DON'S MAI TAI BAR

PUPUS (APPETIZERS)

Chips and Guacamole 20.50
Tortilla Chips, Guacamole, Crispy Pork, Salsa Rojo (GF)

*Ahi Tostada (2) 25.50
Fresh Caught Ahi, Mango, Red Onions, Watermelon Radish, Smashed Avocado, Cilantro, Salsa Matcha, Paprika Aioli (GF)

Coconut Crusted Shrimp 22.50
Chili Mango Dipping Sauce (Gluten, Shellfish, Egg)

*Sweet and Spicy Crispy Chicken Wings 21.50
Pickled Red Onions and Radish, Fresh Dill, Ranch Dipping Sauce (Gluten, Egg, Dairy)

Crispy Pork Belly 22.50
Black Garlic Ponzu, Smoeky Pineapple Chili Sauce, Lomi Tomato, Bonito Flakes, Pickled Shallots (GF)

ROYAL SALAD SELECTIONS

*Farm Baby Lettuce Royal Caesar Salad 18.50
Anchovy, Shaved Parm, Caesar Dressing, Herbed Garlic Croutons (Egg, Dairy, GF)

*Beer Battered Catch and Tropical Salad 29.50
Mixed Greens and Arugula, Papaya, Mango, Orange Segment, Avocado, Candied Mac Nuts, Meyer Lemon Aioli, Lilikoi Dressing (Gluten, Egg, Nut, Dairy)

*Blackened Ahi Salad 28.50
Green and Purple cabbage, Arugula, Carrots, Cherry Tomatoes, Watermelon Radish, Edamame, Avocado, Mango Salsa, Ginger Soy Sesame Dressing (Gluten, Sesame)

ROYAL NACHOS

*Poke Nachos 26.50
Freshly made Wonton Chips, Avocado, Lomi Tomato, Green Onions, Furikake, Unagi Sauce, Spicy Aioli, Wasabi Aioli (Gluten, Egg, Soy)

Chili Loaded Nachos 22.50
Housemade Chili, Shredded Cheese, Guacamole, Sour Cream, Salsa, Olives, Slice Jalapenos (Dairy, GF)

*Poke Bowl 28.50
Fresh Ahi, Kimchi Wakame Rice, Avocado, Seaweed Salad, Salmon Roe, Furikake, Unagi Sauce, Spicy Aioli (Egg, Soy, Gluten)

ROYAL TACO SELECTIONS

Served with Choice of French Fries(Gluten), Sweet Potato Fries(Gluten Free), Criscut Fries(Gluten), or Small Mixed Green Salad

*Fish Tacos (3) 30.50
Choice of Grilled or Breaded
Fresh Catch, Corn Tortillas, Shredded Cabbage, Pickled Red Onions, Avocado Yogurt, Paprika Aioli, (Gluten Free, Egg, Dairy)

Beef Birria Tacos (3) 28.50
Braised Beef, Corn Tortillas, Mozzarella Cheese, Onions, Cilantro, Salsa Rojo (Gluten Free, Dairy)

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DON'S MAI TAI BAR

ROYAL LUNCH ENTREES

**Served with Choice of French Fries (Gluten),
Sweet Potato Fries(Gluten Free), Criscut Fries(Gluten), or Small Mixed Green Salad**

* Royal Smashed Burger 26.50
House-Made Brioche Bun, Shredded Lettuce, Grilled Onions, Dijon Mustard, American Cheese, Royal Secret Sauce (Gluten, Egg, Dairy)

Short Ribs Grilled Cheese 28.50
Sourdough Bread, Fire Roasted Green chilis, Caramelized Maui Onions, Mozzarella and Goat Cheese. Served with Tomato Bisque (Gluten, Dairy, Egg)

*Ahi Sandwich 28.50
Blackened or Cajun
House-Made Brioche Bun, Smashed Avocado, LTO, Black Garlic Ponzu, Pineapple Marmalade, Crispy Onions (Gluten, Egg, Dairy, Soy)

Fish and Chips 30.50
Tartar Sauce, Creole Remoulade, Pickled Ginger Aioli, Grilled Lemon, Criscut Fries (Egg, Gluten)

French Dip Sandwich 29.50
Sliced Prime Rib, Caramelized Maui Onions, Swiss Cheese, Spicy Aioli, Baguette (Egg, Gluten)

*Crispy Pork Ribs with Mango BBQ Sauce 29.50
Coleslaw, Crispy Onions and Garlic. Choice of Rice or Fries (Egg)

KIDS MENU

Miso Soup 5.00 (Gluten Free, Soy)

Chicken Tenders and Fries 12.00 (Gluten, Egg)

Grilled Cheese and Fries 12.00 (Gluten, Egg, Dairy)

Penne Butter Parm Pasta 9.00 (Gluten, Egg, Dairy)

Penne and Cheese Pasta 9.00 (Gluten, Egg, Dairy)

SIDES

*Grilled Chicken Breast 6oz 8.00 (Gluten Free)

Grilled Cajun Spiced Shrimp 10 .00 (Shellfish)

*Catch of the Day 4oz 12.00 (Gluten Free)

Truffle Parm Fries 10.00 (Dairy, Gluten)

French Fries 8.00 (Gluten)

Sweet Potato Fries 9.00 (Gluten Free)

Cricut Fries 8.00 (Gluten)

Small Mixed Green Salad 8.00 (Gluten Free)

White Rice 6.00 (Gluten Free)

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DON'S MAI TAI BAR

Available from 5:00pm to 8:45pm

MAUKA AND MAKAI

*Spiced Marinated Lamb Rack 42.50
Calabrian Spiced Charred Broccolini, Ginger Honey Baby Carrots, Creamy Mashed Potato, Lamb Jus (Dairy)

*Pan Seared Rib Eye Steak 52.50
Charred Broccolini, Black Truffle Mashed Potato, Sichuan Pepper Mushroom Cream Sauce (Dairy)

*New York Steak Royal 42.50
10oz New York Steak, Sauteed Broccoli, Goat Cheese Mashed Potato Puree, Shiso Chimichurri (Dairy, Gluten Free)

*Paniolo Ala Royal 52.50
12oz Rib Eye Steak, Lemon Yogurt Baby Carrots, Black Truffle Mashed Potato, Red Wine Demi Glaze (Dairy, Gluten Free)

Sake Soy Braised Short Ribs 40.50
Wilted Greens, Black Truffle Mashed Potato, Crispy Onions (Gluten Free, Dairy)

Stir Fry Udon Noodles 28.00
Onions and Green Onions, Wild Mushrooms, Baby Bok Choy, Crispy Onions, Garlic (Gluten)

*Royal Fresh Catch 42.50
Pan Seared Fresh Catch, Sauteed Wild Mushrooms and Kale, Miso Soy Dashi Broth, Chili Crunch (Soy, Gluten Free)

*Grilled Catch Of The Day 41.50
Sauteed Mushrooms and Peas, Lemon Salmon Roe Beurre Blanc, Chives, Basil Oil (Dairy)

ROYAL PASTA

Rigatoni Bolognese 32.00
Veal Ragu, Ripe-Vine Tomatoes, Sofrito, Parmigiano Reggiano, Garlic Focaccia Bread (Gluten, Dairy, Egg)

Shrimp Scampi Spaghetti 32.00
Garlic, Crushed Pepper, Cream, Parmesan Cheese, Garlic Focaccia Bread (Gluten, Dairy, Egg)

*Grilled Chicken Alfredo 32.00
Penne Pasta, Wild Mushrooms, Cream, Parmesan Cheese, Garlic Focaccia Bread (Gluten, Dairy, Egg)

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