



 **cocktails**

royal mai tai 14
fresh squeezed pineapple, fresh squeezed orange juice, cherry- vanilla purée,
bacardi superior, cointreau and amaretto di disaronno liqueur topped
with whaler's dark rum

scratch mai tai 11
the royal hawaiian, a luxury collection 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

mojito japanais 12
fresh mint leaves, brown sugar and fresh lime, leblon
cachaca, sparkling sake

lava 12
muddled fresh strawberries and banana with coconut cream
and fresh squeezed
pineapple juice, mount gay rum

pina rocks 10
lemon thyme, coconut cream and fresh squeezed pineapple,
bacardi 8 year, over ice

punch 12
guava and passion fruit, idol vodka, gentleman jack and
disaronno liqueur

chi 13
coconut, muddled basil leaves, fresh
pineapple, pineapple juice
and maui's ocean organic vodka


itch 14
passion fruit and mango, jack daniel's, psychaud's bitters
and a splash of bacardi

 **bubbles**

taltarni "tache" sparkling, tasmania	13	52
kenwood "yulupa" nv, California	10	40

 **wine**

whites	glass	bottle	reds	glass	bottle
guenoc sauvignon blanc, lake county	10	40	fess parker pinot noir, santa barbara county	15	60
duck pond pinot gris, willamette valley	9	36	kenwood vineyards merlot, Sonoma	12	48
hogue cellars riesling, columbia valley	9	36	guenoc cabernet sauvignon, California	9	36
guenoc chardonnay, California	9	36	beaulieu vineyard rutherford	20	80
sonoma cutrer chardonnay, russian river	15	60	cabernet sauvignon, napa		

 **unintoxicating**

pepsi, diet pepsi, sierra mist, ginger ale	4	kona coffee	4
iced tea	4	plantation iced tea, Arnold palmer	4
lemonade	4	citrus lemonade with pineapple, orange and grapefruit	7
aqua fresca,	7	fresh fruit smoothie of the day	7
indigenous fruit infused water		waiwera still water (33.8 oz/1 Liter)	8
waiwera still water (16.9 oz/500 mil)	4	waiwera sparkling water (33.8 oz/1 Liter)	8
waiwera sparkling water (16.9 oz/500 mil)	4		



the luxury of tea – premium loose leaf teas 5


jasmine pearl, jade leaf, osmanthus oolong, organic lychee green, russian earl grey,
decaf earl grey, organic English breakfast, eros, west coast wave, tangerine rooisbois,
organic egyptian chamomile, organic peppermint, mad hatter tea party

 **starters**

regional soup of the day	10	pier 38 seafood martini	14
		with kalamansi lime, hamakua tomato salsa, fresh	
island farm baby greens	10	grated horseradish	
aged sherry-dijon vinaigrette, maui onion croutons		tropical fruit	18
chilled asian prawns cocktails	20	farmer's market fruits with lilikoi couli and	
vodka wasabi dipping sauce		mascarpone quenelle	

 **entrée salads**

traditional kula romaine caesar salad	12	big island surf salad	35
homemade croutons and shaved		lobster tail, prawn, scallops,	
parmesan with tapas style anchovies		local sea asparagus, baby greens,	
with fire grilled marinated chicken breast	24	avocado, heart of palm,	
with four fire grilled giant coriander prawns	24	heirloom tomato, tarragon vinaigrette	
island farmer's cobb salad	20	fire grilled new york steak salad	28
marinated chicken breast, sharp		with café de paris	
cheddar, avocado, heirloom tomato,		avocados, kahuku papaya salsa, kona bbq sauce	
bacon, herb vinaigrette		with hirabara farm greens, white balsamic vinaigrette	
*blue cheese upon request		grilled mahimahi salad	24
		togarashi aioli, avodacos, kahuku papaya salsa	
		with hirabara farm greens,	
		white balsamic vinaigrette	

 **sandwiches**

spicy korean ahi summer roll	18	grilled cheese	14
wrapped in rice paper		with fresh sliced fruit and taro chips	
with cucumber and dikon soy-mustard sauce,		blt	16
taro chips		smoked bacon, over sliced vine ripened	
fire grilled mahimahi sandwich	20	hamakua tomato, haleiwa baby romaine	
pickled green papaya, togarashi aioli,		lettuce, lightly spread with smoked tomato	
black pepper brioche, sea salt french fries		aioli, sea salt french fries or	
surf burger	20	sweet potato fries	
charcoal grilled wagyu beef burger, sharp		smoked turkey club on ciabbata	18
cheddar, onion confit, hamakua tomato, crisp		with crispy bacon, hamakua tomato, sea	
lettuce on a brioche roll, sea salt french fries		salt french fries or sweet potato fries	
or sweet potato fries		lobster roll	24
surf and turf burger	38	chilled lobster, prawns, scallion aioli,	
charcoal grilled wagyu beef burger and lobster		hamakua tomato, crunchy lettuce on	
tail café de paris, onion confit, hamakua		brioche roll, sea salt french fries,	
tomato, crisp lettuce, sea salt french fries or		truffle aioli	
sweet potato fries			

Artwork from Matson Navigation Company Archives

All menu items are subject to 4.712% Hawaii general excise tax. Menu is subject to change.

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

Please communicate any food allergy you may have with our Ambassadors.

\$5.00 split charge.

