



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
5-6:30pm nightly featuring:

**Pupu and Fairmont Artistic Mixology
Experience Cocktails at a discounted price**

Also Including:

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| Draft Beer | \$6 |
| Domestic Beer | \$6 |
| Bottled Beer | \$6 |
| Selected Wines | \$8 |

REFRESH

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

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| FRESHLY-MADE GINGER ALE | \$6 |
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| FROZEN STRAWBERRY LEMONADE | \$7 |
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| SMOOTHIES: | \$7 |
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Guava, Passion Fruit, Mango, Strawberry, Banana,

Raspberry, Peach, Coconut, Chocolate, Vanilla

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

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 & club soda. 14

CAIPIRINHA

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. 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 Ginger Ale (ginger purée, lime juice, simple syrup and soda) combined with Coconut & Mango Rum. 14

ORCHID MAITAI

Our local version of the classic. Bacardi Light & Gold Rums join Orgeat syrup, fresh pineapple & lemon juice. Topped with a generous Meyer's Dark Rum float. 14

MAUNALANI MULE

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

LILIKO'I 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 Hennessy 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 Club 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

PUPU

SPREADS (mediterranean) \$12

Hummus, Sundried Tomato Aioli, Black Olive
Tapenade, Sliced Baguette, Lavosh & Crostini

SATAYS (low carb) \$13

Sesame Crusted Chicken Satays with Teriyaki Sauce

TEMPURA \$17

Crispy Panko Crusted Ahi Sushi Roll, Wasabi Aioli
& Sweet Soy Reduction

EDAMAME (vegetarian) \$9

Sautéed Soybeans, Hawaiian Sea Salt & Spices

FLAT BREAD (mediterranean) \$12

Mini Flat Bread Pizzas, Prosciutto, Red Onion,
Zucchini & Herb Garlic Goat Cheese

BEEF SLIDERS \$22

Seared Tenderloin with Brie Cheese, Sundried
Tomato Aioli, Sautéed Leeks & Poblano Peppers

FISH SLIDERS \$14

Lemongrass Seared Ono Fillet with Green Papaya Slaw
Avocado Key Lime Aioli

LUMPIA \$14

Chicken & Mushroom, Dashi Pear Mango Salsa

TACOS (low fat) \$18

Mini Spicy Tuna Wonton Tacos with
Wakame Salad & Avocado Crème Fraiche

MAKI \$14

Sushi Roll Combination of
California Roll & Spicy Tuna Roll

ROLLUP (vegetarian) \$10

Vegetarian Summer Rolls with Green Papaya,
Lettuce, Vegetables, Asian Noodles and Aromatics
Mango Sweet Chili Dipping Sauce

OPAE \$16

Crispy Arare Rock Shrimp with Kona Orange Lemon
Dipping Sauce

CHEESE \$16

A Selection of International Artisan Cheeses
Spiced Mac Nuts, Hawaiian “Buzz” Honeycomb,
Brandied Dried Fruits



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

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

SCOTCH-BLENDS

| | | | |
|--------------------|------|----------------------|------|
| Chivas Regal | \$11 | Johnnie Walker Black | \$12 |
| Dewars White Label | \$11 | Johnnie Walker Blue | \$42 |
| Dimple Pinch | \$11 | Johnnie Walker Red | \$9 |

RYE WHISKEY

| | | | |
|---------------------|------|---------------|------|
| Canadian Club | \$11 | Seagrams 7 | \$9 |
| Canadian Club 12yr. | \$11 | Seagrams VO | \$9 |
| Crown Royal | \$12 | Seagrams Gold | \$12 |

IRISH WHISKEY

| | | | |
|----------------|------|---------------------|------|
| Bushmills 16yr | \$20 | Tullamore Dew 12 yr | \$12 |
| Jameson | \$10 | | |

COGNAC

| | | | |
|----------------------|------|---------------------|-------|
| Courvoisier Napoleon | \$15 | Louis XIII | \$185 |
| Courvoisier V.S. | \$11 | Martell Cordon Bleu | \$15 |
| Courvoisier V.S.O.P. | \$15 | Martell V.S. | \$11 |
| Courvoisier XO | \$30 | Martell V.S.O.P | \$15 |
| Hennessy V.S. | \$11 | Martell XO | \$30 |
| Hennessy V.S.O.P | \$15 | Raynal V.S.O.P | \$15 |
| Hennessy XO | \$30 | Hennessy Paradis | \$52 |
| Remy Martin V.S.O.P | \$15 | | |

DESSERT TAPAS

\$5

TIRAMISU

Ladyfinger Sponge, Mascarpone Cream, Kona Coffee

WARM APPLE JALOUSIE

Tahitian Vanilla Ice Cream, Montgomery Cheddar,
Salted Caramel

SOURSOP SEMIFREDDO

Guava Chiffon, Tropical Fruit Medley

BOSTON CREAM MALASADA

Warm Portuguese Donut, Vanilla Cream, Chocolate Sauce

STRAWBERRY-BASIL SHORTCAKE

Waimea Strawberries, Chantilly Cream, Arugula Salad

WARM CHOCOLATE LAULAU

Frozen "Mud pie" Bonbon

AFFOGATO

Tahitian Vanilla Ice Cream, Amaretti Cookie,
Kona Coffee Sauce

CHOCOLATE-CARAMEL TART

Ka`u Orange, Chantilly Cream

APPLE BANANA "CORN DOG"

Toasted Coconut Macaroon, Dolce de Leche Ice Cream

WHITE COFFEE CRÈME BRÛLÉE

Macadamia Nut Shortbread

ALMOND-LEMON CAKE

Candied Cherry Tomatoes, Saffron Syrup

SPARKLING

| | Gl/Btl |
|--|--------|
| Domaine Carneros Brut, Carneros | 13/52 |
| Schramsberg Brut Rosé, Napa | 18/72 |
| Perrier Jouet Grand Brut Special Cuvée, Champagne, France | 24/96 |

WHITE

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|---|--------|
| Selbach Riesling, Mosel Germany | 10/40 |
| D'Arenberg Hermit Crab, Marsanne/Viognier, Australia | 11/44 |
| Caymus Conundrum White Wine, 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 |
| Talley Chardonnay, Arroyo Grande Central Coast | 16/64 |
| Jordan Chardonnay, Alexander Valley | 20/80 |
| Far Niente Chardonnay, Napa | 26/104 |

RED

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|---|--------|
| E. Guigal Côtes du Rhône, 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 |
| Château Lyonnais, St. Emilion Bordeaux | 16/64 |
| BR Cohn "Silver Label" Cabernet Sauvignon, Sonoma | 12/48 |
| Buehler Cabernet Sauvignon, Napa | 16/64 |
| Hall Cabernet Sauvignon, Napa | 20/80 |
| Pride Mountain Vineyards Cabernet Sauvignon, Napa/Sonoma | 25/100 |
| Kenwood "Jack London" Zinfandel, Sonoma | 15/60 |
| Yangarra Shiraz, McLaren Australia | 14/56 |

DRAFT \$8

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|--------------------|--------------------------|
| Kona Brewing Co. | "Big Wave" Golden Ale |
| Kona Brewing Co. | "Fire Rock" Pale Ale |
| Kona Brewing Co. | "Lavaman" Red Ale |
| Kona Brewing Co. | "Longboard" Lager |
| Kona Brewing Co. | Seasonal Selection |
| Hawaii Nui Brewing | "Southern Cross" Red Ale |

BOTTLE \$7

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|------------------|----------------------------|
| Hilo Brewing Co. | Mehana "Humpback Blue" Ale |
| Hilo Brewing Co. | Mehana "Volcano" Red Ale |

IMPORT

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| \$7 |
| Corona |
| Guinness |
| Heineken |
| Heineken Lt |
| Primo Premium |
| Beck's NA |

DOMESTIC

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| \$6.50 |
| Bud Light |
| Budweiser |
| Coors Light |
| Michelob Ultra |
| Miller Light |