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
5-6:30pm nightly featuring:

Pupu and Fairmont Artistic Mixology Experience Cocktails at a discounted price

Also Including:

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

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 & 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 MAI TAI

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

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. 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 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 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	Lagavulin16yr	$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	J ohnnie 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 LAU LAU
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

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

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 Lyonnat, 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

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

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

IMPORT	DOMESTIC
$7	$6.50
Corona	Bud Light
Guinness	Budweiser
Heineken	Coors Light
Heineken Lt	Michelob Ultra
Primo Premium	Miller Light
Beck's NA	