

Roy's Fresh Hawaiian Cocktails

The Original Hawaiian Martini

In classic Hawaiian fashion, our Maui pineapples are drenched in SKYY Vodka, Stoli Vanil Vodka & Malibu Coconut Rum. Shaken and served with fresh pineapple.

Roy's Island Mai Tai

A 1940s classic with a contemporary twist featuring Castillo White Rum & Cruzan Black Strap Rum.

1988

A tribute to our opening year in Honolulu. ABSOLUT Ruby Red Vodka, SOHO Lychee Liqueur & Patrón Citrónge Liqueur echoes the idyllic island lifestyle.

Orange Daiquiri Martini

Sailor Jerry Rum, Triple Sec & Fresh Orange Juice. Simply perfect.

Sage Blossom Martini

Hangar One Mandarin Blossom Vodka with fresh oranges and sage.

Asian Colada

Fresh Coconut, Pineapple & Muddled Basil with TY KU Soju. Island contemporary.

Pink Grapefruit Paloma

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

Basil Cucumber Collins

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

Lychee Caipirinha

Brazil's national cocktail. Our version gets its flavor from Cabana Cachaça & SOHO Lychee Liqueur topped with fresh lime juice.

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.

Pa-Yow Punch

A local favorite created by Chef Nate.... Bulleit Bourbon mixed with Mango Nectar and Fresh Lime.

Mango Mojito

Mango purée blended with BACARDI Limón Rum and freshly muddled mint.

Pineapple Ginger Mojito

Fresh ginger & pineapple with 10 Cane Rum and fresh mint.

Pomegranate Patrón Mojito

Tangy pomegranate purée freshly shaken with Patrón Silver Tequila and mint.

Simply Perfect Margarita

Cabo Wabo Blanco Tequila with Cointreau, fresh lime juice and Monin pure agave.

Pepper Melon Margarita

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

Skinny Cosmo

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

Piña "Fresca"

Malibu Coconut Rum & ABSOLUT Mango Vodka with Orange, Pineapple and Coconut.

Ginger Pear Martini

Square One Organic Vodka & Kumosabé Double Barrel Nigori with Ginger Agave and Fresh Pear.

Jack & Ginger Martini

Jack Daniel's & Domaine de Canton Ginger Liqueur with Fresh Lime and Mint.

San Francisco "Poi Dog" Sangria

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

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, starting at only \$29.95.

Appetizers

Roy's Canoe Appetizer for Two

Grilled Szechuan Pork Ribs, Seared Shrimp, Lobster Potstickers, Crispy Spicy Tuna Roll, Kalua Pork Lumpia 27.95

Grilled Tako Soy Marinade, Wakame Gel, Dandelion Greens 13.95

Big Island Ebi Roll Shrimp Tempura, Coconut, Cream Cheese, Avocado, Habanero Aioli & Nitsume 11.95

Chili & Scallion Crisped Calamari Sweet Thai Chile Sauce, Sriracha Aioli 12.95

Ahi Poke Kukui Nut Inamona Jus, Yuzu Infused Sour Cream, Avocado, Tobiko Caviar 14.95

Kalua Pork Lumpia Nam Pla 10.95

Grilled Szechuan Spiced Pork Ribs Smoked & Glazed in Roy's Original Mongolian Sauce 11.95

Crunchy Golden Lobster Potstickers Togarashi Miso Butter 12.95

Seared Smoked Salmon Shaved Spring Vegetables, Fried Capers, Meyer Lemon 9.95

Fresh Salads

Waimanalo Style Mixed Baby Greens Salad Grape Tomatoes & Creamy Herb Dressing 8.95

"The Wedge" Grated Egg, Pear Tomatoes, Crispy Bacon, Buttermilk Blue Cheese Dressing 10.95

Pea Salad & Crispy Pork Snow, Sugar & English Peas, Mixed Greens, Sesame Vinaigrette 9.95

Yuzu Caesar Salad Blackened Ahi, Baby Romaine Lettuces, Croutons, Shaved Parmagiano Reggiano 13.95

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

- Pacific Snapper** *Vegetable Maki Roll, Sesame Soy Jus* 31.95
- Herb Crusted Salmon** *Cauliflower Puree, Roasted Bell Pepper Butter* 26.95
- Roy's Classic Roasted Macadamia Nut Crusted Mahi Mahi** *Maine Lobster Essence* 29.95
- Hawaiian Style Misoyaki Butterfish** *Sizzling Soy Vinaigrette* 34.95
- Roy's Original Blackened Island Ahi** *Spicy Soy Mustard Butter Sauce* 31.95
- Hibachi Style Grilled Salmon** *Japanese Citrus Ponzu* 26.95
- Grilled Ono** *Ginger Thai Basil Marinade, Hawaiian Style Barbeque Sauce* 30.95
- Tiger Prawns** *Lo-Mein Noodles, Snow Peas, Mushrooms, Kung Pao Drizzle* 26.95
- U-10 Seared Scallops** *Sundried Tomato Crust, Chili Tomato Beurre Blanc* 30.95

Mixed Plates

SURF & TURF

**Petite Filet, Lump Crab Oscar
& Butter Poached Lobster**
Poblano Mash & Asparagus
39.95

ROY'S TRIO

**Hibachi Salmon, Macadamia Nut
Mahi 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** *Creamy Scallion Mashed Potatoes, Kim Chee Butter* 33.95
- Fire Grilled 14oz. Ribeye** *Shallot Jalapeno Reduction* 33.95
- Tender Braised Beef Short Ribs** *Creamy Mashed Potatoes, Natural Braising Sauce* 27.95
- Lamb Rack** *Coconut Ganache Demi* 34.95
- Seared Duck Breast** *Hearts of Palm Gratin, Cherry Gastrique* 25.95

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.

Due to the Healthy SF initiative there will be a 4% surcharge added to all food & beverage sales.

Chef Partner ~ Nate Payo

Sous Chef ~ David Murray & Francisco Adolfo