In 1953 the Matson Navigation Company commissioned Victor Bergeron to create a drink for their new hotel The Royal Hawaiian. Trader crafted it for some friends who were visiting from Tahiti, who then cried out, “Maitai” the Tahitian word for “good”. Trader Vic then made a variation on the Mai Tai recipe adding pineapple juice, which is still served today at the hotel.

**mai tai**

**vic’s ‘44**
our take on trader vic’s original 1944 mai tai recipe made with pyrat xo reserve rum, myer’s jamaican dark rum, ferrand dry curacao, orgeat, and freshly squeezed lime juice, served with a spent lime shell | 15

**bali tai**
a curious topless take on a traditional mai tai, with its effortless blend of fresh lime, koloa rum, lychee puree and black pepper syrup | 15

**96 degrees in the shade**
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 | 15

**white wash**
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 | 15

**ali’i mai tai**
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 | 35

**royal mai tai**
the royal hawaiian, a luxury collection resort classic…this is our original trader vic mai tai recipe made with fresh squeezed pineapple and orange juice, orange curacao, orgeat and local rums from the old lahaina distillery on maui | 15

**choco-tai**
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 | 15

**96 degrees in the shade**
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 | 15

**white wash**
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 | 15
royal libations
our modern twist on classic cocktails...

farmers market mule
getel one vodka,
freshly muddled strawberries and ginger, kaffir lime,
fresh lime juice,
ginger beer | 14

hawaii 78
Hawaii’s own organic ocean vodka,
st.germain elderflower, fresh lemon juice,
sparkling wine | 14
*created by Kui Wright

revive
tyku cucumber infused sake,
stirrings peach liqueur,
aperol aperitivo,
fresh sweet and sour,
club soda | 14

chinatown old fashioned
knob creek rye whiskey,
housemade 5-spice syrup,
creole bitters,
splash water,
thai basil | 14

honolulu smash
bulleit bourbon,
bitter truth orange bitters,
yellow chartreuse,
fresh lemon juice,
local honey syrup,
mint | 14

madhattan
knob creek rye whiskey,
housemade tea vermouth,
creole bitters,
stirred and served over large ice cubes | 14
*created by Ryan Tanji

Hawaii’s own organic ocean vodka,
st.germain elderflower, fresh lemon juice,
sparkling wine | 14
*created by Kui Wright

knob creek rye whiskey,
housemade tea vermouth,
creole bitters,
stirred and served over large ice cubes | 14
*created by Ryan Tanji
tropicals

**elderflower saketini**
tyku junmai ginjo sake and st. germain’s elderflower liqueur bruised with a pinch of fresh lime and cranberry | 14

**vada gimlet**
citrus notes of...
tanqueray rangpur gin, the spicy essence of Thai chili and lemongrass-infused agave, with fresh lime and a basil garnish | 14

**lava lava**
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 | 14

**hawaiian blues**
kai coconut pandan vodka, malibu coconut rum, calahua crème of coconut, fresh sweet and sour, pineapple juice, drizzle of dekuyper blue curacao | 14

**okolemaluna itch**
bulleit bourbon, appleton reserve rum, el dorado 151 rum, ferrand dry curacao, passion fruit, orgeat, fresh lemon and pineapple juices | 14

**royal pineapple** | 30
enjoy our tropical cocktails served in a freshly cut Maui gold pineapple

more royal libations...

**royal margarita**
fresh squeezed lime, muddled fresh orange, don julio blanco tequila and a float of grand marnier | 14

**the last cocktail**
inspired by the luxury collection cocktails ...
beefeater gin, fresh lemon juice and rosemary infusion, fortified with sparkling wine | 14

**royal pineapple** | 30
enjoy our tropical cocktails served in a freshly cut Maui gold pineapple
**Bubbles**

- Chandon sparkling rose, California  |  14 | 56
- Moet & Chandon Imperial Brut, Champagne  |  18 | 72

**Whites**

- Villa Maria Sauvignon Blanc, Marlborough, NZ  |  12 | 48
- Pine Ridge Chenin Blanc Viognier, Napa Valley  |  11 | 44
- Nine Hats Riesling, Columbia Valley  |  10 | 40
- Meiomi Chardonnay, Monterey-Sonoma-Santa Barbara  |  12 | 44

**Reds**

- Votre Sante Pinot Noir, Sonoma Coast  |  10 | 40
- Cypress Merlot, Central Coast  |  11 | 44
- Ancient Peaks Cabernet Sauvignon, Paso Robles  |  12 | 48

**Wines**

- Villa Maria Sauvignon Blanc, Marlborough, NZ  |  12 | 48
- Pine Ridge Chenin Blanc Viognier, Napa Valley  |  11 | 44
- Nine Hats Riesling, Columbia Valley  |  10 | 40
- Meiomi Chardonnay, Monterey-Sonoma-Santa Barbara  |  12 | 44

**draft beers**

- Longboard
- Big Swell IPA
- Mehana Red
- Maui Brewing Co. Seasonal Guinness

**bottled**

- Hitachino White Ale
- Asahi Dry
- Corona
- Budweiser
- Coors Light
- Heineken
- Stella Artois
- Haake Beck n/a

**Spirits**

**Bourbon**

- Basil Hayden Bourbon  |  11
- Knob Creek Bourbon  |  12
- Maker’s Mark Bourbon  |  12
- Bulleit Bourbon  |  14

**Scotch**

- Johnnie Walker Red  |  12
- Johnnie Walker Black  |  14
- Chivas 12yr  |  12
- Lagavulin 16yr  |  16

**Cognac**

- Courvoisier VSOP  |  15
- Remy VSOP  |  15
- Hennessy VS  |  12
- Hennessy VSOP  |  15

**Non-alcoholic refreshers**

- Shirley Temple  |  6
- Virgin Pina Rocks  |  8
- Virgin Royal Mary  |  7
- Citrus Lemonade  |  8

**Order our non-alcoholic refreshers served in a fresh pineapple.**

- Lemon, lime, pineapple, orange and grapefruit

**Beer**

- Longboard
- Big Swell IPA
- Mehana Red
- Maui Brewing Co. Seasonal Guinness

**Non-alcoholic refreshers**

- Citrus Lemonade  |  8
- Lemon, lime, pineapple, orange and grapefruit

**Order our non-alcoholic refreshers served in a fresh pineapple.**

- Pineapple  |  20

**Bar**

- Mai Tai
tavern parmesan truffle fries
- garlic parsley, truffle butter, parmesan snow | 10

citrus garlic edamame
- chili- sesame glaze, lemon soy, parmesan | 9

beer battered onion rings
- yuzu mustard aioli, smoked tomato sambal | 9

brewer's cheese fondue
- gruyere & cheddar cheese, locally crafted beer, jalapeno, warm baguette | 15

crafted artisanal cheese board
- naked cow dairy market cheese, big island goat chevre, truffle boschetto, point reyes blue cheese, glazed figs, house made pickles, marcona almonds, mini french baguette & brioche | 34

crispy chicken wings
- lilikoi and chili pepper glaze, shaved local vegetables, pickled yuzu cucumbers | 16

chips & dips
- lemon avocado hummus, charred maui onion ranch, lomi tomato salsa, assorted house cut chips | 14

royal garlic steak
- grilled hawaii rancher's ribeye, onion marmalade, garlic chips, served pupu style | 29

“huihui” cobb salad
- kahuku corn, grilled chicken, pipikaula, avocado, charred maui onion buttermilk dressing | 16

“raw” bar
- asian poisson cru, cured hamachi crudo, modern spicy ahi poke | 24

chef colin’s market fish & chips
- beer battered mahi-mahi, original beet ketchup, ho farms yuzu pickles, malt vinegar chips | 23

indonesian ahi nachos
- stir fried island ahi with lemongrass, ginger, garlic, curry and kukui nuts with crunchy cassava chips | 18

crispy thai calamari & oysters
- red curry coconut powder, pickled chilies, thai basil kaffir lime aioli | 21

sandwich board
- waialua asparagus
  - truffled king mushroom, pipikaula | 23

lettuce tempt you

wedge salad
- baby iceberg lettuce, hamakua tomato, bacon dressing, blue cheese crumbles | 14

hand made pizza

classic margherita pizza
- fresh mozzarella, plum tomatoes, basil | 19

waialua asparagus
- truffled king mushroom, pipikaula | 23

fresh from the sea

sugarland melon berry soup
- roasted strawberries and pavlova spread | 11

baked passion fruit cream
- caramelized mango, coconut sorbet | 10

fuji apple pie
- candied lemon streusel, basil syrup, vanilla bean gelato | 10

chocolate seduction
- deconstructed chocolate cake, coconut, caramelized macadamia nuts, triple chocolate gelato | 11

only at the royal exclusive la gelateria gelato and sorbets
- roasted strawberries and pavlova spread | 9

only at the royal signature pink haupia cake
- pink haupia cream layered between coconut-soaked white sponge cake, covered with toasted pink coconut flakes and fresh berries | 10

sandwich board

ali’i burger *
- pepperjack cheese, avocado, onion rings, mushroom, tavern fries | 22

sub parmesan truffle fries | 25

chicken caesar panino
- lemon pistachio pesto, hamakua tomato, romaine hearts, toasted ciabatta bun, lettuce cut chips | 21

nathan’s lobstah roll
- miso honey aioli, cucumber namasu, celery hearts, buttery split top bun, lettuce cut chips | 26

sweet desires

= gluten free

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.