Cocktails designed for delightful experiences in the heart of Halekulani’s L’Aperitif Bar. These cocktails, inspired in part by the culinary artistry of Vikram Garg and Alexandre Trancher, represent a lighter approach to the cocktail world. They refresh, prepare and provoke the palate before tasting the chefs’ innovative dishes.

Designed for the discerning palate, these cocktails are intricate in their taste and yet simple in their confection.

Penelope Furr

Perhaps not a totally fictive character of the “Citizen Steele” novel, Penelope Furr remains both inspiring and mysterious. Her cocktail is both dark and red as the colour of blood and yet light and frivolous so as to engage the palate. Within an ‘Old Fashioned Glass’ the bartender may serve you Campari with small amounts of Port and Gin. The cocktail is enhanced with a drop of 18 year-old Balsamique vinegar to balance with its acidity the sweetness and bitterness of... the Campari.

La Japonaise

One of our most extremely light cocktails with Junmai daiginjo, Wasabi, Soja sauce and Tomato juice.

La Rose d’Henri

People look at this cocktail and say it’s a Martini. But in the world of the Dry Martini, this would be a wet Martini with the proportions upside down. A large amount of Noilly-Prat from Marseillan served with a very small proportion of Gin and a drop of Marasquin cherry liqueur makes this aperitif cocktail explode with taste without the heavyweight punch of its ancestor. The cocktail, although created in the L’Aperitif Bar, cannot ignore its Parisian heritage, ‘The Rose Cocktail’ of the Chapman Bar in 1925.

~ Accompagnement ~

Salmon Cornet and Guacamole

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French Line

The epitome of ‘The New French Line Design’ Cocktail style. A combination of Lillet from Podensac near Bordeaux and Champagne from Reims. This is a cocktail that is light, simple and just nicey designed with its orange and ginger perfume.

~ Accompagnement ~

Oyster, Lychee-Ginger Sorbet

Verlaine

Paul Marie Verlaine. One of the true titans of French Poetry and ‘afficionado’ of Absinthe. Peychaud Bitters, point of sugar, Champagne, Perfume of Absinthe

~ Accompagnement ~

Foie Gras Crème Brûlée
Absinthe - The Incredible Story of the World’s Most Mysterious Alcohol

THE ABSINTHE LEGACY

In 1792 Dr. Ordinaire of Couvert, Switzerland created a medical composition for the stomach, the original precursor of absinthe. In 1798 a Monsieur Dubied opened a distillery with his young son-in-law Henri Louis Pernod; there absinthe began its remarkable evolution, being distilled in Pontarlier, France.

For thirty years the aperitif went unnoticed, consumed only locally before gaining fame as a water purifier for French troops in Algeria.

In 1798 the Temperance league would cry out “All for wine and against Absinthe!” The controversial drink was banned in Switzerland in 1906, blamed for the ruination of ‘modern society’. Absinthe in France was banned during the First World War amidst the turmoil of greater world events. Three years later America followed suit in grander fashion with the commencement of ‘Prohibition’ for the next fourteen years.

In 2007, almost one hundred years after its ban in the United States—in part due to its inclusion of the ingredient thujone, now permitted within a certain limitation in the bottle, it was finally legalized for consumption in America.

A Cocktail Bar That Creates Cocktails ‘For Women’

Miss Bonde

A maceration of fresh raspberries in vodka necessary to extract the soul of the fruit offering the pure essence to then be caressed with Champagne.

~ Accompaniment ~
Popcorn Shrimp, Mango Aïoli

Esprit Chanel

A Dry Martini style cocktail offering all the elegance and refinement of France. The combination of Lillet, a wine aperitif from Podensac near Bordeaux and Citadelle French and very unique gin. Garnished with a “C” for Coco. Served in an elegant stemmed Martini glass, this is France of the 20’s, la Rue Cambon nous voila a Paris!

~ Accompaniment ~
Foie Gras Crème Brulée

Carte Postale

These are ‘New French Line Design’ cocktails without alcohol. Dancing on the palate, these faux cocktails have taste and surprise and are very delicious.

The Earl Derr Biggers

Cucumber with Evian water filtered and enhanced with fresh lime juice and a point of sugar. Served in a tall glass.

The Chang Apana

Fresh watermelon shaken and filtered with a teaspoon of olive oil and grated pepper. Served in a Martini glass.

The Serendipity Cocktail

The Serendipity cocktail is the most fashionable cocktail in France’s today. Created by Colin Field in Paris in 1994, it is now in the Larousse Encyclopedia as France’s modern classic. “Made in a tumbler with Calvados with a very serious and respected French apple ‘cognac’, as I would qualify it. I then marry fresh mint and apple juice with a small spoon of sugar before I embellish the cocktail with Champagne. I love this cocktail so much that I even had a watch named Serendipity made for me”.

~ Accompaniment ~
Parmesan Phyllo Triangle, Balsamic Jus

Hemmingway Old Fashioned

Imagine making a true thick sauce of sugar and bitters of Trinidad, mixed with the juice of half a lemon and orange, then adding plenty of beautiful ice and marry Maker’s Mark bourbon. Stir for 12 seconds and you say—“oh my God”!

~ Accompaniment ~
Parmesan Phyllo Triangle, Balsamic Jus

Cabourg

Marcel Proust était né à Sainte le 10 Juillet 1871. Il était un écrivain français qui non seulement a produit l’œuvre intitulée ‘A la Recherche du Temps Perdu’, mais également, il était un véritable épicurean. Sa vie était une véritable recherche de ce qui était le luxe.Voilà un cocktail qui a tout d’un Cabourg.

One drop of orange flower lightly enhanced with cognac of the grand champagne and petit champagne crus of France, finally brought to extreme noblesse with Champagne coming from Reims and Epernay.

~ Accompaniment ~
Foie Gras Crème Brulée

Vous Avez Dit Pimm’s?

L’Aperitif bar takes the marvelous Pimm’s a few steps closer to you. “I wanted you to get a more profiled taste of a Pimm’s-like cocktail” says Colin Field. “Here’s a cocktail that is tailor-made in true French bartending style”.

~ Accompaniment ~
Parmesan Phyllo Triangle, Balsamic Jus

Mach 2

In an old fashioned glass filled with ice. A sublime blend of the smoky Laphroaig whisky of Islay and Green Chartreuse from Voren near Grenoble in France.

~ Accompaniment ~
Salmon Cornet and Guacamole