

## HAPPY HOUR

3:00 pm - 5:00 pm

Available Daily in the lounge

## COCKTAILS

### Double Pineapple Fusion

8

Bacardi Pineapple Fusion, pineapple juice, coconut cream and fresh pressed lime

### South Maui Sweet Tea

8

Seagram's Sweet Tea Vodka and cold pineapple juice

### Caipiroska

8

Finlandia Vodka, mojito style with fresh lime and mint, served on the rocks.

### Kea Lani Kicker

8

Moscow Mule with a kick of bitters. Finlandia Vodka and ginger ale with fresh pressed island limes.

### Classic Mai Tai

8

Hana Bay Light Rum, tropical juices and a float of Hana Bay Dark Rum

## BEER

### Kona Longboard Draft

5

## WINE

### Guenoc, California, Cabernet

8

### Guenoc, California, Chardonnay

8

May not be combined with other offers

## **Kō BAR BITES**

10 each

### **Lumpia Filipino Spring Rolls**

Chef's Treasured Family Recipe with Green Papaya Achara and Spicy Dipping Sauce; Pork and Shrimp or Chicken and Mushroom

### **Oishi Sushi**

Literally translates as 'Good Sushi' rolled with Spicy Tuna, Tempura Battered and served Crisp

### **Crispy Calamari**

Ko-Choo-Jang Spiced Sauce with Masago

### **Korean Style Spicy Chicken**

Marinated Chicken served Crisp with Sweet Maui Lavender Honey

### **Stir Fried Peppered Shrimp**

With Baby Bok Choy, Bell Peppers, Maui Onions and Chinese Black Bean Sauce

### **Vegetable Tempura**

Medley of Kabocha Pumpkin, Molokai Sweet Potato, Maui Onion, Carrot and Asparagus

### **Tangled Tiger Prawns**

Shredded Phyllo wrapped Tiger Prawns, Kula Greens, Pineapple Sweet Chili Garlic Sauce and Macadamia Nuts

### **Spicy Tuna Poke Bowl**

Seasoned Sashimi Grade Ahi on Sushi Rice with Spicy Aioli, Orange Tobiko, Kaiware Sprouts and Nori

The Fairmont Kea Lani is proud to be a leader in **sustainable cuisine**, with nearly 90% of all ingredients throughout the resort sourced here in Hawai'i. Executive Chef Tylun Pang works directly with local farmers, fishermen and ranchers to develop dishes that utilize the island's freshest, local ingredients.