

starwood
Hotels and
Resorts

COCKTAIL CULTURE



A refreshing collection
of Starwood Hawaii's
signature cocktails
and their origins.

AT STARWOOD HOTELS & RESORTS IN HAWAII, EVERY COCKTAIL TELLS A STORY

As today's luxury travelers search for new and genuine vacation experiences, they also are seeking authenticity and meaning in their dining and beverage selections. Nowhere is this more evident than during the cocktail hour. Indeed, the carefully crafted cocktail is enjoying a well-deserved renaissance, particularly at the 11 Starwood Hotels & Resorts in Hawaii.

Starwood's bartender specialists, wine connoisseurs and mixologists draw from local culture and fresh island ingredients to infuse timeless elements and refreshing twists on old favorites, creating some "neo-classics" in the process.

It is the ultimate "cocktail crawl," as this special selection from Starwood Hotels & Resorts in Hawaii presents ways to sip and savor the rich flavors of world-famous Kona coffee, macadamia nuts, coconut, mango, passion fruit and more, all grown in Hawaii's lava-rich soil and prepared in an artisanal manner, packed with flavor and culinary history.

Highlighting a local story or featuring locally sourced ingredients, these cool signature cocktails are captivating extensions of Island lore. The carefully crafted libations draw on the rich history of the Hawaiian Islands and can satisfy the sophisticate's desire for a "a more meaningful Mai Tai."

Enjoy these recipes and their delightful origins. As the locals say, "okole maluna" (bottoms up).

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ROYAL MAI TAI

The Royal Hawaiian, a Luxury Collection Resort

The original Mai Tai cocktail was created by “Trader Vic” Bergeron in 1944 and brought to Hawaii in 1953, where it was first served at The Royal Hawaiian hotel. Many have tried to improve on this recipe, which stands as the most revered and enjoyed of all Hawaii cocktails.

Today it is the signature cocktail at The Royal Hawaiian’s oceanfront

Mai Tai Bar, which is known for vibrant tropical music and live local entertainment. The ideal setting to enjoy the Waikiki scene, the legendary Mai Tai Bar sets the stage for world-class romance and elegant relaxation. Just steps away from Waikiki Beach, it provides the perfect atmosphere to sip exotic handcrafted cocktails while soaking in breathtaking views of Diamond Head and the Pacific Ocean. ■

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Build in shaker with ice:

- 1 oz. Bacardi Rum
- 1 tsp. Cherry Vanilla Puree
- ½ oz. Amaretto di Saronno
- ½ oz. Cointreau
- 1 oz. Fresh Govinda Orange Juice
- 2 oz. Fresh Govinda Pineapple Juice
- ½ oz. Whaler’s Dark Rum Float

Roll the shaker, pour in a large “bucket” glass. Float with Whaler’s Dark Rum, garnish with a parasol with cherry, pineapple and lime wedge.



THE ROYAL HAWAIIAN
A LUXURY COLLECTION RESORT



LILIKOI COSMO

Sheraton Waikiki

Created by the RumFire Ohana

Rumfire's Lilikoi Cosmo artfully blends the sophistication of the classic Cosmopolitan with ingredients that are authentically Hawaii. It begins with Ocean Vodka, the perfect complement to the fresh ocean breezes at the Sheraton Waikiki.

Ocean Vodka is handcrafted in Hawaii to deliver a crisp, natural, clean

taste. It is the only vodka in the world distilled from organic sugar cane and blended with deep ocean mineral water. This is combined with silky Lilikoi puree, whose gorgeous hue imparts the colors of the sunset to this spectacular drink. Lilikoi is also known as Passion Fruit, and this remarkable blend will be sure to ignite the passion in you. ■

1.5 oz. Ocean Vodka
½ oz. Lilikoi Puree
1.5 oz. Sweet & Sour Mix
Splash Cranberry Juice
1 Lime Wedge

In a cocktail shaker add vodka, Lilikoi puree, Sweet & Sour and a splash of Cranberry juice. Add scoop of ice and shake; strain and pour into a chilled martini glass and garnish with a wedge of lime.



Sheraton[®]
WAIKIKI RESORT

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This is a truly refreshing experience! The exotic flavors of locally owned Kai Coconut Pandan vodka pair beautifully with hydrating coconut water and fresh mint with a touch of passion fruit, you are sure to love!
.....



LILIKOI & COCONUT MOJITO

Moana Surfrider, A Westin Resort & Spa

The personable crew at The Beach Bar developed the Lilikoi and Coconut Mojito as an updated blend of classic Hawaiian ingredients. With refreshing flavors of lilikoi (passion fruit) and young coconut, the Beach Bar at the Moana has taken these nutrient-rich ingredients to the next level, enhancing the traditional under-the-sun cocktail to complement the Westin Well-Being Movement.

These ingredients have been enjoyed in Hawaii by locals and tourists alike for decades. The young coconut is a naturally rejuvenating and revitalizing product of the Hawaiian Islands and lilikoi, or passion fruit, grows freely in the countryside. The Beach Bar at the Moana Surfrider, A Westin Resort & Spa is the perfect place to enjoy this brilliant beverage, which refreshes and renews with every drop.■

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2 oz. Kai Coconut Pandan Vodka
1 oz. Hawaiian Passion Fruit Puree
1 oz. Beach Bar Sweet & Sour
3 oz. Young Coconut Water
Fresh Muddled Mint
Pineapple Wedge

In a cocktail shaker or mixing tin muddle five fresh mint leaves with Beach Bar Sweet & Sour until flavors are well blended. Beach Bar Sweet & Sour is an equal portion mixture of a Rock Candy Simple Syrup and Govinda Organic Lime Juice. Pour Kai Coconut Pandan Vodka into mixing tin with muddled mint and sweet & sour blend. Add Hawaiian passion fruit puree and young coconut water. Dry shake ingredients vigorously until well blended. Add fresh ice to glass and strain cocktail mixture over ice. Garnish with mint sprig and fresh pineapple wedge. Raise a glass to your friends and rejuvenate with a sip.

MOANA SURFRIDER
A WESTIN RESORT & SPA
WAIKIKI BEACH



KAHANA SPLASH

Sheraton Princess Kaiulani

Created by Rocky Higgins, Bartender, Splash Bar & Bento

This refreshing cocktail celebrates Hawaii's reputation for Kona coffee - often heralded as the best coffee in the world. This frothy, delicious drink also pays homage to the legacy of Crown Princess Victoria Kaiulani, whose lushly landscaped Ainahau estate is where the Sheraton Princess Kaiulani hotel stands today. Much beloved for her grace and intelligence, Princess Kaiulani loved to

invite family, friends and dignitaries to her summer retreat at Ainahau for cool libations, refreshment and celebration.

Crafted with macadamia nut and coffee liqueurs, coconut syrup and vanilla ice cream, this dazzling blended drink is served at the Splash Bar & Bento, where it qualifies as "liquid decadence" worthy of royalty. ■

¾ oz. Kahana Macadamia Nut Liqueur

¾ oz. Kahlua Coffee Liqueur

½ oz. Coconut Cream

3 oz. Coffee (Room Temp or Chilled)

4 oz. Ice Cream Mix

Pour all ingredients into a blender, add 1-2 scoops of ice depending on the size of serving glass. Blend ingredients together, top off with whipped cream and chocolate drizzle.



Sheraton[®]

PRINCESS KAIULANI



MILL CAMP MOJITO

Sheraton Maui Resort & Spa

Created by Gabriel Harvey, Black Rock Kitchen

The Mill Camp Mojito took its inspiration from the generations of immigrants who came to Hawaii to work in the sugar plantations. The drink pays homage to the blend of cultures that make up Hawaii today. The Mill Camp Mojito highlights the Chinese with fresh ginger, Japanese with shiso leaves, Koreans with kim chee powder, Filipinos with calamansi and the Puerto Ricans with the mojito-

style cocktail. The Mill Camp Mojito is the perfect cocktail to cap a day of adventure, hard work or fun in the sun.

The drink is made with Ocean Vodka - a handcrafted vodka produced on Maui that is certified 100% USDA organic and is the only vodka in the world distilled from organic sugar cane - a Maui tradition - and blended with deep ocean mineral water. ■

1 ½ oz. Ocean Vodka
1 ½ oz. Calamansi Lime Juice
1 ¼ oz. Raw Sugar Simple Syrup

3 Shiso Leaves
3 Calamansi, halved
3 Ginger Slices (nickel size)
Sugar Cane Stick
Kim Chee Powder

Muddle the Shiso leaves and ginger together until the oils are extracted from both and the leaves break apart. Add Ocean Vodka, raw sugar simple syrup and crushed ice. Shake vigorously and pour into a stemmed tropical glass. Cut 3 Calamansi limes in half. Add 3 of the halves into the glass and stir lightly. Skewer the remaining 3 halves with the sugar cane stick and dip them into the Kim Chee powder. Place one Shiso leaf and the cane skewer into the drink as garnishment, enjoy!



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MAUI RESORT & SPA



NUTTY HAWAIIAN

The Westin Maui Resort & Spa

If you are craving a liquid dessert, this decadent cocktail is the perfect way to finish off a delicious meal. The Macadamia Nut Liqueur will transport those nutty enough to try it to the local plantations where fresh macadamia nuts are harvested, while chocolate and coconut syrups provide a sweet taste of paradise. Hawaii is the only state in the U.S. to farm cocoa; its plentiful macadamia nuts and

coconuts are legendary, too, making this a delicious way to celebrate Maui's agricultural bounty.

The Nutty Hawaiian also contains Stoli Vanilla Vodka, sweet cream, Bailey's Irish Cream and toasted macadamia nuts, encouraging those who are a little off their rockers to relax and experience all the richness Maui has to offer. ■

¾ oz. Macadamia Nut Liqueur
½ oz. Stoli Vanilla Vodka
¼ oz. Coconut Syrup
½ oz. Sweet Cream
¼ oz. Bailey's Irish Cream
Ice Cubes

Garnish
Hershey Liquid Chocolate
Crushed Macadamia Nuts
(Optional: toast lightly for added flavor)

Chill a Martini glass. Blend ingredients over ice. Dip the rim of the martini glass into liquid chocolate, followed by crushed nuts. Pour the blended mix into the glass. Top it with a chocolate swirl and enjoy.

THE WESTIN

MAUI
RESORT & SPA
KA'ANAPALI



SAILOR JERRY VOLCANO

The Westin Ka'anapali Ocean Resort Villas

The Sailor Jerry Volcano packs a colorful punch, taking its inspiration from two periods in Hawaiian history. The original Sailor Jerry was a renowned tattoo artist who settled in Hawaii in the 1930s, opening a shop in Honolulu's Chinatown. During World War II, hundreds of sailors came through his shop to adorn themselves with images of

anchors, hula girls and other Hawaiian themes. While Sailor Jerry is buried at the National Memorial Cemetery of the Pacific, on Oahu, his designs live on today. Created especially for The Westin Ka'anapali Ocean Resort Villas, its float of Whaler's dark rum provides a nod to the Islands' former whaling days. ■

1 oz. Sailor Jerry Rum
3 oz. POG (passion-orange-guava) Juice Blend
½ oz. Float of Whaler's Dark Rum
½ oz. Splash of Bacardi 151 Rum
Grenadine

Pack a tall cocktail glass with ice and add the Sailor Jerry Rum and POG. Top with Whalers Rum, then add a splash of Bacardi 151 Rum. Drizzle grenadine to taste and add lava-like color to this Volcano. Garnish with a pineapple wedge and lime. Sip and enjoy!

THE WESTIN
KA'ANAPALI
OCEAN RESORT VILLAS

ALOHA MARY

The St. Regis Princeville Resort



Invented in the King Cole Bar at The St. Regis landmark hotel in New York, the “Red Snapper,” or “Bloody Mary” as it has come to be known, has been imitated and adapted endlessly by others throughout the years, but the original St. Regis recipe still stands as one of the most beloved cocktails ever created. The Bloody Mary has been a part of St. Regis history since 1934 when bartender Fernand Petiot introduced the “Red Snapper,” which would later be renamed the Bloody Mary, to well-heeled patrons. Over the years it has become the signature cocktail of the St. Regis brand.

Each St. Regis property worldwide offers guests a unique version of the Bloody Mary using locally inspired ingredients. The St. Regis Princeville’s “Aloha Mary” was inspired by the unforgettable 1958 epic, South Pacific, which was filmed on the island of Kauai. The Aloha Mary combines ingredients sourced around the Pacific Rim, such as Sriracha, wasabi, organic Hawaiian Ocean Vodka, and smoked guava wood sea salt, which imparts a rich and complex oceanic flavor to the cocktail. ■

Juice of ½ lime/15 ml fresh lime juice
10 drops/30 ml Worcestershire sauce
1 pinch Wasabi Powder
2 drops Sriracha
2 twists Black Pepper
½ tsp / 2.5 g Celery Salt

1 oz./30 ml premium organic Hawaiian Ocean Vodka
3 oz. / 90 ml Clamato juice
Kauai guava wood-smoked Sea Salt
Sea Asparagus
Lime Wedge

Combine lime juice, Worcestershire sauce, wasabi powder, Sriracha, pepper, celery salt, vodka and Clamato juice in cocktail shaker. Shake and pour over ice in a Collins glass rimmed with guava wood-smoked sea salt. Garnish with local sea asparagus and a lime wedge.



ST REGIS
PRINCEVILLE



NANEA-TINI

The Westin Princeville Ocean Resort Villas

The Nanea-Tini captures the bounty of Kauai's North Shore in a single glass with its sweet dash of agave nectar, pineapple, lime and Kai Coconut Sochu. Derived from the female Hawaiian name meaning "fascinating," this luxurious cocktail will enchant all those who

imbibe. Its skillful blending and perfect balance conjures up the warm breezes and the gentle rolling waves that break below the oceanfront Nanea Restaurant & Bar. Take a break with a Nanea-Tini and *ho'o nanea*, or as the Hawaiians say, "pass the time with pleasure." ■

Juice of ½ Fresh Lime

¼ oz. Agave Nectar

2 oz Pineapple Juice

1.5 oz Kai Coconut Sochu

Combine ingredients into mixing glass or cocktail shaker with ice. Shake and strain into martini glass. Garnish with pineapple.

THE WESTIN
PRINCEVILLE
OCEAN RESORT VILLAS



RUMFIRE COLADA

Sheraton Kauai Resort

Drawing on the Island of Kauai's rich legacy of sugar cane plantations, the Rumfire Colada features not one, but two types of rum. Add pineapple, coconut and citrus flavors, blend well with ice and the result is one of the most delicious

and celebrated of Hawaiian cocktails. Inspired by the rich agricultural heritage of Kauai's south shore, it's only fitting that the Rumfire Colada has been elevated to an art form at the Sheraton Kauai Resort. ■

½ oz. Whaler's Original Dark Rum
1.5 oz. Bacardi Light Rum
3 oz. Pina Colada Mix
Ice to your preference

Pour Dark Rum into desired glass. Blend all other ingredients in a blender. Pour into glass and garnish with a slice of pineapple.



Sheraton[®]

KAUAI RESORT



KONA MANHATTAN

Sheraton Kona Resort & Spa at Keauhou Bay

The Kona Manhattan brings a new level of sophistication to the Sheraton Kona Resort & Spa at Keauhou Bay, where it is served at the stunningly beautiful Rays on the Bay. This fresh twist on a cocktail classic combines the traditional Manhattan with legendary, flavorful Kona coffee, representing the region's long history of coffee bean cultivation.

Drawing from the bounty of the Big

Island, the martini-style libation also includes Knob Creek whiskey, Averna liqueur, and Guava-Grape dessert wine. Crafted by Volcano Winery, adjacent to Kilauea volcano on the Big Island, Hawaiian Guava-Grape wine blends succulent yellow guava fruit with white grapes, creating a sweet, golden-colored wine that's half-wild, half-tame and 100% paradise. A garnish of chocolate-covered espresso beans completes the presentation. ■

1.5 oz. of Knob Creek Whiskey

½ oz. of Averna Liqueur

½ oz. of Guava-Grape dessert wine from Volcano Winery

¼ oz. of Mama's Kona Coffee Espresso

Combine ingredients. Stir and serve in a stemmed glass. Garnish with chocolate-covered espresso beans.



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KONA
RESORT & SPA
AT KEAUHOU BAY

BONUS COCKTAIL: OKOLE-WOW!

The Westin Maui Resort & Spa

The Okole-Wow will take you on an adventure as exciting as the history of its main ingredient: Okolehao Liqueur. Made from Hawaii's legendary ti root moonshine, this once illegal substance was praised by Hawaiians both royal and common

and gained international popularity from San Francisco to France. The Okole-Wow will give drinkers the tropical thrill of the Islands complete with muddled Maui Gold pineapple, hibiscus syrup and fresh-squeezed limes. ■

1 ¼ oz. Okolehao Liqueur
1 chunk Muddled Maui Gold Pineapple
¾ oz. Hibiscus Syrup
1 Fresh Squeezed Lime
Club Soda

Garnish

Lime
Hibiscus Flower

Muddle pineapple with Okolehao, then shake all ingredients together. Pour into a rocks glass with ice. Top with soda and garnish with lime and hibiscus flower.



The “Okole Wow” cocktail was first introduced at The Westin Maui Resort & Spa by the resort’s bartender and mixologist Freddie Sconfienza. The distinctive flavors featured Hawaii’s ti root liqueur named Okolehao, locally distilled in upcountry Maui by Haleakala Distillers.

For much of the 20th century, Hawaii’s legendary ti root moonshine was produced illegally in the deep valleys and inaccessible forests where the authorities would have a tough time finding a well-hidden still. A century before that, the smooth bootleg liquor known as okolehao was prized by King Kalakaua, and known as far away as Paris. But for most folks, the baffling booze with the strange-sounding name has been little more than a romantic footnote to Hawai‘i’s social history.

Ti root drinks in Hawaii go back at least 200 years. In the 1780s, Capt. Nathaniel Portlock showed Hawaiians how to make a mildly intoxicating brew from the roots of ki – the plant more commonly known today as ti, as in ti leaf. Leafy green ti plants grow throughout the Hawaiian islands, where their leaves are used for everything from cultural ceremonies and lei making to food preparation. From the start, Hawaiians – royal and commoner – took to the new, potent concoction, which was said to be a “gift from heaven.” Over the decades

Okolehao made the news in a variety of ways. King Kalakaua once granted a full royal pardon to a man imprisoned for making illegal Okolehao. In 1889 there was a successful prank to smuggle an illegal bottle of Okolehao into the Paris World Exposition of 1889. Apparently the French judges loved the stuff so much, they exclaimed words to the effect of “vive l’okolehao!” and officially conferred “the bronze medal to the government of Hawaii.”

Okolehao even reached the U.S. Supreme Court in 1984 when the court rejected Hawai‘i’s claim that the liquor was not competitive with out-of-state spirits and therefore should be exempt from federal excise taxes.

The name Okolehao is derived from the iron pots that were used aboard ships during the whaling days. When the whaling industry ended, these rounded pots were brought ashore and converted into stills, and literally meant “iron bottom,” from Hawaiian ‘okole (bottom) + hao (iron). ■

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