

Roy's Fresh Hawaiian Cocktails

The Original Hawaiian Martini

Nothing says Martini like "shaken, not stirred," and Roy's put this delectable creation on the map. In classic Hawaiian fashion, our Maui pineapples, SKYY Vodka, Stoli Vanilla Vodka and Malibu Coconut Rum are shaken and served with fresh pineapple.

1988

A tribute to our opening year in Honolulu. Perfectly balanced blend of tart grapefruit and tangy pomegranate with ABSOLUT Ruby Red Vodka, SOHO Lychee Liqueur and Patrón Citrónge Liqueur echoes the idyllic island lifestyle.

Roy's Island Mai Tai

A 1940's classic with a contemporary twist. A sweet blend of Castillo White Rum, fresh pineapple, orange curacao and Myers Dark Rum for a flavor found only at Roy's.

Jack & Ginger Martini

Jack Daniel's & Domaine de Canton Ginger Liqueur with fresh lime and mint.

Maker's Manhattan

Maker's Mark Bourbon & Vya Sweet Vermouth garnished with Luxardo Cherry.

Aperol Spritzer

Italy's favorite aperitif. Chandon Blanc de Noirs kissed with a splash of Aperol.

Bombay Negroni

Bombay Sapphire, Campari & Vya Sweet Vermouth. Timeless classic.

Pepper Melon Margarita

1800 Silver Tequila, Cointreau & fresh lime juice shaken with watermelon and jalapeno.

Pink Grapefruit Paloma

Belvedere Pink Grapefruit Vodka & St-Germain with pink grapefruit and mint.

Basil Cucumber Collins

Square One Certified Organic Cucumber Vodka muddled with basil, fresh lime juice and topped with club soda.

Skinny Cosmo

SKYY Infusions Blood Orange Vodka & VeeV Acai Spirit with Cranberry and Fresh Lime.

PASADENA LOCAL FAVORITES:

Pasadena "Poi Dog" Sangria

Roy's Cabernet, Pinot Noir, and Port mixed with Lemons, Oranges, Pears, Pineapples, and Cognac

Guava Mojito

Fresh Guava puree blended with Bacardi Limon Rum, hand squeezed lime juice and freshly muddled mint.

Orange Grove Cosmopolitan

Absolut Mandarin, Patrón Citrónge Liqueur, hand squeezed lime juice, and a splash of Cranberry Juice

MOTHER'S DAY SUNDAY BRUNCH

Join us May 13th, as we celebrate Mother's Day with an exciting brunch. Indulge in a special Hawaiian Fusion menu specially designed by our talented Chef.

Appetizers

Roy's Canoe Appetizer for Two

Grilled Szechuan Pork Ribs, Curried Rock Shrimp, Lobster Potstickers, Crispy Spicy Tuna Roll, Shrimp Sticks 26.95

Calamari Pickled Vegetables, Jalapeño Tequila Aioli 11.95

Roy's Blackened Island Ahi Hot Soy Mustard Butter Sauce 14.95

Szechuan Spiced Pork Ribs Smoked & Glazed in Roy's Original Mongolian Sauce 10.95

Malaysian Curry Rock Shrimp Tempura Shishito Peppers, Mushrooms 12.95

Crunchy Golden Lobster Potstickers Togarashi Miso Butter Sauce 11.95

Kalua Pork Dim Sum Crispy Shiitakes, Herb Puree 10.95

Hama Hama Oyster "Beignet" Sauce Remoulade, Powdered Bacon 11.95

Shishito Peppers Tempura, Ponzu, Shichimi, Bonito 8.95

Fresh Salads

Baby Lettuce Beets, Marinated Asparagus, Preserved Lemons, Carrots 7.95

Wedge Tomato Jam, Housemade Bacon, Red Onion, Blue Cheese Ranch Dressing 8.95

Heirloom Tomato Basil, Mozzarella, Olive Oil Powder, Aged Balsamic 8.95

Arugula Feta Cheese, "63" Egg, Meyer Lemon Vinaigrette 9.95

Spring Prix Fixe Menu 36.95

APPETIZER (choice of one)

Pea Salad & Crispy Pork

Snow, Sugar & English Peas, Mixed Greens, Sesame Vinaigrette

Seared Smoked Salmon

Shaved Spring Vegetables, Fried Capers, Meyer Lemon

Kalua Pork Dim Sum

Crispy Shiitakes, Shiso Herb Purée

ENTRÉE (choice of one)

Hanger Steak "Frites"

Crispy Potatoes, Eggplant & Shiro Miso Aioli

Asian Pesto Grilled Chicken Breast

Lo-Mein Noodles, Snow Peas, Mushrooms, Ginger Chicken Jus

Pan Seared Trout

Black Cous Cous, Salsify & Goat Cheese Espuma, Spring Onion Vinaigrette

DESSERT (choice of one)

"PB & J"

Banana Pound Cake, Peanut Butter Mousse & Strawberry Gel

Roy's Melting Hot Chocolate Soufflé

Belgian Chocolate, Raspberry Coulis, Vanilla Bean Ice Cream

Spring Prix Fixe menu created by Edgar Agbayani, Chef Partner and Kevin Wong, Sous Chef of Roy's Newport Beach and Lisa Trujillo, Pastry Chef of Roy's Los Angeles

From The Sea

Hawaiian Shutome *Grilled Romaine Pearls, Heirloom Tomato, Whipped Bacon* 32.95

Atlantic Salmon *Mesquite Smoked, Caramelized Molasses Butter, Pickled Apples, Vanilla Parsnip* 25.95

Hawaiian Sickle Pomfret *Blackened Corn & Roasted Pepper Mash, Yuzu Herb Butter Sauce* 29.95

Roy's Roasted Macadamia Nut Crusted Mahi Mahi *Maine Lobster Essence* 28.95

Roy's Original Hawaiian Blackened Island Ahi *Spicy Soy Mustard Butter Sauce* 30.95

Misoyaki Butterfish *Sizzling Soy Vinaigrette, Furikake Rice* 33.95

Amberjack *Basil Tapioca, Smoked Tofu Froth, Caraway, Salt Baked Carrots* 29.95

Tiger Prawns *Red Seaweed, Sea Asparagus, Burnt Lemongrass Oil* 24.95

Sea Scallops *Arugula, Kumquats, Housemade Bacon, English Peas, Preserved Lemon Vinaigrette* 29.95

Mixed Plates

SURF & TURF

**Petite Filet, Lump Crab Oscar
& Maine Lobster Tail**

Poblano Mash & Asparagus

39.95

ROY'S TRIO

**Hibachi Salmon, Macadamia Nut
Mahi & Misoyaki Butterfish**

Baby Bok Choy & Steamed Rice

32.95

SHELLFISH SAMPLER

**Butter Poached Half Lobster Tail,
Seared Crab Cake, U10 Sea Scallop
& Shrimp** *Macadamia Nut Pesto*

Risotto 36.95

From The Land

Filet Mignon *Palm Sugar, Fish Sauce, Korean Black Garlic, Okinawan Pomme Puree* 32.95

Asian Pesto Grilled Chicken Breast *Lo Mein Noodles, Snow Peas, Mushrooms, Ginger Chicken Jus* 23.95

Honey Mustard Grilled Short Ribs *Butter Mashed Potatoes, Broccoli, Roy's Natural Power Sauce* 26.95

Wagyu Beef Cheeks *Aerated Polenta, Cippolini Onion, Confit Tomato, Beef Neck Gravy* 28.95

Colorado Lamb Belly *Vadouvan, Charred Mustard Greens, Minted White Bean Puree, Radish Flower* 27.95

Please ask your server for our Vegetarian or Gluten Free menu creations. If you have any special dietary restrictions, please inform your server so we can prepare a special meal for you.

Executive Chef / Partner ~ Christopher David George

Sous Chefs ~ Dave Woodall & Monica Olaes