LUANA LOUNGE

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.

Pau Hana (pow HAH-nah).

vi. work is done.

Pau Hana at Luana

Enjoy great food, artisan cocktails
and tropical ocean views with great friends
8-10:00pm nightly featuring:

Pūpū and Select Beverages at a discounted price

Draft Beer	$5
Domestic Beer	$4
Bottled Beer	$4
Nightly Special Cocktail	$14

REFRESH

WAIALUA SODA: $4
Mango, Pineapple, Vanilla & Root Beer

FRESHLY-MADE GINGER ALE $6

FROZEN STRAWBERRY LEMONADE $7

SMOOTHIES: $7
Guava, Passion Fruit, Mango, Strawberry, Banana, Raspberry, Peach, Coconut, Chocolate, Vanilla

POMEGRANATE LIME FRESH $7
A collision of freshly squeezed lime, orange, and pomegranate juices, and soda

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items whenever possible. All cuisine is prepared without artificial trans fat.

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

Hand-pressed English cucumber and fresh organic mint with Bacardi Light, fresh lime juice, pomegranate & soda. 14

CAIPIRINHA

Brazil's take on the classic daiquiri, nothing more, nothing less. Hand-pressed limes soothed with a long pour of Cachaça and a hint of sugar to balance. 14

FRENCH 75

A Champagne cocktail that, according to Harry Craddock, second head barman to the Savoy American Bar, "hits with remarkable precision." Plymouth gin shaken with fresh lemon juice & charged with champagne. 14

LUANA COOLER

Our made-to-order fresh ginger ale (ginger purée, lime juice, simple syrup and soda) combined with coconut & mango rums. 14

ORCHID MAI TAI

Our local version of the classic. Bacardi Gold rum marries Orgeat syrup, fresh pineapple & lemon juice. Topped with a generous Meyer's dark rum float. 14

MAUNA LANI MULE

Vodka's first cocktail triumph, the Moscow Mule, dates back to the early 1940s. Vodka shaken with puréed ginger and fresh lime juice becomes the Mauna Lani Mule. 14

LILIKOI MARGARITA

Our signature Margarita is hand-shaken with 1800 Reposado tequila, cointreau and fresh lime juice, passion fruit purée and rimmed with local li hing mui powder. 14

APRICOT SIDECAR

Invented at a Paris bistro around the end of World War I, this sidecar keeps its classic composition of Hennessey cognac, fresh lemon juice and cointreau, but has the addition of a small touch of apricot brandy. 14

KATANA

From the land of the rising sun, Absolut vodka refreshed with sake, hand-pressed hothouse cucumber, and fresh lime juice. 14

KILAUEA-TINI

An Imaginative blend of hand-pressed cilantro & Hawaiian chilies, Bacardi Coco, fresh lime juice, finished with a quick burst of soda. 14

ORCHID LEMON SMASH

The smash is our sassier version of the famous Mint Julep. Maker's Mark is smashed with fresh lemon, mint and topped with a splash of soda. 14

PŪPŪ

FLATBREAD (choice of one) $18

Truffled Hamakua Mushroom Poke Flatbread
Shiso Goat Cheese, Sesame Tosaka Nori
Ahi Poke Flatbread
JA Farms Greens, Maui Onion, Citrus Truffle Aioli

SLIDERS (choice of three, mix and match) $20

Island Catch – Hawaiian Chili Namasu, Shiso Ginger Aioli, Taro Roll
Kulana Farms Beef – Blue Cheese, Wild Boar Red Onion Jam, Sweet Bread Roll
Hamakua Mushroom – JA Farms Greens, Truffle Oil Dressing, Furikaki Taro Roll

MINI NIGIRI SET $19
Island Kampachi, Salmon, Maguro

AHI SASHIMI * $17
Local Yellow Fin Tuna, Ponzu

CRISPY SHRIMP "POPS" $19
Spicy Avocado Mousse, Masago Arare

HIBACHI WAGYU SKEWERS * $17
Toasted Sesame, Chef's Garden Chives, Daikon Soy

CRISPY KONA ORANGE CALAMARI * $15
Miso Kona Orange Glaze, Chef's Garden Chives

KONA COLD LOBSTER ROLL $24
Roasted Garlic Yuzu Dressing

LETTUCE WRAP (choice of one) $16

Grilled Beef or Grilled Tofu
Tamarind Soy Marinade, Adzuki Lentil Sprouts, Inoki Mushroom Chips, Mango Shichimi Aioli

SALMON SKIN "BLT" * $14
Waimea Greens, Wow Farms Tomato, Shaved Red Onion, Shichimi Aioli

CRISPY CHICKEN DRUMSTICKS $16
Kaffir Ume Glaze

KIAWE SMOKED PEKING DUCK * $16
Steamed Bun, Asian Vegetables, Poha Berry Sauce

* Happy Hour Items 50% off between 8-10pm

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements. Our Food & Beverage team would be delighted to provide you with a special menu. Featuring Lifestyle Cuisine Plus Selections.

SCOTCH - SINGLE MALT

Glenlivet 12yr	$11	Glenmorangie 10yr	$13
Arran 10yr	$13	Highland Park 25yr	$45
Ballatines 30yr	$52	Lagavulin 16yr	$18
Balvenie 21yr	$26	Bruichladdich 12yr	$13
Balvenie Dblwood	$11	Laphroaig 15	$17
Bruichladdich 20yr	$25	Macallan 12yr	$13
Cragganmore 12yr	$13	Macallan 18yr	$37
Dalmore 12yr	$13	Macallan 30yr	$75
Oban 14yr	$15	Tallisker 10yr	$13
Glenfiddich 12yr	$11		

SCOTCH - BLENDS

Cutty Sark	$11	J. Walker Red	$9
Chivas Regal	$11	J. Walker Black	$12
Dimple Pinch	$11	J. Walker Green	$15
Dewars White Label	$11	J. Walker Blue	$42

RYE WHISKEY

Canadian Club	$9	Seagrams 7	$9
Crown Royal	$12	Seagrams VO	$12
Old Overholt Rye	$9	Seagrams VO 8yr	$12

IRISH WHISKEY

Tullamore Dew 12 yr	$12	Jameson	$9

COGNAC

Courvoisier Napoleon	$15	Martell V.S.	$12
Courvoisier V.S.	$12	Martell Cordon Bleu	$15
Courvoisier V.S.O.P.	$15	Martell V.S.O.P	$15
Courvoisier XO	$30	Martell XO	$30
Hennessy V.S.	$12	Raynal V.S.O.P	$15
Hennessy V.S.O.P	$15	Hine Triomphe	$54
Hennessy XO	$30	Louis XIII ½ oz	$75
Hennessy Paradis	$52	Louis XIII 1 oz	$150
Remy Martin V.S.O.P	$15	Louis XIII 1 ½ oz	$225
Remy Martin XO	$34	Louis XIII 2 oz	$300

DESSERT TAPAS

$5

TIRAMISU
Ladyfinger sponge, Mascarpone Cream, Kona Coffee

ROASTED MAUI PINEAPPLE COBBLER
Coconut Sorbet

COCONUT BANANA RICE PUDDING
Strawberry Ginger Sauce

WAIALUA CHOCOLATE CAKE
Macadamia Nuts, Chocolate Mousse, Caramel Ice Cream

MINI ICE CREAM CONES
Chocolate, Vanilla and Strawberry

BOSTON CREAM MALASADA
Warm Portuguese Donut, Vanilla Cream, Chocolate Sauce

WARM CHOCOLATE LAU LAU
Frozen "Mud pie" Bonbon

AFFOGATO
Tahitian Vanilla Ice Cream, Amaretti Cookie,
Kona Coffee Sauce

CHOCOLATE-CARAMEL TART
Kau Orange, Chantilly Cream

APPLE BANANA "CORN DOG"
Toasted Coconut Macaroon, Dulce de Leche Ice Cream

WHITE COFFEE CRÈME BRÛLÉE
Macadamia Nut Shortbread

A service charge of 18% will be included
on your check for parties of 8 or more.

SPARKLING

	Gl/Btl
Domaine Carneros Brut, Carneros	13/52
Schramsberg Brut Rose, Napa	18/72
Tattinger Brut "La Francaise" NV, Champagne	24/96

WHITE

Selbach "Ahi" Riesling	10/40
D'arnberg Hermit Crab, Marsanne/Viognier, Australia	11/44
Caymus Conundrum, Napa	14/56
Kris Pinot Grigio, Italy	10/40
Swanson Pinot Grigio, Napa	16/64
Long Boat Sauvignon Blanc, New Zealand	12/48
Groth Sauvignon Blanc, Sonoma	15/60
Buena Vista Chardonnay, Carneros	12/48
Patz & Hall Chardonnay, Sonoma Coast	16/64
Jordan Chardonnay, Alexander Valley	20/80
Far Neinte Chardonnay, Napa	26/104

RED

E. Guigal Cote de Rhone, France	12/48
Cambria Pinot Noir, Santa Maria	14/56
Acacia Pinot Noir, Carneros	16/64
Trefethen Merlot, Napa	15/60
Catena Malbec, Argentina	13/52
Le Volte dell'Ornellaia "Super Tuscan", Italy	16/64
BR Cohn "Silver Label" Cabernet Sauvignon, Sonoma	12/48
Buehler Cabernet Sauvignon, Napa	16/64
Hall Cabernet Sauvignon, Napa	20/80
Honig Cabernet Sauvignon, Napa Valley, Napa	25/100
Kenwood "Jack London" Zinfandel, Sonoma	15/60
Torbreck "Woodcutter's" Shiraz, Barossa Valley Australia	14/56

DRAFT

$8

Kona Brewing Co.	"Big Wave" Golden Ale
Kona Brewing Co.	"Longboard" Lager
Kona Brewing Co.	"Fire Rock" Pale Ale
Kona Brewing Co.	"Lavaman" Red Ale
Kona Brewing Co.	"Castaway" IPA
Kona Brewing Co.	"Pipeline" Porter

BOTTLE

IMPORT	DOMESTIC
$7.00	**$6.50**
Corona	Bud Light
Guiness	Budweiser
Heineken	Coors Light
Heineken Light	Michelob Ultra
Primo Premium	Miller Light
Beck's NA	