

**ROCK-A-HULA®**  
At Royal Hawaiian Center



 **Green  
Room™**  
&  
**Stageside  
VIP™**



# SUPER PREMIUM BEVERAGE MENU

**Green Room® Dinner & Show** includes a **Green “Champagne” toast** at the Green Room® reception and **1 Drink Ticket** for a super premium beverage of your choice during dinner.

**Stageside VIP® Dinner & Show** includes our original **E Komo Mai Tai®** in the VIP Lounge and **1 Drink Ticket** for a super premium beverage of your choice during dinner.

**Additional super premium beverages and (V) non-alcoholic versions of cocktails** are \$10.00 each; soft drinks are \$5.00 each. Water is served upon request.

## ROCKIN' COCKTAILS

### **The King's All Shook Up Martini**

Gin or vodka, apple pucker  
and a splash of sweet and sour

### **Lychee Martini**

Pineapple rum, mango rum,  
with a splash of pineapple and cranberry juices

### **Waikiki Sunset**

Tequila, orange juice and a splash of grenadine

### **Michael's Thriller Chiller**

Kahlua and milk, blended

### **E Komo Mai Tai® (V)**

Our signature mix of premium liquor  
and tropical fruit juices

## BLENDED TROPICAL COCKTAILS

### **Chi Chi (V)**

Vodka, coconut cream and pineapple juice

### **Lava Flow (V)**

Vodka, coconut cream, pineapple juice  
and strawberry puree

### **Blue Hawaii (V)**

Vodka, coconut cream, pineapple juice  
and a touch of blue curacao

### **Strawberry Daiquiri (V)**

Light rum, strawberry puree, pineapple juice  
and sweet and sour

**HAWAII STATE LIQUOR LAW:** Alcoholic beverages can only be served to guests 21 years and older. A photo I.D. is required. Alcoholic beverages are prohibited from being carried off the premises.

# S U P E R P R E M I U M B E V E R A G E M E N U

## WINE & CHAMPAGNE BY THE GLASS

La Terre Chardonnay  
Stone Cellars Cabernet Sauvignon  
Wycliff Brut NV  
Chateau de Fleur (non-alcoholic)

## LIQUORS

**Bourbon:** Kentucky Gentleman • Maker's Mark

**Brandy / Cognac:** Paul Masson • Remy Martin •  
Hennessy • Courvoisier

**Gin:** Crystal Palace • Tanqueray • Bombay Sapphire

**Rum:** Calypso • Bacardi Silver

**Scotch:** Highland Mist • Chivas Regal •  
Johnny Walker Black

**Tequila:** Capitán • Jose Cuervo Gold

**Vodka:** Crystal Palace • Grey Goose • Ultimat

**Whiskey:** Early Times • Crown Royal • Jack Daniels

**Liqueurs:** Midori • Kahlua • Disaronno • Grand Marnier

Other brands and cocktails available upon request.

## BEERS

Budweiser Draft (23 oz)

Kirin Ichiban

Bikini Blonde Lager

## SOFT DRINKS

Coca-Cola

Diet Coke

Lemon-Lime

Iced Tea

Cranberry Juice

Orange Juice

Pineapple Juice

# WINE LIST

For your dining pleasure, the following champagnes, sparkling and regular wines are available for purchase by the bottle.

## **CHAMPAGNE & SPARKLING WINE**

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**Chateau de Fleur (Non-Alcoholic)**.....\$25.00  
100% sparkling grape juice.

**Wycliff Brut NV (CA)**.....\$30.00  
Fruity with a touch of strawberries and the perfect amount of sugar. Crisp and finishes on an upswing.

**Moet Imperial (FR)**.....\$105.00  
Elegant, toasty nose with overtones of pears, apples and citrus. Good depth, yet delicately balanced infusion of butter brioche flavors.

**Dom Perignon Champagne (FR)**.....\$325.00  
Lively effervescent with fragrant hints of anagelica, dried flowers, pineapple, coconut, cinnamon, cocoa and tobacco. Savory finish with a mellow sense of harmonious bliss.

## **WHITE WINE**

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**La Terre Chardonnay (CA)**.....\$30.00  
Subtle style, with McIntosh apple, honeysuckle and vanilla flavors, a smoky note and round, lingering finish.

**Peltier Station Hybrid Chardonnay (CA)**.....\$45.00  
A rich, fragrant bouquet of ripe pears, Meyers lemons and white peaches with traces of fresh blossoms. A lush, smooth, creamy finish.

**Kim Crawford Sauvignon Blanc (NZ)**.....\$55.00  
An exuberant wine brimming with juicy acidity and fruit sweetness, providing a balanced flavor profile. The finish is fresh, zesty and lingering.

**Au Bon Climat Chardonnay (CA)**.....\$65.00  
A smooth, creamy and aromatic blend of oak, citrus, stone fruits, apricots, apples and lemons.

# WINE LIST

## RED WINE

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**Stone Cellars Cabernet Sauvignon (CA)**.....\$30.00

Smooth and quaffable, with cocoa and vanilla aromas enhanced by rich flavors of currant and dark ripe fruits, along with cinnamon and nutmeg.

**Broadside Cabernet Sauvignon (CA)**.....\$65.00

“Margarita Vineyard” – A fabulous single vineyard Cabernet. The nose is natural and deep showing ripe plums, berries and herbs leading to an earthy, spicy, smooth, lingering finish.

**Carpe Diem Cabernet Sauvignon (CA)**.....\$85.00

Fruity, elegant and exhibiting a soft tannin, making it very pleasant to drink in its youth. Fresh and vibrant in a classic winemaking style typically characteristic of good Cabernets.

**Opus One Overture (CA)**.....\$205.00

This long-awaited Bordeaux blend was produced in a limited quantity and specially ordered for us! Aged in new French oak, Overture is full bodied with a silky texture featuring black currant, dark cherry, chocolate and espresso.

### Services

**Photography Service** **\$25.00**

Souvenir Photo, no obligation to purchase. Green Room® package includes 1 photo per 2 persons. Don't forget to get yours autographed during the post-show Meet&Greet®!

### Souvenirs

Take home a special memory from our selection of souvenirs that include branded logos. Please check our logo shop in the lobby after the show.

### Rock-A-Hula® Fan Club Card

Present on your next visit for a special gift.

# SHOW EVENTS

Rock-A-Hula® dancers greet you with a pre-entry welcome *hula*!

6:00PM

## **Green Room® Dinner & Show**

reception begins. Enjoy Green “*Champagne*” and posh Hawaiian pupus in the **Green Room®** before your exciting **backstage tour**.

6:15PM

## **Stageside VIP® Dinner & Show**

guests enjoy an original E Komo Mai Tai® and party *pupus* in the VIP Lounge at the VIP welcome reception.

6:30PM

You'll be seated at a private table in the stageside VIP area for a **4-course Maine lobster, wild salmon & tenderloin of beef dinner**. Choose from a wide selection of super premium beverages to complement your meal.

During and after dinner, you are welcome to visit the **Gallery Memorabilia** and **Gallery Old Hawaii** to browse authentic memorabilia on loan from the families and estates of the actual stars!

There is no beverage service during the show. We suggest ordering drinks or a bottle of wine before the show starts. However, the lobby bar will remain open during the show.

8:00PM

Show time for “**Rock-A-Hula®!**”

During the show, photography without flash is permitted! However, videotaping is prohibited.

9:15PM

After the show, get autographs, take photos and chat with the artists and dancers at our exciting **Meet&Greet®**.

# DINNER

# MENU

## Reception

Hawaiian Pupu  
Assortment

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## Nova Scotia Maine Lobster with Rainbow Salad

Local Baby Greens, Heart of Palm,  
Yellow Beets, Kamuela Tomatoes & Cucumbers  
with Housemade *Lilikoi* "Champagne" Dressing,  
Lemon, Wasabi Cocktail Sauce

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## Wild Alaskan Salmon & Tenderloin of Beef

Sautéed Fresh Seasonal Vegetables,  
Black Truffle Mashed Potato

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## Pineapple Delight

by IL Gelato®,  
Macadamia Nut Crumble & Toasted Coconut

Sweet Bread Dinner Roll  
Freshly Baked by Elvin's Bakery®, Sweet Butter  
Freshly Brewed Kona Blend Coffee  
by Hawaiian Paradise Coffee® & Tea

Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness.



# Rock-A-Hula™

WAIKIKI'S BIGGEST SHOW®

Thank you for choosing Rock-A-Hula®!

If you enjoyed your experience, we would appreciate your review at [RockAHulaHawaii.com/TripAdvisor](https://www.RockAHulaHawaii.com/TripAdvisor).

Stay connected with us and share your photos on Facebook and Instagram:  
[@RockAHulaHI](https://www.instagram.com/RockAHulaHI) and [#RockAHulaHI](https://www.facebook.com/RockAHulaHI).

