

## TROPICAL FAVORITES

### Roy's Hawaiian Martini

*Pau Maui Vodka - Coconut Rum - Vanilla Vodka  
Muddled Hawaiian Pineapple 17*

### Roy's Island Mai Tai

*Light Rum - Orgeat Syrup - Orange Curacao  
Lime Juice - Dark Rum Float 18*

### Mango Lychee Margarita

*Blanco Tequila - Lychee Liqueur - Mango Purée  
Lime Juice 16*

### Coconut Mojito

*Coconut Rum - Crème de Coconut - Lime Juice  
Simple Syrup - Fresh Mint 17*

### Island Mimosa

*Orange Liqueur - Pineapple Juice - Prosecco 15*

### Tropical Sangria

*Light Rum - Red Wine - Orange Liqueur - Lemon Juice  
Orange Juice - Pineapple Juice - Strawberry Purée 17*

### Sunset Cocktail

*Vodka - Orgeat - Lemon - Pomegranate Syrup 15*

### Tiki Spiced Old Fashioned

*Bourbon - Tiki Bitters - Simple Syrup - Orange Oils 16*

### Passionfruit Paloma

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

### Tiki Sour

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

### Orchid Blossom

*Elderflower Liqueur - Strawberry Purée - Lemon Juice  
Prosecco 16*

### Kailua Beach Coffee

*Vodka - Kahlua - Crème de Banana - Heavy Cream 17*

## MOCKTAILS

### Island Waves

*Lemon Juice - Strawberry Purée - Crème de Coconut  
Heavy Cream - Lemon Lime Soda 11*

### Mango Fizz

*Lemon Juice - Mango Purée - Soda Water 11*

## WINE LIST

### SPARKLING

Bisot Jeio Prosecco Superiore D.O.C.G. <i>Veneto, IT</i>	13 / 52
Schramsberg “Mirabelle” Brut or Brut Rosé <i>North Coast, CA</i>	25 / 98
Taittinger ‘La Francaise’ Brut Champagne <i>FR</i>	100
Veuve Clicquot ‘Yellow Label’ Brut Champagne <i>FR</i>	150
Dom Perignon Brut Champagne <i>FR</i>	500

### WHITE WINES OF INTEREST

Leeuwin Estate “Art Series” Riesling <i>Margaret River, AUS</i>	12 / 48
Schloss Vollrads Riesling QbA <i>Rheingau, Germany</i>	18 / 68
Conundrum White Blend <i>CA</i>	15 / 60
Raats “Original” Chenin Blanc <i>Stellenbosch, South Africa</i>	14 / 56
Santa Margherita Pinot Grigio <i>Trentino-Alto Adige, IT</i>	18 / 68
Jules Taylor Sauvignon Blanc <i>Marlborough, NZ</i>	15 / 60
Cloudy Bay Sauvignon Blanc <i>Marlborough, NZ</i>	24 / 94
Domaine de la Pauline Sancerre <i>Loire Valley, FR</i>	18 / 68

### CHARDONNAY

Roy’s by Bianchi Vineyards <i>CA</i>	12 / 48
Gainey Vineyard <i>Santa Rita Hills, CA</i>	15 / 60
Grgich Hills Estate <i>Napa Valley, CA</i>	25 / 98
Domaine Laroche “Saint Martin” Chablis <i>Burgundy, FR</i>	22 / 80
Sonoma Cutrer Russian River Ranches <i>Sonoma County, CA</i>	60
Patz and Hall Dutton Ranch <i>Russian River Valley, CA</i>	78
Rombauer <i>Carneros, CA</i>	98
Cakebread Cellars <i>Napa Valley, CA</i>	104
Far Mountain “Myrna” Chardonnay <i>Sonoma Valley, CA</i>	98

## WINE LIST

### ROSÉ

Decoy by Duckhorn <i>CA</i>	14 / 56
Peyrassol “Cuvee Les Commandeurs” <i>Côtes de Provence, FR</i>	16 / 64
Grgich Hills <i>Napa Valley, CA</i>	78

### PINOT NOIR

Lyric by Etude <i>Santa Barbara County, CA</i>	13 / 52
Willamette Valley Vineyards “Whole Cluster” <i>Willamette Valley, OR</i>	16 / 60
Belle Glos Las Alturas Vineyard <i>Santa Lucia, CA</i>	22 / 88
Gainey Vineyard <i>Santa Rita Hills, CA</i>	72
Domaine Drouhin <i>Dundee Hills, OR</i>	96
Goldeneye by Duckhorn <i>Anderson Valley, CA</i>	126

### REDS OF INTEREST

La Posta “Angel Paulucci Vineyard” Malbec <i>Mendoza, ARG</i>	12 / 48
Gainey Vineyard Merlot <i>Santa Ynez, CA</i>	14 / 56
Raats “Red Jasper” Cab Franc Blend <i>Stellenbosch, South Africa</i>	15 / 58
The Prisoner Red Blend <i>Napa Valley, CA</i>	28 / 98
Paraduxx by Duckhorn Cab/Zin <i>Napa Valley, CA</i>	20 / 84
Red Schooner (by Caymus) Malbec <i>ARG</i>	68
Duckhorn Vineyards Merlot <i>Napa Valley, CA</i>	94
Emmolo (by Caymus) Merlot <i>Napa Valley, CA</i>	90
Caymus Suisun Petite Sirah <i>Suisun Valley, CA</i>	65
DAOU The Pessimist Red Blend <i>Paso Robles, CA</i>	60
Justin Isosceles Red Blend <i>Paso Robles, CA</i>	154
Flora Springs “Trilogy” Red Blend <i>Napa Valley, CA</i>	160
Miner “The Oracle” Red Blend <i>Napa Valley, CA</i>	220

## WINE LIST

### CABERNET SAUVIGNON

Roy's by Bianchi Vineyards	CA	12 / 48
Niner Estate	Paso Robles, CA	18 / 68
Stags' Leap Winery	Napa Valley, CA	29 / 99
Justin	Paso Robles, CA	72
St. Supéry	Napa Valley, CA	75
Frank Family	Napa Valley, CA	116
Jordan	Alexander Valley, CA	132
Silver Oak	Alexander Valley, CA	152
Caymus	Napa Valley, CA	176
Chateau Montelena	Napa Valley, CA	180
Caymus Special Selection		304
<i>Napa Valley, CA</i>		
Margaux du Château Margaux		380
<i>Margaux, France 2017</i>		
Joseph Phelps "INSIGNIA"		480
<i>Napa Valley, CA</i>		

### FALL FEATURE

Caymus Vineyards 50th Anniversary	
Cabernet Sauvignon	35 / 175
<i>Napa Valley, California</i>	(L)

### BOTTLED BEERS

Asahi Lager	9	Heineken	9
Corona Extra	8	Stella Artois	9

### CAN BEERS

Sierra Nevada Sunny		Sapporo Premium	9
Little Thing Citrus		Voodoo Ranger IPA	8
Wheat	8	Bud Light	7
Kona Big Wave Golden		Guinness Stout	9
Ale	8		
Kona Longboard Island			
Lager	8		

# ALOHA HOUR

Daily 2pm - 5pm; Thursday 2pm - close  
in the bar

## BAR BITES

### Tempura-Crusted Ahi Roll\*

*Spicy Togarashi Miso Butter Sauce 14*

### Wagyu Beef Sliders\*

*Caramelized Onion & Truffle Mushroom*

*Togarashi Aioli 12*

### Parmesan Truffle Fries

*Togarashi - Parsley - Sea Salt 8*

### Kung Pao Calamari

*Bell Pepper - Sprouts - Kung Pao Sauce 13*

### Szechuan Spiced Pork Ribs

*Roy's Original Mongolian Sauce 16*

### Crispy Wok Fried Shrimp Tempura

*Shishito Pepper - Shimeji Mushroom*

*Malaysian Curry Aioli 12*

### Crispy Chicken Spring Rolls

*Citrus Black Bean Dragon Sauce 10*

### Edamame Hummus<sup>gf</sup>

*English Cucumber - Marinated Baby*

*Heirloom Tomato - Grilled Cauliflower*

*Yuzu Balsamic Reduction 10*



<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 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.

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Daily 2pm - 5pm; Thursday 2pm - close  
in the bar

### SIGNATURE COCKTAILS 10

#### Roy's Hawaiian Martini

*Pau Maui Vodka - Coconut Rum - Vanilla Vodka  
Muddled Hawaiian Pineapple*

#### Sunset Cocktail

*Vodka - Orgeat - Lemon - Pomegranate Syrup*

### FEATURED COCKTAIL 10

#### 1988 Cocktail®

*Deep Eddy Ruby Red Grapefruit Vodka - SOHO  
Lychee - Orange Liqueur*

### WINES AND SANGRIA BY THE GLASS

*Roy's By Bianchi Chardonnay and Cabernet  
Sauvignon 8; Tropical Sangria 10*

### WELL DRINKS 7

### KONA BEERS \$2 off

*Kona Longboard Island Lager & Big Wave Golden Ale*



1988 Cocktail®