



KULEANA

RUM WORKS

KULEANA RUMS | *Tasting Notes*

.5 oz 1.5 oz

Huihui® <i>fresh cane, pikake (hawaiian jasmine), guava, bread pudding, lime peel</i>	3	9
Nanea® <i>light orange peel, caramel, vanilla, bourbon, oloroso sherry, dried mango, baking spices, clover honey</i>	3.5	10
Hawaiian Rum Agricole® <i>green bananas, fuji apple, cherries, japanese plum, everlasting gobstopper</i>	4.5	12.5
Hökūlei® <i>ripe banana, saltwater taffy, toasted pineapple, lime zest, clove, nutmeg, vanilla, caribbean jerk spices, mangosteen, lilikoi, medjool dates, dry sherry, rum soaked raisin, and toasted oak with hints of koji mushrooms</i>	5	16

KULEANA “RUM 101” FLIGHT – 12

1/2 oz pour each of **Huihui®** | **Nanea®** | **Hawaiian Rum Agricole®** | **Hökūlei®**
show receipt and receive 10% off any bottle purchased in our general store

SIGNATURE COCKTAILS

-  **Mai Tai – 16**
Huihui®, Nanea®, Hawaiian Rum Agricole®, cointreau, orgeat, lime juice, angostura bitters, mint sprig
-  **Waikoloa Sour – 15**
pineapple-infused Nanea®, Huihui®, sherry, lilikoi (passion fruit), lemon juice, orgeat, angostura bitters
-  **Smoke Over Kohala – 15**
Huihui®, Hawaiian Rum Agricole®, mezcal, lime juice, salted simple syrup*
-  **HI Punch – 15**
Hawaiian Rum Agricole®, fresh kō (sugarcane) juice, seasonal fruit
-  **The New Man – 15**
Nanea®, cucumber infused cocchi americano, agave, lemon juice, orange blossom water, grapefruit bitters
-  **Kingfisher Manhattan – 15**
Nanea®, high west double rye, cynar, cocchi americano
-  **Jungle Bird – 16**
Nanea®, Huihui®, amaro di angostura, campari, lime juice, pineapple juice, simple syrup
-  **Paloma – 15**
Huihui®, mezcal, lime juice, grapefruit juice, hibiscus honey syrup*
-  **Mojito – 13**
Nanea®, Huihui®, lime juice, mint syrup*, club soda, mint sprig
-  **Old Fashioned – 16**
Nanea® infused with local puna chocolate cacao nibs, falernum, angostura bitters, clear ice block, kiawe smoked (optional)
-  **Vieux Carré – 19**
Hökūlei®, brandy, house blend vermouth, benedictine, angostura bitters, psychaud’s bitters, clear ice block
-  **Pele Negroni (red) – 16**
Huihui®, pineapple infused campari, carpano antica vermouth, aperol ice block
-  **Poli’ahu Negroni (white) – 16**
toasted coconut infused Huihui®, cocchi americano, luxardo bitter bianco, clear ice block
-  **Kona Cold Brew Martini – 15**
Nanea®, brazen hazen kona cold brew coffee*, Huihui® coffee liqueur*, liquor 43
-  **The Grog – 13**
Nanea®, Huihui®, peach brandy, apple juice, angostura bitters, orange bitters
-  **Southpaw Colada – 16**
Huihui®, local ube syrup, coconut cream, lime juice, pineapple juice, soda water
-  **Agricole Spritz – 15**
Hawaiian Rum Agricole®, aperol, prosecco, pineapple juice, club soda

**house-made*

NON-ALCOHOLIC DRINKS

Kuleana Mocktail – 12

daily special, ask your server

Faux-jito – 9

lime juice, mint syrup*, fever tree soda, mint sprig

Fever Tree Sodas – 4.5

indian tonic, mediterranean tonic or club soda

Mexican Sodas – 5.5

coke, sprite, or orange fanta

Maui Brewing Sodas – 5.5

ginger beer or root beer

Local Iced Tea – 5.5

daily special, ask your server

**house-made*

BIG ISLAND BEER

Big Island Brewhaus

Golden Sabbath – belgian style, 8.5%, 12 oz – 14

Overboard IPA – 6.9%, 12 oz – 14

Graham's Pilsner – czech-style pilsner, 5.6%, 12 oz – 14

Ola Brew

Ola Brew IPA – west coast style, 6.5%, 12 oz – 7

Ma'a Island Lager – 5.1%, 12 oz – 7

Kiawe Vanilla Porter – 6.8%, 12 oz – 7

Kona Brewing Company

Longboard Island Lager – 4.6%, 16 oz draft – 8

Kona Light Blonde Ale – 4.2%, 12 oz – 7

Hanalei Island IPA – 4.5%, 12 oz – 7

Big Wave Golden Ale – 4.4%, 12 oz – 7

WINE

	Glass	Bottle
Astoria Sparkling Rose (187ml)		12
La Marca Prosecco	12	45
Coppola Chardonnay	15	55
Maso Canali Pinot Grigio	12	45
Franciscan Sauvignon Blanc	12	45
Talbot Pinot Noir	12	45
Penfolds Bin 600 Cabernet Shiraz	15	65
Frank Family Vineyards Napa Valley Merlot	15	65
Champagne Collet, Blanc de Blancs Premier Cru		105

KULEANA BOTTLE PRICES



HUIHUI®

750ml – 30.99
375ml – 18.99



NANEA®

750ml – 35.99
375ml – 21.99



HAWAIIAN RUM AGRICOLE®

750ml – 54.99
375ml – 33.99



HŌKŪLEI®

750ml – 79.99



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PUPU (small bites)

Mochiko Chicken – 14

Boneless chicken thighs lightly battered with mochiko (rice) flour and lightly fried. Tossed in our house-made Korean sauce and garnished with garlic aioli, unagi glaze, and furikake. A Rum Shack classic!

Edamame Hummus – 14

Edamame, chickpea, spinach & herb hummus. Served with crispy kalo & sweet potato chips.

Kālua Pork Quesadilla – 16

Kālua pork and blended cheeses melted in a flour tortilla and garnished with Nanea® roasted pineapple. Topped with a salsa fresca medley and choice of cilantro lime crema sauce or Hawaiian chili aioli.

Pipi Kaula Lumpia – 13

Tender, salt-cured & dried brisket and Swiss cheese spring rolls. Lightly fried and served with kimchee and Huihui® thousand island sauce.

Poke* Tower – 18

Fresh caught ahi poke, gently tossed in a miso glaze stacked with avocado mash and fresh white rice. Served with capers and crispy house-made nori chips.

Kuleana Poke* Nachos – 18

Fresh ahi tuna poke with pika aioli & unagi glaze, garnished with Big Island lomilomi tomato and sesame seaweed salad. Served on corn tortilla chips.

Substitute: kālua pork for poke - 16

Abalone Ceviche – 25

Diced Big Island abalone and local 'ono (wahoo) marinated in fresh lime juice, tossed with a tomato medley and Hāmākua mushrooms. Served on three stunning abalone shells and glazed with ponzu-citrus-soy sauce and a lemon wedge. A rare island delicacy!

ONO PLATES (signature dishes)

Sesame Seared Ahi* – 38

Fresh sashimi-grade ahi seared on the outside and sliced. Garnished with grilled asparagus, furikake, sesame wakame salad, unagi butter, wasabi aioli. Served with white rice.

Fish Tacos – 27

Three Chef's catch fish tacos garnished with Nanea® roasted pineapple, seasoned cabbage, salsa fresca, avocado mash, garlic lime crema sauce, and lime wedge. Choice of flour or corn tortillas.

Add on: fresh sliced jalapeno - 1

Vegan Coconut Curry – 27

Medium-spiced curry with roasted eggplant, sweet pepper, onion, bean thread noodles, sweet chili drizzle, and crispy tofu.

Chef's Catch – MP

A daily selection of locally sourced seafood. Please ask your server for tonight's preparation. If you're lucky, it could be the whole-fried snapper!

Short Rib Loco Moco – 36

An inspired reimagining of the original Cafe 100's Loco Moco. Certified Angus chuck short rib slow roasted in rich Nanea® caramelized onions, multi-tiered demi-glaze served on a bed of white rice and 'āina mash. Topped with an over-easy egg and garnished with fresh scallions. For the bold!

Big Island Burger – 24

8 oz Big Island ground steak, caramelized Nanea® onions on a Hawaiian brioche bun with Huihui® thousand island sauce. Served with, house quick pickles, and sliced local tomato.

Add ons: cheddar, swiss, or goat cheese / fresh sliced jalapenos - 1 sliced avocado - 3

Kona Coffee BBQ Kālua Sandwich – 24

Kālua pork mixed with our signature coffee BBQ sauce, pickled red onions and tropical slaw. Served with choice of fries or rice.

Chef's Cut – MP

A Chef Rysen-inspired creation using the island's best cuts. Please ask your server for tonight's preparation. It could be the Tomahawk or his crazy-delicious duck!



Gluten Free



Vegetarian



Spicy

**consuming raw or undercooked foods may increase your risk of foodborne illness*

LAU‘AI (salads)

Island Garden Salad - 16

Local lettuce medley mixed with grape tomatoes, carrots, cucumber, edamame, local macadamia nuts, and Chef's choice fresh garden bounty. Served with a pesto vinaigrette.

House Wedge - 14

Wedged iceberg lettuce, pipi kaula (salt-cured & dried brisket), Big Island tomato, blue cheese, and dill-ranch dressing.

Roasted Beets - 15

Big Island beets, roasted with goat cheese and topped with macadamia nuts, micro-greens, and our orange-glazed vinaigrette.

Add ons: grilled chicken breast or catch of the day - 10
extra-firm tofu - 7

SIDES

Sautéed Hamakua Mushrooms - 6

Grilled Asparagus - 6

Potato Mac Salad - 6

Kimchee - 4

Namasu - 3

White Rice - 3

MEA‘ONO (desserts)

Kuleana Rum Cake - 13

House-made rum cake drizzled with Nanea® glaze. Ask your server for the flavor of the day. *A must try!*

Suggested 1.5 oz. rum pairing: Nanea® - 10 Hōkūlei® - 16

Ice Cream - 6

Two scoops of our house-made condensed-milk ice cream. Ask your server for the flavor of the day.

Malasadas - 10

Portuguese-style doughnuts. Includes three dipping sauces: Huihui® haupia coconut cream, Nanea® bananas foster, and Hawaiian Rum Agricole® lilikoi curd



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Spicy

AN AUTHENTIC TASTE OF HAWAII

We built the Kuleana Rum Shack as a place for you to enjoy our hand-crafted Kuleana rums with authentic and inspired Hawai'i family-style cuisine. Our bar program features some of the finest cocktails anywhere, designed to show off the exceptional quality and diversity of our rums. To complement our signature cocktails, Kohala-native Chef Rysen Bello and his team have created an authentic menu that takes inspiration from generations of Hawaii's best recipes.

On this beautiful Island of Hawai'i, we respect and honor the land still forming under our feet. We cultivate, harvest, and fish sustainably. We source our ingredients, as much as we can, from local producers in an attempt to look after our community. As we celebrate new beginnings, birthdays, and other special occasions together on our lanais, in our garages, and in the "rum shack", we invite you to eat, drink, have fun and go home with a bottle of rum and happy memories of your new Kuleana 'ohana.

Aloha pumehana!



kuleanarumshack



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