ALOHA!

Lama ho‘oaihai‘ia  Cocktails

Mai Tai
Here’s a fabulous South Seas potion that embodies the rich romance and haunting beauty of Hawai‘i. Using the original recipe, we’ve combined the sunny glow of rum with the fresh flavors of several tropical fruits. Sip! And dream of sunset on the reef.

Menehune Juice
If you’re going to catch even a fleeting glimpse of those elusive little Menehunes, you have to be in the right place at the right time—and in the right light-hearted mood. That’s why we invented Menehune Juice. Its blend of tropic flavors conjures up a vision of a rain forest with sunlight filtering through the leaves... and a touch of light, flavorful rum completes the spell. Drink and be ready!

United’s Very Dry Beefeater Martini
United’s Very Dry Smirnoff Vodka Martini
Manhattan  Bloody Mary  Screwdriver  Dry Sack Sherry
Christian Brothers Brandy  Domestic Beer

Wai kulu  Spirits

Bacardi Rum  Beefeater Gin  Dewar’s White Label Scotch
J&B Scotch  Jack Daniels Tennessee Whiskey  Old Grand-Dad
Seagram’s VO  Smirnoff Vodka

Waina  Wines

Paul Masson Brut Champagne  Paul Masson Cabernet Sauvignon
Paul Masson Pinot Chardonnay

Wai‘ona  Liqueurs

Amaretto di Saronno  Baileys Irish Cream  Benedictine and Brandy
Camus Cognac  Drambuie  Grand Marnier  Kahlua

Mea‘alu  Beverages

Maxwell House Coffee  Sanka*  Tea  Milk

Coca-Cola  Guava Juice  Passion Orange Juice  Soft Beverages  Tomato Juice

Mauna Loa  MACADAMIA NUTS

Minors Cannot Be Served Alcohol.
Papa’a’ina

Menu

Pupu

Selection of popular Hawaiian style pupus for your enjoyment with your favorite cocktail.
- Barbecued Ribs
- Chicken Paradise
- Kalua Pork Crepe

Lou’ai’ia Salad

Kamaaina Salad, Trader Vic’s Javanese Dressing
Sliced celery, hearts of palm, king crab and fresh mushrooms, tossed and served on a slice of beef steak tomato with butter lettuce.

Na mea ai

Roast Strip Sirloin of Beef, au jus
We start with USDA Choice sirloin of beef, rub it with herbs and spices, then roast it in its natural juices. This favorite will be carved at your seat... for the perfect accompaniment try our mild horseradish sauce.
- Anna Potatoes and Garden Vegetables

Barbecued Pork Chop
This center-cut pork chop has been marinated and baked in a tangy barbecue sauce.
- Green Beans and a Corn Puff

Roast Rack of Lamb
Individual racks of lamb are roasted in mustard-herb seasonings.
- Rice, Broccoli Florets and Baby Carrots

Our Lighter Air Fare
It is as satisfying, but not quite as filling as our more elaborate entrees. Today we offer:

Fresh Fruit Plate Garni
An array of fresh fruits in season tastefully arranged and served with cottage cheese.
- Oven Warmed Specialty Breads with Butter

Mea’ai molomona

Dessert

Warm Apple Strudel served with Vanilla Ice Cream

Fresh Hawaiian Pineapple
Freshly cut Hawaiian pineapple is a lighter alternative.
- Fresh Fruit Basket

It has been our pleasure to prepare this repast for your enjoyment.

Raoul Debol
Raoul Debol, Executive Chef, United Airlines Flight Kitchen at Los Angeles Member, Epicurean Club.