

TROPICAL FAVORITES

ROY'S HAWAIIAN MARTINI

*Wheatley Vodka - Coconut Rum - Vanilla Vodka
Vodka Infused Pineapple 17*

ROY'S ISLAND MAI TAI

*Planteray 3 Star White Rum - Orange Curacao
Orgeat - Fresh Lime - Goslings Dark Rum Float 17*

ROY'S 1988 COCKTAIL®

*Grapefruit Vodka - Lychee Liqueur - Pomegranate
Triple Sec 16*

ROY'S HAWAIIAN COLADA

*Planteray Pineapple Rum - Coconut Rum - Pineapple
Crème de Coconut - Fresh Lime 17*

Planteray OFTD Rum Float +\$5

MANGO LYCHEE MARGARITA

*Pueblo Viejo Blanco Tequila - Lychee Liqueur
Mango Purée - Fresh Lime 15*

PASSIONFRUIT PALOMA

*Blanco Tequila - Lime Juice - Passionfruit Syrup
Grapefruit - Lemon Lime Soda 15*

COCONUT MOJITO

*Coconut Rum - Crème de Coconut - Simple Syrup
Fresh Lime - Fresh Mint 16*

TROPICAL SANGRIA

*Planteray 3 Star White Rum - Red Wine - Orange
Liqueur - Fresh Lemon - Orange Juice - Pineapple
Strawberry Purée 16*

ZERO PROOF

HALF-PIPE

Fresh Lemon - Orgeat - Pineapple 14

MANGO FIZZ

Fresh Lemon - Mango Purée - Sparkling Water 14

SPECIALTY COCKTAILS

TIKI SPICED OLD FASHIONED

*Jim Beam Bourbon - Tiki Bitters - Orange Oils
Simple Syrup 15*

SUNSET COCKTAIL

*Wheatley Vodka - Orgeat - Fresh Lemon
Pomegranate Puree 15*

ORCHID BLOSSOM

*Elderflower Liqueur - Strawberry Purée
Fresh Lemon - Bisol Jeio Prosecco 15*

TIKI SOUR

*Rye Whiskey - Lemon Juice - Simple Syrup
Tiki Bitters 15*

DRUNKEN MULE

*Wheatley Vodka - Orgeat - Ginger Beer - Fresh Lime
Muddled Hawaiian Martini Pineapples 15*

KOLOHE

*Beefeater Gin - Sweet Vermouth - Fresh Lemon
House Cordial - Fresh Strawberry - Fresh Cucumber
Soda Water 15*

KAILUA BEACH COFFEE

*Wheatley Vodka - Kahlua - Crème de Banana
Heavy Cream 16*

THC CONCOCTIONS

*Flora THC Infused Spirit is a premium, organic and
sugar-free THC product, crafted for social moments,
without alcohol. Each cocktail contains 5 mg THC.*

CANOPY COLADA

*Flora THC Infused Spirit - Pineapple Juice
Fresh Lime - Crème de Coconut 15*

LYCHEE GINGER ZEN

*Flora THC Infused Spirit - Lychee - Fresh Ginger
Lemon - Club Soda 15*

MALIE SPRITZ

*Flora THC Infused Spirit - Pineapple Juice
Lemongrass Yuzu Simple Syrup - Club Soda 15*

WINES by the GLASS

SPARKLING

	5oz	9oz	BTL
Bisol Jeio Prosecco Superiore D.O.C.G. <i>Veneto, IT</i>	14	25	56
Schramsberg “Mirabelle” Brut Rosé <i>North Coast, CA</i>	25	45	98

WHITE WINES OF INTEREST

Schloss Vollrads Riesling QbA <i>Rheingau, Germany</i>	18	32	72
Conundrum White Blend <i>CA</i>	15	27	60
Santa Margherita Pinot Grigio <i>Trentino-Alto Adige, IT</i>	18	32	72
Jules Taylor Sauvignon Blanc <i>Marlborough, NZ</i>	15	27	60
Cloudy Bay Sauvignon Blanc <i>Marlborough, NZ</i>	24	43	94

CHARDONNAY

Roy’s by Bianchi Vineyards <i>CA</i>	14	25	56
Gainey Vineyard <i>Santa Rita Hills, CA</i>	16	29	64
Grgich Hills Estate <i>Napa Valley, CA</i>	25	45	98

ROSÉ

Peyrassol “Cuvee Les Commandeurs” <i>Côtes de Provence, FR</i>	16	29	64
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PINOT NOIR

Willamette Valley Vineyards “Whole Cluster” <i>Willamette Valley, OR</i>	16	29	64
Belle Glos Las Alturas Vineyard <i>Santa Lucia Highlands, CA</i>	22	39.5	88

REDS OF INTEREST

	5oz	9oz	BTL
Gainey Vineyards Santa Ynez, CA <i>Merlot</i>	14	25	56
DAOU The Pessimist Red Blend <i>Paso Robles, CA</i>	16	29	64
Paraduxx by Duckhorn Cab Zin Blend <i>Napa Valley, CA</i>	20	36	84
The Prisoner Red Blend <i>Napa Valley, CA</i>	28	50.5	98

CABERNET SAUVIGNON

Roy's by Bianchi Vineyards CA	14	25	56
Justin <i>Paso Robles, CA</i>	18	32	72
Stags' Leap Winery <i>Napa Valley, CA</i>	29	52	99

BEERS

Kona Big Wave Golden Ale	8
Kona Longboard Island Lager	8
Goose Island IPA	8
Stella Artois	9
Bud Light	7
Corona Extra	8
Beck's NA Lager	7

BAR BITES

LOCAL HOUSE SALAD^{vgf}

Dean Okimoto's Creamy Herb Dressing 12

BLISTERED SHISHITO PEPPERS^{vgf}

Sesame Miso Dressing 14

EDAMAME HUMMUS^{vgf}

English Cucumber - Marinated Heirloom Tomato

Grilled Cauliflower - Yuzu Balsamic Reduction 16

TEMPURA-CRUSTED AHI ROLL*

Spicy Togarashi Miso Butter Sauce 20

SZECHUAN SPICED PORK RIBS

Roy's Original Mongolian Sauce 20

CRISPY VEGETABLE SPRING ROLLS^v

Citrus Black Bean Dragon Sauce 14

CRISPY WOK FRIED SHRIMP TEMPURA

Shishito Pepper - Shimeji Mushroom

Malaysian Curry Aioli 16

WAGYU BEEF SLIDERS*

Caramelized Onion & Truffle Mushroom

Togarashi Aioli 18

FRESH FISH TACOS

Beer Battered - Cilantro - Avocado Crema

Roasted Salsa Roja 16

BLACKENED ISLAND AHI BOWL*

Chilled Soba Noodles - Cucumber Namasu

Nori Purée - Spicy Soy Mustard Butter Sauce 20

SIDES

PARMESAN TRUFFLE FRIES^{vgf}

Togarashi - Parsley - Sea Salt 8

STEAMED EDAMAME^{vgf}

Sizzling Garlic Shoyu 9

^{gf}Gluten Free ^vVegetarian *Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness. Certain menu items may contain sesame, peanuts, tree nuts, soy, dairy, eggs, wheat, fish, shellfish 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.

ALOHA HOUR

3:30pm - 6:00pm Daily
All Night on Thursdays

TROPICAL COCKTAILS 10

Roy's Hawaiian Martini
Coconut Mojito
1988 Cocktail®

HOUSE SPECIALTIES 12

Tiki Spiced Old Fashioned
Kolohe
Drunken Mule

WINES BY THE GLASS 8

Bisol Jeio Prosecco

Roy's By Bianchi
Chardonnay

Gainey Merlot

Roy's by Bianchi Cabernet
Sauvignon

PREMIUM WINES BY THE GLASS 12

Conundrum White Blend

Jules Taylor Sauvignon
Blanc

Gainey Chardonnay

Willamette Valley
Vineyards Pinot Noir

WELL DRINKS 8

WELL MARTINIS 11

Wheatley Vodka

Beefeater Gin

Planteray 3 Star Rum

Pueblo Viejo Tequila

Jim Beam Whiskey

JWR Scotch

KONA BEERS \$2 off

BAR BITES \$4 off

SIDES \$2 off