

## 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

*Pueblo Viejo 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 - Orange Liqueur  
Red Wine - 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*



## WINES BY THE GLASS

### SPARKLING

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

### WHITE WINES OF INTEREST

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

### CHARDONNAY

Roy's by Bianchi Vineyards CA	14	25	56
Gainey Vineyard Santa Rita Hills, CA	16	29	64
Domaine Laroche "Saint Martin" Chablis Burgundy, FR	22	39.5	80
Grgich Hills Estate Napa Valley, CA	25	45	98

### ROSÉ

Lola Sonoma Coast/Mendocino, CA	14	25	56
Peyrassol "Cuvee Les Commandeurs" Côtes de Provence, FR	16	29	64

### PINOT NOIR

Gainey Vineyards Sta Rita Hills, CA	15	27	60
Willamette Valley Vineyards "Whole Cluster" Willamette Valley, OR	18	32	72
Wayfarer WF2, Fort Ross-Seaview Sonoma County, CA	25	45	98

## WINES BY THE GLASS

### REDS OF INTEREST

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

### CABERNET SAUVIGNON

Roy's by Bianchi Vineyards CA	14	25	56
Whitehall Lane Rassi Vineyard Sonoma, CA	18	32	72
Stags' Leap Winery Napa Valley, CA	29	52	99

### PORT WINES

Fonseca Bin 27 Reserve Ruby Port	10		70
Taylor Fladgate 10 Year Tawny Port	16		112
Taylor Fladgate 20 Year Tawny Port	24		160

### BEERS

Asahi Lager	9
Heineken	9
Stella Artois	9
Corona Extra	8
Kona Big Wave Golden Ale	8
Kona Longboard Island Lager	8
Ballast Point Sculpin Hazy IPA	9
Sapporo Premium	9
Voodoo Ranger IPA	8
Michelob Ultra	7
Guinness Stout	9

Ask about our local selections

## BAR BITES

BLISTERED SHISHITO PEPPERS<sup>vgf</sup>

*Sesame Miso Dressing 14*

TEMPURA-CRUSTED AHI ROLL\*

*Spicy Togarashi Miso Butter Sauce 20*

SZECHUAN SPICED PORK RIBS

*Roy's Original Mongolian Sauce 22*

CRISPY CHICKEN SPRING ROLLS

*Citrus Black Bean Dragon Sauce 16*

CRISPY WOK FRIED SHRIMP TEMPURA

*Shishito Pepper - Shimeji Mushroom*

*Malaysian Curry Aioli 18*

WAGYU BEEF SLIDERS\*

*Caramelized Onion & Truffle Mushroom*

*Togarashi Aioli 18*

## SIDES

PARMESAN TRUFFLE FRIES<sup>vgf</sup>

*Togarashi - Parsley - Sea Salt 8*

STEAMED EDAMAME<sup>vgf</sup>

*Sizzling Garlic Shoyu 12*



<sup>gf</sup>Gluten Free <sup>v</sup>Vegetarian \*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

Offered All Day and Night  
In The Bar and on the Bar Lanai

## 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

Lola Rose

Roy's By Bianchi  
Chardonnay

Roy's by Bianchi Cabernet  
Sauvignon

## PREMIUM WINES BY THE GLASS 12

Conundrum White Blend

Willamette Valley

Jules Taylor Sauvignon  
Blanc

Vineyards Pinot Noir

Gainey Merlot

Gainey Chardonnay

## WELL DRINKS 8

### WELL MARTINIS 11

Wheatley Vodka

Pueblo Viejo Tequila

Beefeater Gin

Jim Beam Whiskey

Planteray 3 Star Rum

JWR Scotch

## KONA BEERS \$2 off

## BAR BITES \$4 off

## SIDES \$2 off