



luana (loo-AH-nah) vi. To be at leisure, enjoy pleasant surroundings and associates, live in comfort and ease, enjoy oneself, relax, be content.

E luana mai.

ART

We have partnered with the Kailua Village Artists and the newly formed Pacific Island Printmakers to exclusively showcase Big Island artists. New artists and new pieces are featured every two months and may be purchased directly from the artist. Take home a Big Island memory and support your mutual creativity.

LIGHTFARE

Ahi	\$18
Tuna Teriyaki Roll with Asparagus, Crab and Tobiko wrapped in Nori, Red Chili Aioli & Ponzu sauce	
Spinach	\$12
Warm Organic Hawaiian Baby Spinach and Artichoke Dip with Sliced Baguette, Lavosh and Crostini	
Cheese	\$16
A Selection of Gourmet International Cheeses with Quince, Sliced Baguette, Lavosh and Crostini	
Edamame	\$8
Steamed Soybeans with Hawaiian Sea Salt "A local Favorite"	
Chicken	\$14
Sesame Crusted Chicken Satays with Norio's Famous Teriyaki Sauce	
Sliders	\$20
Searched Tenderloin & Brie Cheese with Sautéed Leeks, Poblano Peppers, and Sundried Tomato Aioli	
Trio of Spreads	\$10
Hummus, Roasted Bell Pepper and Black Olive Tapenade Sliced Baguette, Lavosh and Crostini	
Luana Sushi	\$18
California Roll wrapped in local fish, topped with Baked Crab, Scallop and Tobiko, Unagi Sauce	
Shrimp	\$19
Jumbo Coconut Shrimp with Island Slaw and Papaya Dipping Sauce	

SUBSTANTIALS

Local Catch	\$34
Served with Brown Rice, Island Fruit Salsa	
Steak	\$38
Grilled 10oz New York Strip with Sweet Potato Frites and Mango Chili Garlic Butter	
Salad	\$24
Togarashi Seared Ahi with Baby Greens, Crisp Fine Green Beans, Hearts of Palm, Shaved Red Onions, Tear Drop Tomatoes and Lilikoi Vinaigrette	
Pasta	\$26
Kiawe Smoked Organic Chicken with Whole Wheat Penne Pasta Sundried Tomatoes, Roasted Bell Peppers, Marinated Artichokes Tossed with a light Basil Pesto Vinaigrette	

AFTER DINNER

Vanilla	\$12
Profiteroles filled with Hilo Vanilla Ice Cream on Pineapple Foster Sauce. Chocolate Sauce & Macadamia Nut Brittle	
Mango	\$12
Caramelized Jasmine Rice Pudding, with Mango Mac Nut Crunch Rolls, Spicy Pineapple Dipping Sauce	
S'mores	\$12
Chocolate Brule topped with fire kissed Marshmallow and Graham Crackers	
Fondue	\$18
Hawaiian Vintage Chocolate Fondue for two, with assorted Tropical Fruit	
Cheesecake	\$12
Coconut Crusted Rum Cheesecake with Kohala Lime and Pineapple Marmalade	

AFTER DINNER LIQUIDS

PORT & MADEIRA

Graham's 1983 Vintage	\$20
Graham's 20 Year Tawny	\$14
Rosemount "Old Benson" Tawny	\$12
Blandy's 10-Yr Old Malmsey Madeira	\$14

DESSERT WINE

Far Niente "Dolce"	\$22
Pacific Rim "Vin d' Glaciere"	\$14

UNLEADED

Cranberry Cucumber Refresher	\$7
Hand-pressed cucumber kissed with freshly squeezed orange juice, cranberry juice, and soda.	
Pomegranate Lime Fresh	\$7
A collision of freshly squeezed lime, orange, and pomegranate juices, and soda.	
Freshly-made Ginger Ale	\$6
Freshly Squeezed Orange or Grapefruit Juice	\$6
Waialua Soda Mango, Pineapple, Vanilla, Root Beer	\$4
Perrier, Hawaiian Springs	\$5
Pellegrino	\$8

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Fairmont is committed to your health and well-being by preparing cuisine with trans-fat free alternatives whenever possible. As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible.

SPARKLING

- Bele Casel, Prosecco Brut NV** \$9
Italy's answer to Champagne. Elegant and refreshing.
- Domaine Carneros by Taittinger, Brut** \$11
Medium-bodied California sparkler from this classic French producer.
- Veuve Clicquot, Ponsardin, "Yellow Label"** \$24
Full-bodied and rich powerhouse from France's Champagne region.
- Mumm, Napa** \$16
With hints of vanilla and melon, this sparkling is crisp dry.

WHITE

- Leeuwin Artist series, Riesling** \$15
Classic Riesling flavors of lemon and lime, mixed with aromas of honeysuckle. The finish is clean and crisp
- Nobilo, Icon, Sauvignon Blanc** \$10
From New Zealand's Marlborough region, focused fruit with zesty acidity
- Louis M. Martini, Chardonnay, California** \$12
A crisp Chardonnay with flavors of apples and pears balanced with subtle vanilla notes
- Erath, Pinot Gris** \$9
Sophisticated aromatic notes of pear, tropical fruits, mandarin orange, and grapefruit.
- Bodegas Naia, Verdejo** \$11
A 100% Verdejo is aromatic with crisp, lemony, and honeysuckle. Aged and fermented in steel, this is a soulful white from Spain.
- Bonterra, Chardonnay** \$9
Rich, buttery, and creamy quickly turn into pineapple and citrusy lemon, and a touch of vanilla. This is a bright, clean and eco-friendly organic chardonnay.
- Heitz, Chardonnay** \$11
With a hint of vanilla, rich aromas of pear and green apple, and a light touch of oak, this is a refreshing balance for the palate.
- Grgich Hills Estate, Fume Blanc** \$22
In the glass, a whiff of kiwi, grapefruit, and pineapple. This wine finishes with a long crisp refreshing texture.

RED

- Penfolds Bin 128, Shiraz** \$9
From Coonawarra, South Australia, a telltale cool climate waft of black pepper with the slightest hint of dark fruits and cedar oak.
- Molnar, Pinot Noir** \$14
From Poseidon's Vineyard in the Carneros appellation of Napa expresses flavors of raspberry and cranberry.
- Root:1, Cabernet Sauvignon** \$11
With touches of dark cherry, black currant and hints of chocolate, this is a seductive Chilean wine.
- Benziger, Merlot** \$9
This full-bodied Merlot has generous flavors of cocoa, green olive, cherry, and pepper.
- Kaena, Hale, Red Wine** \$13
A complex blend of Grenache and Syrah, this is a unique choice to enjoy.
- Crios, Cabernet Sauvignon** \$9
An Argentinean red with a touch of sweetness, red currant, plum and hints of vanilla.
- Girard, "Artistry, Proprietary Red, Napa** \$25
A medium bodied blend of 5 Bordeaux-varietal grapes, with aromas of baked cherries, dark plum, cinnamon, and freshly cut herbs...a must have.
- Chateau Haut Beauséjour, St. Estephe, Bourdeaux** \$21
Hints of blackcherry with a whiff of elegant wood and aromas of toast and tobacco. The wine opens up to a balanced full-flavored fruit
- Da Vinci, Chianti Classico** \$18
From Tuscany with bright aromas of cherry and flowers with a touch of spicy on the nose.
- Longboard Vineyards, Merlot, Dakine Vineyard** \$16
Lush dark chocolate, vanilla and blueberry aromas finishes off long and slightly spicy.

FAIRMONT ARTISTIC MIXOLOGY EXPERIENCE

As we see it, the bar is an extension of our kitchen, a philosophy that ensures your cocktail is made with the world's finest spirits, the freshest local ingredients, juices squeezed daily on premise, and is precisely executed by a handful of the region's sturdiest barkeeps.

- Pomegranate Cucumber Mojito** \$12
Hand-pressed English cucumber and fresh organic mint bathe in an ocean of Bacardi Light, freshly squeezed limejuice, pomegranate, and club soda
- Caipirinha** \$12
A Brazilian take on the classic Daiquiri, nothing more, nothing less. Hand-pressed limes soothed with a long pour of Cachaça and a nip of sugar to balance
- Lilikoi Cocktail** \$14
Grey Goose Vodka with passion fruit nectar, served straight up with our Mango "Olives"
- The Alani Sting** \$14
Muddled dried chili for added "sting", mixed with Belvedere Pomaranca (Orange), freshly squeezed lemon and orange juice, cranberry juice, shaken vigorously and served up
- French 75** \$16
A Champagne cocktail that, according to Harry Craddock, second head barman to the Savoy American Bar, "hits with remarkable precision." Plymouth Gin shaken with freshly squeezed lemon juice, charged with champagne.
- The Hula Girl** \$12
Malibu Rum and Jack Daniels blended with lilikoi and mango juices, swirled with berry puree and topped with Dark Rum
- Luana Cooler** \$12
Our made-to-order Ginger Ale (ginger puree, lime juice, simple syrup and soda) combined with Coconut and Mango Rum.
- Original Mai Tai** \$12
Meaning "Out of this World" in Tahitian, the definitive WWII-era refresher was, disputably, invented by "Trader" Vic Bergeron in 1944. Bacardi 8 yr old and Light Rums carefully shaken with equal portions of orgeat syrup, Grand Marnier, and freshly squeezed limejuice
- The Orchid Mai Tai** \$14
Our local version of the classic. Bacardi Light and Gold Rums join orgeat syrup and fresh pineapple and lemon juice. Topped with a generous Meyer's Dark Rum float
- Mauna Lani Mule** \$14
Vodka's first cocktail triumph, the Moscow Mule, dates back to the early 1940s. We've taken Grey Goose Vodka smothered it in pureed ginger and freshly squeezed lime juice, and lengthened it with Waialua Pineapple Soda
- Diablo** \$12
The other great tequila cocktail! Sauza Tres Generaciones shaken with pureed ginger, crème de cassis, and freshly squeezed limejuice and charged with soda
- Pele's Prayer** \$14
A refreshing take to cool our island's volcano goddess, Pele. A touch of guava juice, Tanqueray Ten, Cointreau, lemon juice, a dash of orange bitters, shaken vigorously and served up
- Bellini** \$12
It was the signature pink hues found in the works of Venetian painter Giovanni Bellini that inspired on Giuseppe Cipriani to name what may be the definitive international sparkler back in 1845. Fresh peach puree charged with Prosecco

VODKA

Absolut	\$9	P.i.n.k	\$14
Belvedere	\$13	Rain	\$9
Blavod Black	\$9	Skyy	\$9
Chopin	\$12	Smirnoff	\$8
Ciroc	\$12	Stoli Gold	\$11
Grey Goose	\$12	Stoli	\$9
Kai	\$13	Stoli Elite	\$17
Ketel One	\$10	Tanqueray Sterling	\$9
Jean Marc XO	\$17	Ultimat	\$17
Level	\$10	Van Gogh	\$12
Liquid Ice Organic	\$14	Vox	\$12
Pravda	\$12	42 Below	\$9

VODKA - Flavored

Absolut Citron	\$10	Grey Goose Citrus	\$12
Absolut Grapefruit	\$10	Grey Goose L'orang	\$12
Absolut Kurrant	\$12	Hangar One Chipotle	
Absolut Mandarin	\$10	Hangar One Kaffir	\$12
Absolut Peach	\$10	Kai Lychee	\$13
Absolut Pear	\$10	Ketel One Citroen	\$10
Absolut Peppar	\$10	Smirnoff Green Apple	\$8
Absolut Raspberri	\$10	Smirnoff Black Cherry	\$8
Absolut Vanilla	\$10	Smirnoff Watermelon	\$8
Belvedere Cytrus	\$13	Stoli Bluberri	\$9
Belvedere Pomarancaza	\$13	Stoli Cranberri	\$9
Charbay Blood Orange	\$12	Stoli Vanilla	\$9
Charbay Key Lime	\$12	Vox Green Apple	\$12

RUM

10 Cane	\$12	Cruzan Single Brl	\$10
Bacardi 8	\$10	Meyers Dark	\$9
Bacardi Gold	\$9	MonteCristo 12 yr.	\$16
Bacardi Silver	\$9	Mount Gay	\$10
Bacardi 151	\$10	Sugar Cane	\$10
Bacardi Select	\$10	Special Reserve	\$10
Captain Morgan	\$9	Plantation Grand Reserve	\$12
Tattoo	\$9	Pyrat XO Reserve	\$12
Private Stock	\$11	Pussers	\$13
Cruzan Black Strap	\$9	Rhum Barbancourt	\$10

RUM - Flavored

Bacardi Grand Melon	\$9	Malibu Mango	\$9
Bacardi Limon	\$9	Malibu Passion	\$9
Bacardi O	\$9	Malibu Pineapple	\$9
Bacardi Peach	\$9	Mount Gay Mango	\$10
Cruzan Banana	\$9	Mount Gay Vanilla	\$10
Cruzan Black Cherry	\$9	Parrot Bay Coconut	\$9
Cruzan Citrus	\$9	Parrot Bay Mango	\$9
Cruzan Coconut	\$9	Parrot Bay Passion	\$9
Malibu Coconut	\$9	Parrot Bay Pineapple	\$9

TEQUILA

Asombroso	\$20	Gran Centenario	\$15
Corazon Anejo	\$18	Herradura Silver	\$12
Cuervo 1800	\$12	Matador Gold	\$8
Cuervo Gold	\$8	Patron Anejo	\$13
Del Dueno	\$20	Patron Reposado	\$12
Don Alejo Reposado	\$11	Patron Silver	\$11
Don Eduardo Silver	\$12	Patron Platinum	\$45
Don Julio Anejo	\$15	Sauza	\$8
El Tesoro Anejo	\$13	Sauza Hornitos	\$12
El Jimador Reposado	\$11	Sol Dios Anejo	\$13

GIN

Beefeater	\$8	Plymouth	\$9
Bombay	\$9	New Amsterdam	\$10
Bombay Sapphire	\$10	Tanqueray	\$9
Boodles	\$9	Tanqueray Ten	\$12
Hendricks	\$12	Tanqueray Rangpur	\$10
Kensington	\$12	Van Gogh	\$12

SCOTCH - Blended

Ballantine 30 yr	\$45	Dimple Pinch	\$11
Chivas Regal	\$11	Famous Grouse	\$9
Chivas Regal 18 yr	\$18	Johnny Walker Black	\$9
Dewars 12 yr	\$11	Johnnie Walker Blue	
	\$42		

SCOTCH - Single Malt

Aberlour 15 yr	\$14	Glenlivet 12 yr	\$11
Ardbeg 10 yr	\$13	Glenmorangie 10 yr	\$13
Arran 10 yr	\$13	Glenmorangie 12 yr	\$18
Balvenie 15 yr	\$18	Glenmorangie 18 yr	\$54
Balvenie 21 yr	\$22	Highland Park 25 yr	\$45
Balvenie Doublewood	\$11	Lagavulin 16 yr	\$18
Balvenie Reserve 10 yr	\$13	Laphroaig 15 yr	\$17
Cragganmore 12 yr	\$13	Macallan 12 yr	\$13
Dalmore 12 yr	\$13	Macallan 18 yr	\$19
Dalwhinnie 15 yr	\$14	Macallan 25 yr	\$54
Glendronach 12 yr	\$19	Macallan 30 yr	\$75
Glenfiddich 12 yr	\$11	Macallan 1861	\$25
Glenfiddich 21 yr	\$19	Oban 14 yr	\$15
Glenfiddich 30 yr	\$38	Scapa 12 yr	\$13
Glengoyne 16 yr	\$18	Tallisker 10 yr	\$13

BOURBON & WHISKEY

Basil Hayden's	\$15	Knob Creek	\$12
Bushmills 16 yr	\$20	Maker's Mark	\$9
Canadian Club 12 yr	\$11	Seagram's 7	\$9
Crown Royal	\$12	Seagram's VO Gold	\$9
Gentleman Jack	\$12	Tullamore Dew 12 yr	\$12
Jack Daniels Single Brl	\$13	Wild Turkey Rare Brd	\$12
Jameson	\$10	Wild Turkey 101	\$9
Jim Beam Black	\$10	Woodford Reserve	\$9

BRANDY & COGNAC

Ch. Du Breuil Calvados	\$10	Martel Cordon Bleu	\$15
Christian Bros. Brandy	\$8	Martel VS	\$11
Courvoisier Napoleon	\$15	Martel VSOP	\$15
Courvoisier VS	\$11	Martel XO	\$30
Courvoisier VSOP	\$15	Remy VSOP	\$15
Courvoisier XO	\$30	Remy XO	\$30
Hennesy Paradis	\$52	Remy Louis XIII	\$185
Hennesy VS	\$11	Raynal Brandy VSOP	\$9
Hennesy VSOP	\$15	Roger Giard Calvados	\$10
Hennesy XO	\$30	Hine Triomphe	\$54

BEER

DRAFT \$8.00

Kona Brewing Co. "Big Wave" Golden Ale
Kona Brewing Co. "Lavaman" Red Ale
Widmer Brothers Hefeweizen

NEAR AND FAR \$6.50

Kona Brewing Co. "Longboard" Lager
Kona Brewing Co. "Fire Rock" Pale Ale
Primo Premium Hawaiian Lager
Mehana "Humpback Blue" Kolsch
Mehana "Volcano" Red Ale

Corona
Amstel Light
Heineken
Guinness
Red Stripe

MAINLAND \$6.00

Bud Light
Budweiser
Miller Light
Coors Light
Samuel Adams