

Alaska Airlines and Hawaiian Airlines introduce refreshed spring menus



Headlining Alaska's new Main Cabin offerings on medium- to long-haul within North America is Beecher's Mac & Cheese, from the Seattle cheesemaker in Pike Place Market

[Alaska Airlines](#) and [Hawaiian Airlines](#) are welcoming spring with the launch of new seasonal menus, bringing fresh flavors, thoughtful sourcing and chef-inspired dishes to passengers. The seasonal menu refresh reflects each airline's distinct culinary identity while celebrating the vibrant ingredients and regional influences of the West Coast and the Hawaiian Islands.

"As Seattle's hometown airline, Alaska is proud to partner with regional favorites that reflect where we come from and what our guests love; Beecher's Mac & Cheese is a natural fit for our menu: iconic, high-quality and unmistakably local," said Todd Traynor-Corey, Vice President of Guest Experience & Products, Alaska Airlines.

Alaska Airlines introduces Pacific Northwest favorites

Passengers flying on Alaska Airlines within North America and Hawai'i can enjoy the onboard menu now available for pre-order across all cabins, featuring comforting favorites and fresh spring options.

The First Class menu refresh includes seasonal selections designed to bring bright flavor to the skies. New offerings include Banana Crêpes, Lemon Pesto Spaghetti with Grilled Chicken, and a Lemongrass Pork Sandwich — each highlighting fresh ingredients and the season's vibrant palate. Staying onboard by popular demand are the breakfast Parmesan Eggs & Bacon and Tillamook Cheeseburger.

Headlining Alaska's new Main Cabin offerings on medium- to long-haul within North America is Beecher's Mac & Cheese, from the Seattle cheesemaker in Pike Place Market. Alaska's culinary team spent nearly two years perfecting the onboard version of Beecher's beloved dish, which was previously named as one of Oprah's Favorite Things.

Featuring Beecher's signature, award-winning Flagship cheese, penne pasta and a crisp breadcrumb topping, this dish delivers the same crave-worthy flavor passengers know and love, reimagined for flight.

Passengers can experience Alaska Airlines' pre-order program by downloading the Alaska Airlines app. Pre-orders are available up to 14 days in advance and until roughly 20 hours before takeoff, including at least one hot meal option on flights longer than 1,100 miles, and feature favorites like the Signature Fruit & Cheese Platter.

In addition to the Beecher's debut, Alaska's popular Evergreens menu expands this season with the new Med In The Clouds, a Mediterranean-inspired, plant-forward option. Following the strong passenger response to a recent vegan and gluten-free bowl, the airline said it is continuing that trend with this fresh, flavorful addition.

With bold flavors and wholesome ingredients — including a quinoa and lettuce base, fresh vegetables, olives and a lemon-tahini dressing — this is ideal for passengers seeking a lighter, satisfying meal.

Travelers seated in Main Cabin can also enjoy a new Antipasto Platter — a curated assortment of premium ingredients, including cured meats, candied walnuts and marinated mozzarella balls.

This spring menu cycle is now available for pre-order and will debut onboard on February 25.

Hawaiian Airlines elevates inflight dining with Chef Robynne Maii and Chef Wade Ueoka's latest menu



Hawaiian Airlines' refreshed domestic First Class menu is crafted by Honolulu-born chef Robynne Maii

Hawaiian Airlines is introducing its refreshed domestic First Class menu crafted by acclaimed Honolulu-born chef Robynne Maii, whose thoughtful, locally rooted culinary style has shaped kitchens from O'ahu to New York City. Chef Maii, a long-time partner of Hawaiian, brings a refined yet comforting approach to inflight dining.

First Class passengers traveling from Hawai'i to the continental U.S. can enjoy island-inspired dishes now available onboard, including a smoked mozzarella frittata with Portuguese sausage served with fresh fruit, a basil Caesar salad paired with roasted chicken and ginger scallion fried rice, a beef & kimchi hand pie, ratatouille parmesan baked ziti and Lasagna alla Norma.

Building on her successful partnership with Hawaiian Airlines and continuing as one of the airline's Featured Chefs, Chef Maii's new menu brings the flavors of home to the skies from the moment passengers step onboard.

Inbound First Class meals to Hawai'i will continue to be created by Chef Wade Ueoka of Honolulu's MW restaurant with new options including braised miso beef, grilled kalbi with kimchi fried rice, mushroom risotto cakes, pasta in a white wine cream sauce and vegetable cobb salad.

"This spring, we're excited to share our chef-inspired menu, crafted with the freshest local ingredients; thank you to our talented chef partners for bringing the spirit of aloha to guests this season. At Alaska and Hawaiian, we're redefining inflight dining with a culinary experience that excites our guests and elevates the journey before they even touch down," said Traynor-Corey.