

## **cocktails**

<b>2013 Mai Tai Bar Mixology Winning Cocktail by Jesse Suderman and Kirk Urbanski</b>	
<b>great wall</b>	<b>14</b>
bacardi pineapple, domaine de canton ginger liqueur, pernod absinthe, thai basil and sweet chili puree, egg white	
<b>royal mai tai</b>	<b>14</b>
fresh squeezed pineapple, fresh squeezed orange juice, cherry- vanilla purée, bacardi superior, cointreau and amaretto di disaronno liqueur topped with whaler's dark rum	
<b>scratch mai tai</b>	<b>12</b>
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	
<b>salisbury sling</b>	<b>12</b>
bombay sapphire gin, amaretto, cherry vanilla puree and fresh pressed lemon, rolled and topped with effervescence. a luxury collection signature cocktail made for north carolina	
<b>mai tai degeneres</b>	<b>12</b>
a ginger-essenced mai tai of unparalleled excellence created with domaine de canton ginger liqueur, bacardi superior, fresh squeezed orange and pineapple juice, topped with whaler's dark rum	
<b>caipirinha de curacao</b>	<b>14</b>
muddled fresh lime, island sourced pineapple and white cane sugar reduction, fortified with leblon cachaca and a dash of blue curacao	
<b>elderflower saketini</b>	<b>12</b>
tyku junmai ginjo sake and st. germain's elderflower liqueur bruised with a pinch of fresh lime and cranberry	
<b>bahia</b>	<b>12</b>
muddled fresh blueberries and lemon, apple juice, bacardi select, cointreau, chambord and effervescence	
<b>chi</b>	<b>13</b>
coconut, muddled basil and fresh pineapple, pineapple juice and tito's handmade vodka	
<b>royal margarita</b>	<b>14</b>
fresh squeezed lime, muddled fresh orange, corzo tequila anejo and a float of grand marnier	
<b>lava</b>	<b>12</b>
muddled fresh strawberries and banana bound with coconut cream and fresh squeezed pineapple juice then fortified with mount gay rum	
<b>pina rocks</b>	<b>11</b>
bacardi 8 year, coconut cream, and fresh pineapple juice topped with a fresh lemon-thyme float	
<b>cucumber and pineapple caipiroska</b>	<b>14</b>
fresh-pressed lime, white cane sugar reduction, fresh mint, ty ku soju, organic cucumber vodka, fresh asian cucumber, effervescence	
<b>royal pinakona coco</b>	<b>12</b>
muddled fresh pineapple, kona coffee, coconut cream and bacardi 8 year rum bruised to perfection, with a pinch of cinnamon. a luxury collection signature cocktail made for hawaii.	
<b>the last cocktail</b>	<b>13</b>
inspired by the luxury collection cocktail collection. gin, fresh lemon juice, and rosemary infusion, fortified with sparkling wine	

## un-intoxicating

**virgin pina rocks** 8  
coconut and fresh pineapple juice

**wasabi virgin mary** 7  
house made bloody mary with a wasabi accent

**citrus lemonade** 8  
lemon, lime, pineapple, orange and grapefruit

## beer

**on tap** 7  
kona longboard lager, kona wailua wheat ale,  
kona fire rock pale ale, guinness, stella artois

**bottled** 6  
budweiser, coors light, corona, haake beck n/a,  
heineken, hinano, michelob ultra, kona big wave ale,  
bud light, asahi dry, heineken light, miller lite

## wine

<b>white</b>	<b>glass</b>	<b>bottle</b>
dutton chardonnay, kyndall's	15	60
ballard lane chardonnay, santa barbara	10	40
ballard lane sauvignon blanc, central coast	10	40
hogue cellars riesling, columbia valley	10	40
jovino pinot gris, willamette valley	11	44

<b>reds</b>	<b>glass</b>	<b>bottle</b>
meiomi by belle glos pinot noir, sonoma	16	64
ballard lane cabernet sauvignon, paso robles	10	40
ballard lane merlot, paso robles	10	40
petite petit by michael-david, lodi	12	48

<b>bubbles</b>	<b>glass</b>	<b>bottle</b>
taltarni "tache" sparkling, tasmania	15	60
kenwood yulupa sparkling, california	10	40

## treats

**chirashi sushi** 24  
ahi, hamachi, shrimp and ikura. wasabi, soy and pickled ginger

**international cheese display** 32  
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

**artisan cured meats** 32  
prosciutto, speck and salami accompanied with cipollini onion in balsamic, olives, marinated artichokes,  
ho farm tomatoes and fresh mozzarella

**chilled seafood bar** 75  
jumbo prawns, alaskan crab claws, hamachi sashimi, ahi poke, lobster tail, vodka cocktail sauce, soy wasabi

**tandoori spiced east indian butter chicken** 17  
naan bread & cucumber - mint raita

**thai style chilled shrimp** 22  
lemongrass, lime, and chili

## more treats

<b>mai tai bar wagyu burger</b>	<b>24</b>
crispy bacon, taleggio cheese, bacon aioli, lettuce and tomato, garlic, cipollini onion relish, house made rosemary focaccia bun , disco fries	
<b>thai fried pier 38 fish</b>	<b>18</b>
house made garlic- tamarind sauce	
<b>disco potato dice</b>	<b>12</b>
fried potato confit tossed in garlic and rosemary, smoked bacon dip	
<b>royal shrimp tempura</b>	<b>24</b>
yuzu aioli, shiso salt	
<b>pizza margherita</b>	<b>20</b>
fresh tomatoes, mozzarella cheese, and basil	
<b>add prosciutto and artichokes</b>	<b>6</b>
<b>pier 38 ahi chili, guacamole, sour cream</b>	<b>17</b>
crispy corn tortilla chips	
<b>albondigas</b>	<b>15</b>
spanish meat balls, spicy smoked tomato pepper stew, rosemary-garlic crostini	
<b>korean style chicken wings</b>	<b>18</b>
gochujang vinaigrette	

## sweet!

<b>royal bread pudding</b>	<b>10</b>
crème anglaise, vanilla ice cream, chocolate décor	
<b>waiialua estate chocolate peanut butter domes</b>	<b>10</b>
peanut butter pudding, salted peanuts, cocoa nibs	
<b>macadamia nut cassata</b>	<b>10</b>
signature italian ice cream delight with coffee, chocolate and vanilla ice cream, macadamia nut praline and island mango semi fredo filling	
<b>royal play on key lime pie</b>	<b>10</b>
kalamansi lime, lemon verbena, passion fruit	
<b>la gelateria exclusive fresh sorbet and gelato</b>	<b>10</b>
<b>trh signature pink haupia cake</b>	
pink haupia cream layered between coconut-soaked white sponge, covered with toasted pink coconut flakes and fresh berries	
	<b>10 per slice</b>
	<b>38 whole cake – serves four guests</b>