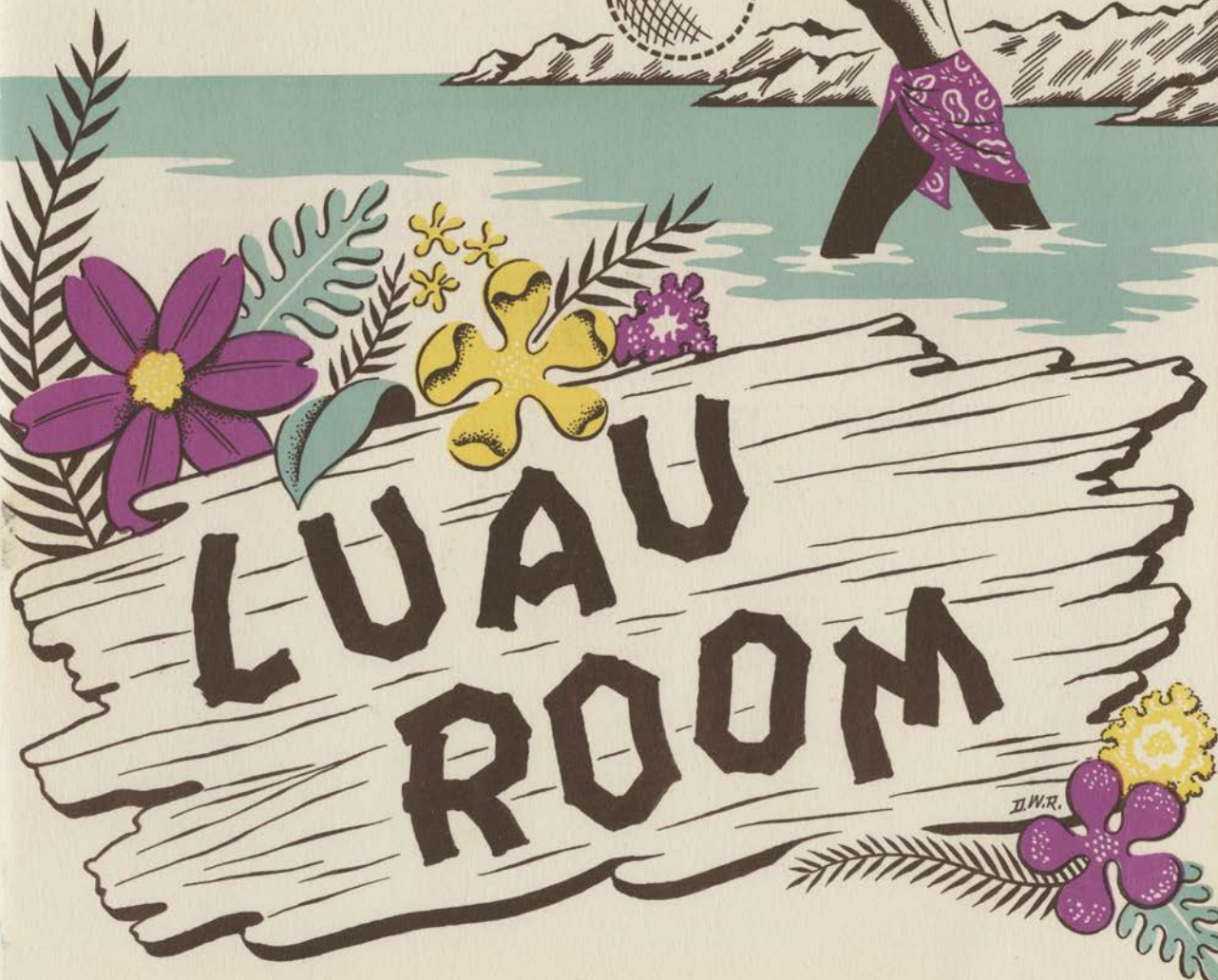


Hotel del
CORONADO



**LUAU
ROOM**



**Bachelor's Punch - 1.00**

1 jigger Rum Demerara 151°
Lemon and Orange Juice;
3 oz. Claret fancy ice.

Bimini Cooler - - .75

1 1/2 oz. Cream de Cacao;
1 1/2 oz. Rum;
1 1/2 oz. Sweet Cream.

Boomerang Cocktail .75

1/2 oz. Gin
2 dashes Maraschino liqueur;
1/2 & 1/2 Dry and Sweet Vermouth;
2 dashes bitters

Carioca Cocktail - .75

1 oz. Carioca Rum;
1/2 Lime Juice;
1 dash Grenadine;
1 Orange Curacao (dash).

Cocconut Punch - 1.00

1/2 tsp. Sugar; 1/2 oz. Lime Juice;
2 oz. Cocconut Milk;
1 1/2 oz. Demerara Rum 151°;
Shake with about 3 oz. shaved ice,
pour into Cocconut Shell. Dress
with fruit and cherry.

Coronado Cooler - .75

Juice of half Lemon;
Half teaspoon sugar;
1 jigger of Bacardi Rum;
Strain into sour glass—dress with
fruit.

Dr. Funk - - - - .85

2 1/2 dash Jamaica Rum;
1/2 tsp. Herbsaint;
1 Lime;
1/2 oz. Lemon Juice;
1/2 oz. Grenadine;
1/2 tsp. Sugar.
Decorate: Sliced Orange, Cherry.

Luau Special - - 1.75

(Only two to a customer)
1/2 oz. Grand Marnier;
1/2 oz. Martell Brandy;
Fill with Champagne.
Peel orange in spiral, arrange in
Brandy Snifter, fill with shaved ice,
pour ingredients over ice.

Pango Pango Cocktail .75

2 oz. Cocconut Milk;
1 dash Pineapple Juice;
1 tsp. Sugar granulated;
1 dash Cherry Juice;
10 oz.

Pan American Punch .75

1 oz. Brandy;
3/4 of Creme de Cocoa;
3 oz. Papaya Juice;
1 dash Grenadine;
8—10 oz. glass.

Pelisco - - - - .75

1 oz. light Bacardi;
1/4 oz. Southern Comfort;
1 oz. Orange juice—1/2 Lime.

Use Champagne Glass, fill stem
with Green Menthe, use Cherry to
seal.

Pino Frio - - - - .75

1 1/2 Cuban Rum;
1 tsp. sugar;
1/2 Lime;
2 slices Pineapple, Waring 14 oz

**Royal Casino Punch 1.00**

1/2 Lime and 2 oz. Lemon Juice;
1 jigger Gold Rum;
2 oz. Cocconut Milk;
1 Teaspoon;
1 oz. Papaya Nectar;
1 little dash Grenadine.
Dress: Pineapple leaf and
Sliced Cherry.

Royal Hawaiian - 1.00

1 Tanduay Rum.
2 oz. Pineapple Juice;
1 dash Orange Curacao;
1 tsp. Sugar;
1 dash Papaya and Nectar;
Shaved Ice with Pineapple and
Cherry.

Shark's Tooth - - 1.00

1 1/2 Tanduay Rum;
1 oz. Lemon Juice, Passion Fruit;
1/2 Sloe Gin;
10 oz. glass.

Stingaree - - - - .75

1 pony of Brandy;
1 pony of Green Menthe;
Plus a dash of Herbsaint.
Shake well and strain into cocktail
glass.

Sumatra Punch - 1.00

1 oz. Barbados Rum;
1 oz. Cocconut Milk;
1 dash Creme de Cacao;
1 oz. Papaya Juice;
1 tsp. sugar.

**Susan Dalaza
Cocktail - - - .75**

1 jigger Cream de Cacao;
3/4 jigger Cream;
1 tsp. Apricot Liqueur.

Tahitian Club Punch 1.00

1/2 Lime Juice;
1/2 Lemon Juice;
1/2 Pineapple Juice;
1 oz. Papaya Juice;
1 1/2 Tanduay Mix in Old Fashion
with shaved ice.
Straw—10 oz. glass.

Tango Cocktail - - .75

1/2 & 1/2 Dry and Sweet Vermouth;
1/2 Don Q Rum;
1/2 oz. Orange Juice

**Washington
Club Punch - - .85**

1 jigger Jamaica Rum;
1/2 jigger Brandy;
1 jigger Lemon Juice;
1 tsp. Granulated sugar;
Fill with Champagne.

West Indies - - - .75

4 dashes Pineapple to Standard
frozen Daiquiri.

White Lily - - - 1.00

3/4 Light Bacardi;
3/4 Gin;
3/4 Coitreau;
2 dashes Absinthe.

Zombie - - - - 1.50

2 oz. Passion Juice;
2 dash Orgeat;
1 jigger Boston Rum;
1/2 jigger Ronrico Gold Rum;
1/2 jigger Negrita Rum;
1 dash Demerara 151° Rum;
1 dash Absinthe (not necessary)
1/2 Slice Pineapple;
Slice Orange
Cherry Float 151° Rum;
Pineapple Leaf;
Sprig Fresh Mint.
(Too sweet—1 oz. Lemon Juice)

Buttered Rum

Use Hi-ball Glass.
1 jigger of Demerara Rum 150
Proof;
1 teaspoon butter;
Spice to taste;

Stir rum and sugar with hot water;
Stir in butter and spice—serve with
spoon. Marinate Brown Sugar, but-
ter and spices in advance. Use one
teaspoon to drink.

.85**Coffee Grog**

1 jigger Jamaica Rum;
2/3 cup coffee;
Dash of honey;
Stir and serve hot with Cinnamon
Stick.

1.00**Chicken Luau**

Tender, fresh whole Cocconut filled with Fried Rice,
Bamboo Shoots and Mushrooms, then a thick layer of
tender Breast of Chicken in sharp Curry, topped with
Chinese Greens. The shell is closed and all baked to-
gether. Served with India Chutney and the shell sur-
rounded with Fried Noodles \$ 2.75

Same, except made with Guaymas Fresh Shrimp \$ 2.25

Appetizers

Fried Shrimp Cantonese
Fresh Gulf Shrimp

Egg Roll with Pork, Bam
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Barbecued Spareribs Spe
Baby spareribs marinated in

Soups

Egg Noodl
Island Clam and Mushroom Broth 50
Egg Flower with Sherry 50

Entrees

Ham and Eggs Hawaii 1.75
Thick sliced ham, fried eggs, banana, pineapple and French fried potatoes

Chicken with Almonds or Walnuts 2.00
Tender chicken cooked with Mushrooms, Bamboo Shoots,
Celery, Onions and Water Chestnuts AND
Almonds or Walnuts

Pressed Duckling Mandarin, Plum Sauce 2.25
Young duckling steamed with delicate spices, then boned and
pressed into cakes, fried and served with a meat sauce
and sprinkled with crushed cashew nuts

Pineapple Spareribs 1.50
Squares of barbecued spareribs temptingly
combined with golden pineapple cubes, diced
green pepper and crisp vegetables, simmered
in sweet and sour sauce

Pork Foo Yong 1.25
Finely diced barbecued pork, crisp bean
sprouts and water chestnuts folded into
beaten eggs, fried in small cakes and
served with piquant sauce

Chicken Chow Mein 1.90
Crisp bean sprouts, mushrooms, finely
sliced celery, diced fresh chicken, su-
perbly seasoned, steamed in chicken
broth and served on a bed of golden
brown crisp noodles.

Beef Tenderloin saute Soyo 1.60
Tenderloin sauted in Soyo Sauce with Water
Chestnuts, Onions, and Bamboo Shoots

Barbecued Shrimp with Oyster Sauce 1.60

Shrimp Foo Yong 1.50
Similar to Pork Foo Yong but using
delicious fresh Gulf Shrimp

Pork Cantonese 1.50
Thinly sliced Pork rolled in Egg
Batter and sauted with Pine-
apple and Green Peppers

Chinese Rice 20 **French Fried Potatoes 25** **Chinese Greens 65**
Fried Rice 35
With Water Chestnuts and Green Onions

Salads

Lettuce 40 **Sliced Tomatoes 40**
Green Salad Bowl with Herb Dressing 60
Hearts of Palm Salad 90

Desserts

Hawaiian Sugar Loaf Pineapple 75
Ice Creams and Sherbets 40 **Almond Cookies 25**
Iced Fruit and Melon 75
Coffee 25 **Tea 25** **Milk 20**