

mai tai

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, "Maita'i" 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.



vic's '44

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 | 15



bali tai

a curious toplless 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



mai tai

bar

royal libations

our modern twist on classic cocktails...



farmers market mule

ketel 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*

mai tai
bar

more royal libations...



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



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

tropicals



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



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



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



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

mai tai
bar

non-alcoholic refreshers

shirley temple | 6

virgin pina rocks | 8

virgin royal mary | 7

citrus lemonade | 8

lemon, lime, pineapple,
orange and grapefruit

pineapple | 20

order our non-alcoholic refreshers
served in a fresh pineapple.

shirley temple

pineapple | 22



wines

bubbles

	glass	bottle
chandon sparkling rose, <i>california</i>	14	56
moet&chandon imperial brut, <i>champagne</i>	18	72

whites

villa maria sauvignon blanc, <i>marlborough, nz</i>	12	48
pine ridge chenin blanc viognier, <i>napa valley</i>	11	44
nine hats riesling, <i>columbia valley</i>	10	40
meiomi chardonnay, <i>monterey-sonoma-santa barbara</i>	12	44

reds

votre sante pinot noir, <i>sonoma coast</i>	10	40
cypress merlot, <i>central coast</i>	11	44
ancient peaks cabernet sauvignon, <i>paso robles</i>	12	48

draft beers | 8

longboard
big swell ipa
mehana red
maui brewing co. seasonal
guinness

bottled | 7

hitachino white ale
asahi dry
corona
budweiser
coors light
heineken
stella artois
haake beck n/a

beer

spirits

bourbon

basil hayden bourbon | 11
knob creek bourbon | 12
makers mark bourbon | 12
bulleit bourbon | 14

cognac

courvoisier vsop | 15
remy vsop | 15
hennessy vs | 12
hennessy vsop | 15

scotch

johnnie walker red | 12
johnnie walker black | 14
chivas 12yr | 12
glenlivet 12 yr | 12
glenfiddich 18yr | 16
lagavulin 16yr | 16

mai tai
bar

finger foods *and* shared plates



tavern parmesan truffle fries
garlic parsley, truffle butter, parmesan snow | 10

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

international cheese display
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 | 34

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

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

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

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



citrus shrimp tiradito "peruvian style"
ho farm's tomato, elegance mix, local orange, corn nuts crunch, aji amarillo aioli | 18

lettuce tempt you



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

mai tai caesar salad
mari's garden crispy romaine, ho farm's tomato, pickle red onion, parmesan dressing, fried caper crumbles | 14

fresh from the sea



"raw" bar
asian poisson cru, cured hamachi crudo, modern spicy ahi poke | 24

crispy thai calamari & shishito peppers
red curry coconut powder, pickled chilis, thai basil kaffir lime aioli | 21



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



hand made pizza

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

paniolo pizza
portuguese sausage, lup chong, honshimeji mushrooms, ho farm's tomatoes, scallions, and ginger garlic pesto | 23

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

sweet desires

mai tai frozen parfait
almond jello, pineapple orange gelato, macnut cornflake crunch, pineapple mochi, caramel rum syrup | 11

citrus and berries
white chocolate mac nut crunch, meyer lemon curd, blueberry gelee, lavender compressed strawberries, pavlova | 11

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, lattice cut chips | 21

nathan's lobster roll
miso honey aioli, cucumber namasu, celery hearts, buttery split top bun, lattice cut chips | 26

= 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.

executive chef colin hazama
sous chef nathan tasato

mai tai
bar