



FOR IMMEDIATE RELEASE
January 3, 2019

BLAST FROM THE PAST THROWBACK-THEMED COCKTAILS AT TOP OF WAIKIKI



HONOLULU, HAWAII – Raise a glass to the past at Top of Waikiki with a new cocktail menu celebrating modern mixes of retro favorites. Director of Mixology Jen Ackrill adds her innovative twist on vintage drink recipes with a TBT-themed cocktail menu, complete with eight brand-new cocktails. Enjoy the I Like Pina Colodas made with Appleton Reserve Jamaican rum, lime, pineapple and Coco Lopez, or Top of Waikiki’s Famous Gummy Bear Martini with vodka, Giffard’s lychee and peach liqueurs, and lemon juice. And, you can still enjoy your two favorite non-alcoholic choices: the Hanauma Bay Breeze and Mai Tai Refresher. For details and reservations, visit topofwaikiki.com. Media requiring high-res images, courtesy of Top of Waikiki, will find them here: tinyurl.com/tbt-topofwaikiki

ABOUT TOP OF WAIKIKI

Hawaii’s only revolving restaurant, Top of Waikiki, has entertained guests in the heart of Waikiki for over 50 years. It features breathtaking sunset views of Waikiki Beach, Diamond Head and the Honolulu city lights with a full rotation completing every hour.

Top of Waikiki offers award-winning Hawaii Regional Steak and Seafood, prepared by Executive Chef Lance Kosaka. This three-tier restaurant is the perfect setting for all occasions, including romantic date nights, dinners with family, friends, or private events. The restaurant revolves around an open, sit-down bar where guests can enjoy Waikiki’s best happy hour and feel like they are at the top of Waikiki!



TOP OF WAIKIKI Hours of Operation

- Nightly 5 p.m. to 9:30 p.m.
- Happy Hour Nightly 5 p.m. to 9:30 p.m. at the bar
- Dress code: resort casual, no beachwear and no sleeveless shirts for men
- Restaurant reservations available at topofwaikiki.com or by calling (808) 923-3877
- Validated parking available in the Waikiki Business Plaza and Waikiki Shopping Plaza

TOP OF WAIKIKI TEAM

Executive Chef – Lance Kosaka

Executive Sous Chef – Dorvin Shinjo

Director of Mixology – Jen Ackrill

General Manager – Tina Giesseman

Managers – Tamara Leong, John Ooi

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