

# Cocktails \$15

**DAY CLUB** | Grey Goose Vodka, Aperol, Lime Sour,  
Coconut water

**DIAMOND IN THE ROUGH** | Bombay Sapphire Gin,  
Blue Curacao, Lemon Juice, Orgeat, Pineapple Juice, Fresh Mint

**CALAMANSI MAI TAI** | Bacardi Superior,  
Bacardi Ocho Rum, Hamakua Calamansi, Orange Curacao,  
Orgeat, Maui Gold Pineapple Juice

**HIBISCUS NECTAR** | Cazadores Reposado Tequila,  
Hibiscus Puree, Fresh Lime Juice, Agave Nectar

**ROYAL BLOODY MARY** | Ocean Organic Vodka,  
Preservation Bloody Mary Mix, Lemon Juice

**LI HING LILIKOI MARGARITA** | Kapena Li Hing Mui Tequila.  
Royal Combier Cognac. Fresh Lime Juice. Lilikoi Puree. Orange Juice

**FROZEN COCONUT MOJITO** | Rumhaven. Coconut syrup.  
Lemonade. Fresh Pineapple. Mint. Strawberry puree

## Beer

**BUDWEISER** | \$8

**HEINEKEN** | \$9

**KONA LONGBOARD** | \$9

**KONA BIGWAVE** | \$9

**MAUI BIKINI BLONDE** | \$9

**MAUI BIG SWELL IPA** | \$9

## Seasonal Wines \$10

Ask your server for a list

# Happy Hour

DAILY 2PM-5PM

**\$2 OFF** BEERS &  
SIGNATURE COCKTAILS

*Loyal Lahaina*

RESORT & BUNGALOWS

# Starters

## SPICY BABY BACK RIBS 21

Gochujang | Toasted Sesame |  
Green Onion | Cabbage Slaw

## STEAK FRITES 21

Grilled Flank Steak | Shoestring Fries |  
Herb Chimichurri Sauce | Garlic Aioli

## PLANTATION WINGS 18

Buffalo Sauce | Cilantro Slaw |  
Blue Cheese Dressing

## COCONUT SHRIMP 17

Citrus Chili Sauce

## MEDITERRANEAN TRIO 20

Roasted Garlic Hummus |  
Roasted Red Pepper Babaganoush |  
Cucumber Dill Yogurt | Crudités |  
Naan Bread

## KOREAN STYLE STREET DOG 18

Beef Franks | String Cheese |  
Sriracha Ketchup

## MAUI ONION RINGS 14

House Aioli

# Lunch Entrée

## “HAPA POKE BOWL” 30

Troll Caught Fish | Steamed Rice |  
Avocado Takuan | Edamame |  
Sriracha Aioli | Seaweed Salad |  
Sesame | Kabayaki

## BBQ CHICKEN FLAT BREAD 22

Sweet & Tangy BBQ Sauce | Herb Grilled  
Chicken | Mozzarella | Cilantro

# Desserts

## CRÈME BRULEE <sup>GF</sup> 15

Rich Hawaiian Vanilla Custard  
Served with Fresh Berries

## CHEF'S CHEESECAKE 15

Chef's daily preparation. Served with  
Berries and fruit Coulis

# Salads

## BEET SALAD 20

Roasted Beets | Arugula | Feta |  
Pine Nut | Papaya Seed Dressing

## MAUI BREEZE SALAD 18

Kula Greens | Tropical Fruits | Candied  
Macadamia Nuts | Avocado | Lilikoi Dressing

## KULA VEGGIE WRAP 15

Quinoa | Chickpea | Radish | Cucumber  
Namasu | Miso Dressing | Spinach Wrap

# Handhelds

## ROYAL BURGER 24

Smoked Bacon | Cheddar | Swiss | Spicy  
1000 | LT | Crispy Onion | Onion Rings |  
Brioche | Fries

## RUBEN SANDWICH 21

Sauer Kraut | Spicy 1000 | Swiss Cheese |  
Marbled Rye Bread | Pickle

## FRESH FISH SANDWICH 28

Tzaziki | Pickled Red Onion | LT |  
Brioche | Fries

## BEACHCOMBER TURKEY SANDWICH 21

Italian Roll | Stone Ground Mustard Aioli |  
Avocado | Swiss | Smoked Bacon | Fries

## UPCOUNTRY VEGGIE FLATBREAD 22

Bell Peppers | Maui Onion |  
Button Mushrooms | Baby Spinach |  
Black Olives | Diced Tomato

## FISH TACOS 28

Pan Seared Local Catch | Cilantro  
Slaw | Pickled Red Onion | Queso  
Fresco | Ranchero Salsa

*Royal Lahaina*

RESORT & BUNGALOWS

*Gluten free options are available upon request. \* Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness. 18 % gratuity added for parties of six or more. Kindly note that no outside food or wine bottles are allowed into our restaurant. All items must be certified from our food and wine vendors.*