



## LEWERS LOUNGE SIGNATURE COCKTAILS 24

### I Get Along Without You (Chet Baker)

Ron Zacapa 23-Year Rum, Montenegro Amaro, Smoked Pineapple Cordial, Australian Smoked Bitters, Celery Bitters.

### That Was My Heart (Ella Fitzgerald) Tanqueray

Gin, Carpano Antica, Strawberry Campari, Strawberry Syrup, Kō Hana Kokoleka, Strawberry Campari Fruit Leather.

### Smoke Rings (Sam Cooke)

Whistle Pig Piggyback 6-Year Rye, Sage Vanilla Syrup, Amaro Angeleno, Grapefruit Bitters, Cherry Wood Smoke.

### Paper Doll (Mills Brothers)

Hokulei Kuleana Rum, Laird's Apple Brandy, Pineapple, Aquafaba, Oat Milk, Spiced Maple Syrup, Fonseca Bin 27 Ruby Port.

### Moonglow (Benny Goodman)

House-made Vanilla Bean Vodka, Orange Juice, Coconut Syrup, Lilikoi, Prosecco.

### The Very Thought of You (Nat King Cole) Kō

Hana Kea Rum, Kō Hana Kokoleka Rum, Espresso, Mac Nut Orgeat, Cocoa Cayenne dust.

### Doxy (Sonny Rollins)

Espolon Reposado, Watermelon Cordial, Lime Juice, Shiso, Cucumber bitters, Fever Tree Soda.

### Take 5 (Dave Brubeck)

NON-ALCOHOLIC 16

Chamomile Tea Lemongrass Syrup, Lemon and Yuzu Juices, Fever Tree Soda, Cracked Black Pepper.

### Japanese Folk Song (Thelonious Monk)

NON-ALCOHOLIC 16

Umeboshi Syrup, Cranberry Juice, Lemon Juice, Fever Tree Soda.

## CLASSIC COCKTAILS...

### done 'My Way' (Frank Sinatra) 22

#### Sazerac

Courvoisier V.S., Whistle Pig Piggyback 6-Year Rye, Demerara Syrup, Absinthe, Bitters.

#### Old Fashioned

Jack Daniel's Bonded, Demerara Syrup, Bitters.

#### Vesper

Tanqueray Gin, Absolut Vodka, Lillet Rose.

#### Penicillin

Naked Malt Blended Scotch, Laphroaig Islay Scotch, Lavender Ginger Honey, Lemon.

#### Rosita

Espolon Reposado, Carpano Antica Vermouth, Strawberry Campari, Bitters.

#### Bee's Knees

Plymouth Gin, Lemon Juice, Lavender Honey Syrup.

## BEER

Longboard Island Lager, Kona Brewing Co, 4.6% - 12 Hop

Lei IPA, Aloha Beer Company, 6.75% - 12

Bud Light, Anheuser-Busch, 4.2% - 11

Budweiser, Anheuser-Busch, 5% - 11

Duvel Belgian Golden Ale, Imported, 8.5% - 14

Celebrator German Double Bock, Imported, 6.7% - 14

Asahi Japanese Rice Lager, Imported, 5.2% - 11

*Applicable excise tax and gratuity are not included in the above prices.  
For parties of 6 or more guests, a service charge of 19% will be applied to the bill upon presentation.*



## WINES BY THE GLASS

### CHAMPAGNE AND SPARKLING

Heidsieck-Monopole Brut NV 22

La Luca Prosecco Brut NV, Italy 13

### WHITE

Pinot Grigio, Tiefenbrunner,  
Italy 11

Sauvignon Blanc, Misty Cove,  
New Zealand 12

Vouvray, Champalou,  
France 14

Riesling, Selbach,  
Germany 13

Chardonnay, Cuvée "Lace,"  
California 14

Chardonnay, Sonoma-Cutrer,  
California 17

Chardonnay, Kistler,  
California\* 37

### RED

Meritage, Cuvee "Silk,"  
California 14

Pinot Noir, Au Bon Climat,  
SMV, California 16

Pinot Noir, Occidental,  
Sonoma\* 39

Merlot, Duckhorn,  
Napa\* 34

Cabernet Sauvignon,  
Lapostolle, Chile 16

Cabernet Sauvignon,  
Silver Oak "Alexander,"  
\*California 42

*\* Coravin by the glass system*

### DESSERT

Sauternes, Roûmieu-Lacoste, FR 20

### PORTS

Fonseca 10-yr-old Tawny 14

Taylor Fladgate 20-yr-old Tawny 18

### LIGHT PUPUS

Charcuterie 30

Imported Cheese, Cold Cuts, Marinated Olives, Carrot  
Sticks

Hawaiian Poke 26

Home Made Rice Furikake Chips

Lobster & Shrimp Gyoza

28 Spicy Ponzu

Open Faced Baguette 22

Sun-dried Tomato Pesto, Burrata Cream and Prosciutto di  
Parma

Hapu'upu'u 22

Truffle Seabass Brandade, Baguette Crouton

Lewers Burger 26

8 oz. Prime Burger with Tomato, Lettuce, Onion, and  
Bacon. American or Swiss Cheese

Truffle Parmesan Fries 13

### DESSERTS

Halekulani's Signature Coconut Cake 16

The Tropics 16

Ginger Yogurt Brûlée 14

Milk Chocolate and Macadamia Nut Bar 16

Kona Espresso Tiramisu 17

Gelato 14

Sorbets 14

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