THE CAPITAL GRILLE

EARLY BIRD TOMAHAWK FOR TWO

189*

Dining Room Only
Every Day | 4:00 pm – 6:00 pm

Reservations recommended.
While supplies last.



Share a legendary Tomahawk for two and enjoy an unforgettable Capital Grille experience served during our exclusive early dining hours.

32 OZ. TOMAHAWK RIBEYE

SELECT ANY TWO

Field Greens Salad | Caesar Salad | Clam Chowder Cup

CHOICE OF TWO SIGNATURE ACCOMPANIMENTS

Sam's Mashed Potatoes | Grilled Asparagus with Lemon Mosto
Brussels Sprouts | Creamed Spinach

THE CHEF'S CHOICE DESSERT TO SHARE

Capital Grille Platter — Brûlée Cheesecake & Espresso Cake



LILIA WAIKIKI | 2380 KUHIO AVE., SPACE 105 | HONOLULU | (808) 762-0020

**Available for a limited time only. Excludes beverages, taxes, gratuity, holidays, special events and parties.*

SIGNATURE COCKTAILS

Handcrafted classics & Capital Grille Favorites

THE DOLI 20
The Capital Grille Signature Martini. Wheatley American Craft Vodka infused with fresh Dole pineapple, chilled and served straight up. Since 1991. 170 cal

MERCHANT'S MAI TAI 24
Diplomático Reserva, Appleton 8 yr Rum, Dry Curaçao, Orgeat, lime juice and Koloa Dark Rum float. 220 cal

IN FASHION 24
Woodford Reserve Bourbon, Grand Marnier, black walnut bitters, orange peel and Amarena cherry. 220 cal

BLACKBERRY BOURBON SIDECAR 22
Angel's Envy Bourbon, Cointreau, blackberries, fresh lemon juice and thyme. 180 cal

DOUBLE OAKED & RYE MANHATTAN 25
Woodford Reserve Double Oaked Bourbon, Woodford Reserve Rye, Carpano Antica Vermouth and Amarena cherries. 230 cal

BLACK TIE MARGARITA 22
Calirosa Rosa Blanco Tequila, Cointreau, fresh lemon and lime juices, salt rim. 200 cal

NOBLE PALOMA 25
Casa Noble Reposado Tequila, lime juice, coconut, Betty Buzz Grapefruit Soda and hibiscus chili lime salt. 170 cal

PASSION FRUIT MOJITO 22
Diplomático Planas and Diplomático Reserva Exclusiva Rums, passion fruit, soda and fresh mint. 300 cal

CAPITAL COSMOPOLITAN 21
Ketel One Citroen Vodka, Cointreau, fresh lime and cranberry juice. 250 cal

DIRTY GOOSE 22
Grey Goose Vodka, olive brine and hand-stuffed bleu cheese olives. 190 cal

KONA ESPRESSO MARTINI 21
American Harvest Organic Vodka, Caffè Borghetti Espresso Liqueur, fresh espresso and Kona dust. 220 cal

NEGRONI BIANCO 22
Drumshanbo Gunpowder Irish Gin, salt-washed Italicus, Carpano Bianco Vermouth and cucumber. 190 cal

Cocktail selections and pricing are subject to change.