aloe vera juice, fresh strawberry, sparkling soda

## BEER

### *Hawai`i Craft Bottled Beer*

Kona Longboard,  
Premium Lager, Hawai`i \$7

Kona Wailua Wheat,  
Golden Ale, Hawai`i \$8

### *Domestic and Import Bottled Beer*

Any six (6) bottled beers,  
mix and match \$24

Bud Light, Light Lager, Missouri \$6

Budweiser, Pale Lager, Missouri \$6

Asahi, Japanese Lager, Japan \$7

Heineken, Pilsner, Holland \$7

Corona, Pale Lager, Mexico \$7

Guinness, Dry Irish Stout, Ireland \$7

Kaliber, Non-Alcoholic, Ireland \$6

*Craft Domestic and Import Beer*

Any Six (6) Craft Beers,  
Mix and Match \$36

Deschutes Inversion IPA,  
American IPA, Oregon \$8

Rogue Dead Guy,  
Maibock, Oregon \$8

Old Rasputin,  
Imperial Stout, California \$8

Hitachino Nest White Ale,  
Witbier, Japan \$8



*Ilikea's Mai Tai*

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## WINE BY THE GLASS

### *Champagne, Sparkling*

Jaume Serra Cristalino, Brut Cava,  
Penedes, Spain \$12/56

Taittinger, La Francaise,  
Champagne, Epernay, France \$24/120

### *Rosé*

Gassier Sables d'Azur,  
Cotes de Provence, France \$12/57

### *White*

Sauvignon Blanc, Kim Crawford,  
Martinborough, New Zealand \$13/63

Pinot Grigio, Terlato,  
Friuli, Italy \$11/52

Chardonnay, Laguna,  
Russian River Valley, California \$12/58

Chardonnay, Rombauer,  
Carneros, California \$18/88

### *Red*

Pinot Noir, Roth Estate,  
Sonoma Coast, California \$12/56

Merlot, Markham,  
Napa Valley, California \$13/64

Cabernet Sauvignon,  
Decoy by Duckhorn, Sonoma,  
California \$14/67

Cabernet Sauvignon, Justin,  
Paso Robles, California \$17/72



## RESERVE WINES BY THE BOTTLE

### *Champagne, Sparkling*

Cristal, Louis Roederer,  
Reims, France \$496

Krug, Grand Cuvee Brut,  
Reims, France \$426

Dom Perignon, Moet & Chandon,  
Brut, Epernay, France \$366

Bolinger, Special Cuvee, Brut,  
Ay, France \$190

### *Reserve Whites*

Kenzo Estate, Sauvignon Blanc,  
'Asatsuyu', Napa Valley,  
California \$190

Jarvis, Estate, Chardonnay,  
'Finch Hollow', Napa Valley,  
California \$220

### *Reserve Reds*

Opus One, Cabernet Sauvignon,  
Napa Valley, California \$395

Jarvis, Estate, Cabernet Sauvignon,  
Napa Valley, California \$255

Gandona, Cabernet Sauvignon,  
Napa Valley, California \$350

Kenzo Estate, Bordeaux Blend,  
'Rindo', Napa Valley, California \$250

Kenzo Estate, Cabernet Sauvignon,  
'Ai', Napa Valley, California \$435

Kenzo Estate, Bordeaux Blend,  
'Murasaki', Napa Valley,  
California \$435

Kenzo Estate, Cabernet Franc,  
'Asuka', Napa Valley, California \$265

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## WINES BY THE BOTTLE

### *Champagne, Sparkling*

Moët & Chandon, Imperial,  
France, NV \$120

Roederer Estate Brut,  
Anderson Valley, California NV \$66

J Vineyards Cuvee 20, Brut,  
Sparkling, California, NV \$77

Henriot Rosé Brut,  
France NV \$136

Veuve Clicquot, Yellow Label,  
Brut, France NV \$121

Perrier Jouet, Grand Brut,  
France NV \$116

Hula O Maui, Sparkling Pineapple  
Wine, Maui, Hawai`i NV \$61

### *White*

Chardonnay, Cakebread Cellars,  
Napa Valley, California \$111

Chardonnay, Neyers,  
Sonoma Valley, California \$94

Chardonnay, La Crema,  
Sonoma Coast, California \$66

Sauvignon Blanc, Hall,  
Napa Valley, California \$61

### *Red*

Cabernet Sauvignon, Silver Oak,  
Napa Valley, California \$295

Cabernet Sauvignon,  
Justin Paso Robles, California \$66

Merlot, Duckhorn Vineyards,  
Napa Valley, California \$121

Pinot Noir, Decoy by Duckhorn,  
Sonoma, California \$65

## LIQUOR BY THE BOTTLE

All bottles include a choice of two mixers, as well as a garnish of choice

Choose from:

### *Mixers*

Coke, Diet Coke, Sprite, club soda, tonic water, cranberry juice, orange juice, pineapple juice, grapefruit juice

*Red Bull additional \$24*

Red Bull Regular or Sugar Free  
Six (6) cans

### *Garnishes*

Lemons, limes, cherries, olives

Please inquire with the server for additional offerings. Limited beverage selection available between 10:30pm and 2:00am

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## SPIRITS

### *Vodka*

Grey Goose, France \$125

Ocean Vodka, Maui, Hawai`i \$100

### *Rum*

Old Lahaina Silver Rum, Maui,  
Hawai`i \$90

Bacardi Superior, Puerto Rico \$100

### *Gin*

Bombay Sapphire, England \$120

Hendrick's, Scotland \$125

### *Tequila*

Patron Silver, Mexico \$125

### *Whiskey / Scotch*

Woodford Reserve Bourbon,  
USA \$125

Crown Royal Whisky, Canada \$115

Johnny Walker Black Label Scotch,  
Scotland \$125

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