

ROCK-A-HULA®

At Royal Hawaiian Center



SUPER PREMIUM BEVERAGE MENU

Your **Luau Buffet & Show** package includes an **original E Komo Mai Tai®**.

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.

SUPER PREMIUM BEVERAGE MENU

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 wines and champagnes are available for purchase by the bottle.

CHAMPAGNE & SPARKLING WINE

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 angelica, dried flowers, pineapple, coconut, cinnamon, cocoa and tobacco. Savory finish with a mellow sense of harmonious bliss.

WHITE WINE

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

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*!

6:30PM

Toast to a special evening with an **original E Komo Mai Tai®** before dining in an open-air cabana.

Additional super premium beverages and non-alcoholic cocktails are \$10.00 each; soft drinks are \$5.00 each.

6:45PM

Guests will be escorted to our 'ono (delicious) upscale **luau buffet** featuring carving station of **luau pig, roast beef** and more!

Enjoy *hula* and Hawaiian music performances and join our fun *hula* lesson!

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!

You'll have **premier seats** in the 750-seat multimedia Royal Hawaiian Theater®. Feel free to bring your beverage with you. 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®**.

D I N N E R

M E N U

At Your Table

Whole Fresh Maui Gold® Sweet Pineapple* Family Style

Carving Station

Island Roasted Whole Suckling Pig
USDA Choice Top Round Grade Roast Beef
Black Sea Salt

“Local Favorites”

Hulihuli Chicken
Sautéed White Fish with Macadamia Nuts
Roasted *Uala* Sweet Potatoes with Coconut*
Vegetarian Fried Rice*

Island Salad Bar

Hawaiian Mixed Greens with Grape Tomatoes*
Housemade Papaya & *Lilikoi* Dressings
Island-Style Macaroni Salad
Lomilomi Salmon, *Limu* Tofu *Poke**
Freshly Baked *Taro* Rolls by Elvin’s Bakery®,
Sweet Butter

Hawaiian Dessert Sampler

Seasonal Fresh Fruit Platter*
Chocolate Dobash Cake
Coconut Haupia
Rainbow Sorbet* by IL Gelato®

Includes Freshly Brewed Kona Blend Coffee
by Hawaiian Paradise Coffee® & Tea

* Vegan Selections

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.**

Stay connected with us and share your photos on Facebook and Instagram:
@RockAHulaHI and **#RockAHulaHI.**

