

cocktails

vic's '44	15
our take on trader vic's original 1944 mai tai recipe made with pyrat xo reserve rum, myers's jamaican dark rum, ferrand dry curacao, orgeat, and freshly squeezed lime juice, served with a spent lime shell	
royal mai tai	15
the royal hawaiian, a luxury collection resort classic...this is our original mai tai recipe made with fresh squeezed pineapple and orange juice, orange curacao, bacardi superior, orgeat and a beautiful float of whaler's dark rum	
white wash	15
topped with not one, but two floats! old lahaina silver rum, ferrand dry curacao, orgeat, fresh lime and pineapple juices, topped with a float of old lahaina dark rum and our signature coco-loco foam	
choco tai	15
so unique you have to try it! selva rey cacao infused rum, housemade kona coffee syrup, fresh lemon juice, bittermen's elemakule tiki bitters, fresh pineapple juice, with a float of old lahaina dark rum	
96 degrees in the shade	15
cool off with this frozen delight ... captain morgan rum, fresh pineapple, passion fruit puree, lime juice, orgeat, mint, topped with a float of old lahaina dark rum	
ali'i mai tai	35
this signature mai tai is made with the finest aged rums ... appleton 21 year aged rum from jamaica, el dorado 15-year special reserve rum from guyana, ferrand dry curacao, freshly muddled pineapple, orgeat, fresh lime juice, topped with our signature coco-loco foam and bitters	
farmers market mule	14
ketel one vodka, freshly muddled strawberries and ginger, kaffir lime, fresh lime juice, ginger beer	
chinatown old fashioned	14
knob creek rye whiskey, housemade 5-spice syrup, creole bitters, splash water, thai basil	
honolulu smash	14
bulleit bourbon, bitter truth orange bitters, yellow chartreuse, fresh lemon juice, local honey syrup, mint	
hawaii 78	14
Hawaii's own organic ocean vodka, st.germain elderflower, fresh lemon juice, sparkling wine	
madhattan	14
knob creek rye whiskey, housemade tea vermouth, creole bitters, stirred and served over a large ice cubes	
lava lava	14
our skinny version of the lava flow served on the rocks ... freshly muddled strawberry and mint, kai coconut pandan vodka, fresh sweet and sour, pineapple juice, coconut water	
hawaiian blues	14
kai coconut pandan vodka, malibu coconut rum, calahua crème of coconut, fresh sweet and sour, pineapple juice, drizzle of dekuyper blue curraaco	
okolemaluna itch	
bulleit bourbon, appleton reserve rum, el dorado 151 rum, ferrand dry curacao, passion fruit, orgeat, fresh lemon and pineapple juices 14	
revive	14
tyku cucumber infused sake, stirrings peach liqueur, aperol aperitivo, fresh sweet and sour, club soda	

All menu items are subject to 4.712% Hawaii general excise tax. An 18 % gratuity will be added to all parties of 6 or more.

Menu is subject to change. Please communicate any allergy you may have with our Ambassadors.

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.*

beer

on tap

8

kona longboard lager, kona big swell ipa, maui brewing bikini blonde, mehana red ale, guinness

bottled

7

budweiser	miller lite	asahi dry	kona big wave ale
bud light	heineken	haake beck NA	hitachino white ale
coors light	corona	stella artois	

wine

white

glass bottle

villa maria sauvignon blanc, marlborough	12	48
pineridge chenin blanc, california	11	44
nine hats riesling, columbia valley	10	40
meiomi chardonnay, california	12	44

reds

glass bottle

votre sante pinot noir, california	10	40
cypress merlot, california	11	44
petite petit by michael-david, lodi	12	48
ancient peaks cabernet, paso robles	12	48

bubbles

glass bottle

kenwood yulupa sparkling, ca	10	40
chandon sparkling rose, ca	14	56
moet&chandon imperial brut, champagne	18	72

finger foods and shared plates

tavern parmesan truffle fries

10

garlic parsley, truffle butter, parmesan snow

citrus garlic edamame

9

chili- sesame glaze, lemon soy, parmesan

beer battered onion rings

9

yuzu mustard aioli, smoked tomato sambal

brewer's cheese fondue

15

gruyere & cheddar cheese, locally crafted beer, jalapeno, warm baguette

international cheese display

34

taleggio, aged cheddar, fresh goat cheese, point reyes blue cheese accompanied with fig jam, candied walnuts, raisin on the vine, grapes, stone ground mustard and armenian flat bread

chips & dips

14

lemon avocado hummus, charred maui onion ranch, lomi tomato salsa, assorted house cut chips

crispy chicken wings

16

lilikoi and chili pepper glaze, shaved local vegetables, pickled yuzu cucumbers

royal garlic steak

29

grilled hawaii rancher's ribeye, onion marmalade, garlic chips, served pupu style

lettuce tempt you

"huihui" cobb salad

16

kahuku corn, grilled chicken, pipikaula, avocado, charred maui onion buttermilk dressing

"wedge salad"

14

baby iceberg lettuce, hamakua tomato, bacon dressing, blue cheese crumbles

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fresh from the sea

“raw” bar	24
asian poisson cru, cured hamachi crudo, modern spicy ahi poke	
indonesian ahi nachos	18
stir fried island ahi with lemongrass, ginger, garlic, curry and kukui nuts with crunchy cassava chips	
crispy thai calamari & oysters	21
red curry coconut powder, pickled chilis, thai basil kaffir lime aioli	
chef colin’s market fish & chips	23
beer battered mahi-mahi, original beet ketchup, ho farms yuzu pickles, malt vinegar chips	

hand made pizza

classic margherita pizza	19
fresh mozzarella, plum tomatoes, basil	
waiialua asparagus	23
truffled king mushroom, pipikaula	

sandwich board

ali’i burger *	22
pepperjack cheese, avocado, onion rings, mushroom, tavern fries	
sub parmesan truffle fries	25
chicken caesar panino	21
lemon pistachio pesto, hamakua tomato, romaine hearts, toasted ciabatta bun, lattice cut chips	
nathan’s lobster roll	26
miso honey aioli, cucumber namasu, celery hearts, buttery split top bun, lattice cut chips	

sweet desires

sugarland melon berry soup	11
roasted strawberries and pavlova spread	
baked passion fruit cream	10
caramelized mango, coconut sorbet	
fuji apple pie	10
candied lemon streusel, basil syrup, vanilla bean gelato	
chocolate seduction	11
deconstructed chocolate cake, coconut, caramelized macadamia nuts, triple chocolate gelato	
only at the royal exclusive la gelateria gelato and sorbets	9
roasted strawberries and pavlova spread	
only at the royal signature pink haupia cake	10
pink haupia cream layered between coconut-soaked white sponge cake, covered with toasted pink coconut flakes and fresh berries	

menu by executive chef colin hazama and sous chef nathan tasato

* Due to department of Health regulations, we are unable to cook ground meat under 140 degrees or medium well