



# KULEANA

RUM WORKS

## PŪPŪ (small bites)

### Sweet and Spicy Edamame – 13

A local standard: edamame (young soybeans) flash-sautéed with our house-made sweet Gochujang (Korean red-chili paste), garnished with sesame seeds. *Another cocktail, please...*

### Mochiko Chicken – 14

One of our most popular dishes: boneless chicken thighs battered with mochiko (rice) flour and lightly fried. Tossed with our house-made Korean sauce and topped with garlic aioli, unagi glaze and furikake. *A Rum Shack classic!*

### Pipi Kaula Lumpia – 13

Pipi kaula is seasoned and dried beef invented by paniolo (Hawaiian cowboys) in the 1800s. Salt-cured, dried flank steak and Swiss cheese spring rolls lightly fried and served with house-made kimchee and Huihui® thousand island sauce. *Chee hoo!*

### Kuleana Pork Nachos – 16

Kālua (baked) pork with pika aioli and unagi glaze, garnished with Big Island lomilomi tomato and sesame seaweed salad. Served on wonton chips.

*Substitute: Try them with 'fresh poke of the day' - 21*

### Fresh Poke Bowl\* – 27

Chef's 'poke of the day' served in a hand-crafted nori (dried seaweed) bowl and accompanied with white rice, avocado, and wonton crisps. Garnished with tobiko and a lemon slice. *Grindz!*

### Kuleana Abalone Shooter – 18

Big Island Ezo Abalone braised to perfection in a shoyu-ginger dashi, served warm in a shot glass with bok choy, tobiko (fish roe) and ogo.

*Add-on: .5oz Nanea® - 3.50*

## ONO PLATES (signature dishes)

### Sesame Seared 'Ahi\* – 38

Fresh sashimi-grade 'ahi (ridiculously tender), crusted with furikake, quickly seared and sliced. Accompanied by grilled asparagus, sesame seaweed salad, unagi butter, wasabi aioli and white rice. *An incredible dish.*

### Fish Tacos – 27

Three pā'ele (black) salt-rubbed, Chef's-catch tacos garnished with Nanea®-roasted pineapple salsa, pickled cabbage, avocado and garlic-lime crema served on warm flour tortillas.

### Vegan Coconut Curry – 27

Medium-spiced local-style (think Thai meet Japanese) curry with roasted eggplant, zucchini, sweet pepper, and Maui onion. Garnished with sweet chili drizzle, crispy bean thread noodle and tofu. Served with a side of white rice. *On the spicy side!*

### Short Ribs Loco Moco – 36

An inspired reimagining of the original Cafe 100's Loco Moco (purportedly first served in Hilo to a group of teenagers in 1949). We take it up a couple notches: certified angus chuck short ribs, slow roasted in rich Nanea®-caramelized onions, demi-glace, served on a bed of white rice and 'aina mash (local starches). Topped with a sunny-side-up egg and garnished with fresh scallions and ali'i mushrooms.

### Miso Butterfish Saimin – 48

Saimin is a ubiquitous Hawaiian noodle dish created by sugarcane plantation workers sharing ingredients from their respective ethnic backgrounds during lunch. Chinese noodles, ramen broth and all kinds of good stuff in one bowl. We reimagined this staple with house-made dashi, baby bok choy, shiitake mushrooms, soy marinated egg, and of course, saimin noodles. Topped with a generous seven-ounce piece of miso-glazed butterfish, scallions, crispy nori and chili oil. *This is not your 25¢ top-ramen!*

### Big Island Burger – 24

8oz Kulana (Big Island butcher) beef patty, caramelized Nanea® onions on Hawaiian brioche bun with Huihui thousand island sauce. Served with namasu (pickled cucumbers), local tomato, fresh lettuce and fries. Choice to add cheddar, Swiss, or fresh goat cheese. *Add ons: fresh sliced jalapenos -1, sliced avocado - 3*

### 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!*

### 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)

### House Wedge - 14

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

### Miso Caesar 'Ahi Salad - 28

Seasonal mixed greens tossed with our house-made miso-Caesar dressing, topped with wonton and parmesan crisp and finished off with three seared 'ahi tuna pieces and lemon zest.

### 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*

## VEGETARIAN SIDES

### Sautéed Hamakua Mushrooms - 6

### Grilled Asparagus - 6

### Kimchee - 4

### Namasu (pickled cucumber salad) - 3

### White Rice - 3

## MEA'ONO (desserts)

### Kuleana Rum Cake - 13

House-made rum cakes soaked in Kuleana rum sauce.

*Ono-licious! Flavors: Vanilla or Coconut featuring Nanea® / Ube or Lilikoi featuring Huihui®*

*Suggested 1.5oz 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



Gluten Free



Vegetarian



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 lānai, 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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kuleanarum.com



**KULEANA**  
RUM WORKS



## KULEANA "RUM 101" FLIGHT - 12

1/2 oz pour each of:

**Huihui®**

**Hawaiian Rum Agricole®**

**Nanea®**

**Hökūlei®**

*Show receipt and receive 10% off any bottle purchased in our general store*

## SIGNATURE COCKTAILS - 16



### **Mai Tai**

Huihui®, Nanea®, cointreau, orgeat, lime juice, angostura bitters, mint sprig



### **Waikoloa Sour**

pineapple-infused Nanea®, Huihui®, sherry, lilikoi (passion fruit), lemon juice, orgeat, angostura bitters



### **Old Fashioned**

Nanea® infused with honoka'a chocolate co. nibs, falernum, angostura bitters, clear ice block, kiawe smoked (optional)



### **The New Man**

Nanea®, cucumber-infused cocchi americano, agave, lemon juice, orange blossom water, grapefruit bitters



### **Smoke Over Kohala**

Huihui®, Hawaiian Rum Agricole®, mezcal, lime juice, salted simple syrup\*



### **Kuleana Manhattan**

Nanea®, high west double rye, cynar, cocchi americano



### **Pele Negroni (red)**

Huihui®, pineapple-infused campari, carpano antica vermouth, aperol ice block



### **Poli'ahu Negroni (white)**

toasted coconut-infused Huihui®, cocchi americano, luxardo bitter bianco, clear ice block



### **Hilo Fling**

Huihui®, st. george gin, benedictine, cointreau, cherry liqueur, lime juice, pineapple juice, angostura bitters, club soda



### **Cold Brew Martini**

Nanea®, kona cold brew coffee\*, Huihui® coffee liqueur\*, liquor 43



### **Agricole Spritz**

Hawaiian Rum Agricole®, aperol, prosecco, pineapple juice, club soda

\*house-made

## ZERO PROOF COCKTAILS – 14

### Mojito

mint simple syrup\*, lime juice, fever-tree club soda

### Piña Colada

pineapple juice, coco lopez, lime juice

### Kuleana Cooler

elderflower syrup, lime juice, muddled cucumber, fever-tree mediterranean tonic

## BIG ISLAND BEER

### Big Island Brewhaus – 14

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

**Overboard IPA** – 6.9%, 12 oz

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

**White Mountain Porter** – czech-style pilsner, 5.6%, 12 oz

### Kona Brewing Company – 7

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

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

**Big Wave Golden Ale** – 4.4%, 12 oz

## WINE

	Glass	Bottle
<b>La Marca Prosecco</b>	12	45
<b>Boen Chardonnay</b>	14	60
<b>Maso Canali Pinot Grigio</b>	12	45
<b>Franciscan Sauvignon Blanc</b>	12	45
<b>Talbott Pinot Noir</b>	12	45
<b>Decoy Merlot</b>	15	65
<b>Frank Family Vineyards Napa Valley Merlot</b>	14	60
<b>Dona Paula 1050 Cabernet</b>	14	60

## 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



### HÖKŪLEI®

750ml – 79.99

0 SUGAR

0 CARBS

GLUTEN FREE