

SALADS

Maui Wowie Salad <i>Shrimp - Feta - Butter Leaf Lettuce - Avocado Caper Lime Vinaigrette</i>	15
Caesar Salad <i>Brioche Croutons - Parmesan Cheese Creamy Togarashi Garlic Dressing</i>	12
Fresh Local Greens Salad ^{gf} <i>Shaved Carrot - Heirloom Tomatoes Dean Okimoto's Creamy Herb Dressing</i>	11
Wedge Salad ^{gf} <i>Heirloom Tomatoes - Red Onion - Applewood Bacon Egg - Blue Cheese</i>	12
* Add Grilled Chicken	6
* Add Grilled Salmon, Shrimp or Blackened Ahi	8

SMALL PLATES

Pork & Shrimp Shu Mai <i>Spicy Soy Mustard - Chinese Black Bean Dragon Sauce</i>	8
Crunchy Golden Lobster Potstickers <i>Togarashi Miso Butter Sauce</i>	15
Szechuan Spiced Pork Ribs <i>Smoked & Glazed in Roy's Original Mongolian Sauce</i>	15
Crispy Chicken Spring Roll <i>Citrus Black Bean Dragon Sauce</i>	10
Crispy Wok Fried Shrimp Tempura <i>Shishito Peppers - Shimeji Mushrooms Malaysian Curry Aioli</i>	12
Sunrise at Haleakala Roll* <i>Tuna - Yellowtail - Salmon - Avocado - Asparagus Crunchy Panko Crust</i>	16
Lobster California Roll* <i>Lobster Salad - Avocado - Cucumber - Tobiko</i>	14
Big Eye Tuna Poke* <i>Avocado - Inamona Jus - Wonton Chips</i>	17

BRUNCH

Wagyu Beef 'Loco Moco'* <i>Pineapple Fried Rice - Fried Egg - Lomi Lomi Tomato - Natural Sauce</i>	17
USDA Prime 7oz New York Steak & Egg* <i>Smoked Fingerling Potatoes - Caramelized Onions - Brussels Sprouts Thai Basil Mushroom Cream Sauce</i>	24
Kalua Pork Benedict <i>Crispy Potato Cake - Shiso Bearnaise</i>	15
Hawaiian-Style Seafood Omelet <i>Scallop - Shrimp - Crab - Lobster Essence</i>	17
Blackened Salmon* ^{gf} <i>Roasted Red Potatoes - Sautéed Spinach - Caper Lime Butter Sauce</i>	25
Haupia Brûlée Brioche French Toast Stack <i>Guava Jam - Fresh Fruit</i>	15

SANDWICHES

Served with choice of Truffle Parmesan Fries or Side Salad

Karaage Chicken Sandwich <i>Applewood Smoked Bacon - Avocado - Butter Lettuce - Toban Djan Shishito Jam</i>	15
Wagyu Beef Burger* <i>Truffle Caramelized Onions & Shiitake Mushrooms - Fried Egg Togarashi Aioli - Brioche Bun</i>	18

DESSERTS

Kaffir Lime Tart <i>Graham Cracker Crust - Whipped Cream Crème Anglaise</i>	12
Belgian Chocolate Torte ^{gf} <i>Raspberry Sauce - Whipped Cream - Fresh Berries</i>	11
Macadamia Nut Bread Pudding <i>Guava Sauce - Toasted Coconut - Vanilla Ice Cream</i>	12
Hawaiian Coffee <i>Tuaca Vanilla Liqueur - Bailey's Irish Cream - Fresh Brewed Coffee</i>	11

[🌿] Roy's Signature Items - Our Most Popular ^{gf}Gluten Free ^vVegetarian *Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness. Certain menu items may contain peanuts, tree nuts, soy, dairy, eggs, wheat and other allergens. If you have a food allergy, please notify your server. While we can take steps to remove ingredients from your dish and minimize the risk of cross contamination, we can not guarantee that any of our products are safe to consume for people with severe allergies.

WINES BY THE GLASS

SPARKLING

Mionetto Il Prosecco Veneto, ITA	9 / 38
*ONEHOPE CA	187mL 13
Mumm Napa Brut Prestige Napa Valley, CA	187mL 18

SLIGHTLY SWEET / OFF DRY

Pacific Rim Riesling Columbia Valley, WA	9 / 36
Ruffino Moscato ITA	10 / 38
Conundrum White Blend CA	12 / 48

AROMATIC WHITES

Estancia Pinot Grigio CA	9 / 36
Brancott Sauvignon Blanc Marlborough, NZ	9 / 36
Whitehaven Sauvignon Blanc Marlborough, NZ	12 / 46
Duckhorn Sauvignon Blanc Napa Valley, CA	15 / 60

CHARDONNAY

Wente Estate Grown Livermore Valley, CA	9 / 36
Roy's by Bianchi Vineyards CA	9 / 36
Franciscan Napa Valley, CA	12 / 48
Landmark Overlook Sonoma/Santa Barbara, CA	14 / 56

ROSÉ

Decoy by Duckhorn CA	11 / 44
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PINOT NOIR

DeLoach Heritage Reserve CA	9 / 36
Lyric by Etude Santa Barbara County, CA	12 / 48
The Four Graces Willamette Valley, OR	16 / 64
Belle Glos Las Alturas Vineyard Santa Lucia Highlands, CA	20 / 79

MERLOT

Greystone Cellars CA	9 / 36
Wente "Sandstone" Livermore Valley, CA	11 / 42

CABERNET SAUVIGNON

Roy's by Bianchi Vineyards CA	9 / 36
J. Lohr "Seven Oaks" Paso Robles, CA	11 / 44
The Federalist Lodi, CA	13 / 50
Justin Paso Robles, CA	17 / 68

REDS OF INTEREST

Diseno Malbec Mendoza, ARG	9 / 36
Boneshaker Zinfandel Lodi, CA	12 / 46
Paraduxx by Duckhorn Cabernet/Zinfandel Napa Valley, CA	18 / 72
The Prisoner Red Blend Napa Valley, CA	25 / 95

SPECIALTY COCKTAILS

Roy's Island Mai Tai 12
1940s classic that features our famous recipe floated with Cruzan Black Strap Rum

Hawaiian Martini 13
Maui Pineapple drenched in SKYY Vodka SKYY Vanilla - Malibu Coconut Rum

1988 12
Deep Eddy Ruby Red Grapefruit Vodka SOHO Lychee - Orange Liqueur

Mango Mojito 12
Cruzan Citrus Rum - Mango Purée - Lime - Mint

Drunken Mule 12
Pau Maui Hawaiian Vodka - Muddled Hawaiian Martini Pineapples - Orgeat - Ginger Beer

Jalapeño Margarita 12
Tanteo Jalapeño Infused Tequila Organic Agave - Fresh Lime

Island Sugar Cane Old Fashioned 13
Angels Envy Bourbon - Bitters - Sugar Cane

Rye Me A River 12
Templeton Rye Whiskey - Domaine de Canton Fresh Lemon - Honey

Maui Sunrise 12
Deep Eddy Ruby Red Grapefruit Vodka Elderflower Liqueur - Fresh Strawberries - Oranges

Ultimate Bacon Bloody Mary 12
Tito's Handmade Vodka - Applewood Smoked Bacon Celery - Togarashi Spiced Rim

The Hummingbird 13
Elderflower Liqueur - Sparkling Wine Club Soda - Seasonal Berries

Cool Breeze 11
Prairie Cucumber Organic Vodka - Coconut Water Pineapple Juice - Fresh Lemon - Agave Nectar

Tiki P.O.G. Punch 13
The Botanist Gin - Passion Fruit - Orange - Guava Juice

Handcrafted Red or White Sangria 10
Fresh Seasonal Fruit

MIMOSAS

Bubbly Prosecco With Fresh Squeezed Orange, Tropical Fruit Or Mango 8/10

