













SIGNATURE COCKTAILS

-  **Mai Tai – 18**
Huihui®, Nanea®, dry curacao, orgeat, lime juice, angostura bitters, mint sprig
-  **Waikoloa Sour – 18**
Huihui®, planteray stiggins' pineapple rum, sherry, lilikoi (passion fruit), lemon juice, orgeat, angostura bitters
-  **Old Fashioned – 18**
Nanea® infused with honoka'a chocolate co. nibs, falernum, angostura bitters, simple syrup, clear ice block, kiawe-smoked (optional)
-  **Hoppy New Day – 17**
Nanea®, Kōlea™ blood orange hop water, cucumber-infused cocchi americano, agave, lemon juice, orange blossom water, grapefruit bitters
-  **Smoke Over Kohala – 16**
Huihui®, Hawaiian Rum Agricole®, mezcal, lime juice, salted simple syrup*
-  **Hawaiian Margarita – 16**
Huihui®, fresh lime, agave syrup, 'alaea salt

-  **Kuleana Rum Manhattan – 17**
Nanea®, high west double rye, cynar, cocchi americano
-  **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
-  **Hilo Fling – 16**
Huihui®, citadelle jardin d'ete gin, benedictine, cointreau, cherry liqueur, lime juice, pineapple juice, angostura bitters, club soda
-  **Cold Brew Martini – 18**
Nanea®, kona cold brew coffee*, housemade Huihui® coffee liqueur*, liquor 43
-  **Agricole Spritz – 16**
Hawaiian Rum Agricole®, aperol, prosecco, pineapple juice, club soda



KULEANA "RUM 101" FLIGHT – 14

1/2 oz pour each of:

- Huihui® Hawaiian Rum Agricole®
- Nanea® Hōkūlei®




Show receipt and receive 10% off bottles purchased in our general store. Special and limited release bottles not included

PŪPŪ

- Street Corn Ribs – 12**
Grilled sweet corn bathed in cilantro-chili-lime butter and cotija cheese
- Pipi Kaula Lumpia – 14**
With won bok and watercress kim chee, and remoulade
- Mochiko Chicken – 16**
Rice flour-battered chicken thighs with your choice of sauce: classic, Korean gochujang or citrus Jamaican jerk
- Kālua Pork Nachos – 18**
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 'ahi Poke – 22**
4 oz. fresh 'ahi, local seaweed pearls, chef's choice
- Grilled Hamachi Kama – 22**
Miso and Huihui® rum-marinated hamachi cheek, chili peppa water, grilled carrot and shiitake kinpira




SALADS LAU'AI

-  **Add-ons:** 6 oz. grilled ono or seared 'ahi - \$20, Grilled curry chicken thighs - \$14, Fried tofu - \$10
- Kuleana Rum House Salad – 14**
Local mixed greens, carrot, cucumber, cherry tomatoes and fresh herb vinaigrette
- Tahitian Lime Caesar – 16**
Baby romaine with house crostini, parmesan crisp and cherry tomatoes

SIDES

- Bowl of Fries – 6**
Thin-cut fries with herb salt and remoulade
- Kim Chee – 4**
Won bok and watercress kim chee
- Hamakua Ali'i Oyster Mushrooms – 6**
Sautéed in garlic, herbs and butter
- Namasu – 4**
Cucumber, carrot and ginger

ENTREES

- 6 oz. Sesame-Seared Fresh Hawaiian 'Ahi – 44**
Sautéed seasonal vegetables, wasabi sauce, unagi butter sauce, seaweed salad and rice
- Kuleana Rum Fish Tacos – 30**
Blackened ono, cabbage slaw, guacamole, salsa verde and cilantro crema
- Short Ribs Loco Moco – 42**
House-made gravy, rice, fried egg, sautéed ali'i oyster mushrooms and Okinawa sweet potato mash
- Butterfish Laulau – 38**
Butterfish, kālua pork, kalo and lū'au leaf with Okinawa sweet potato mash and pīpīnola salad
- Jamaican Curry Chicken Sandwich – 22**
Jamaican curry-marinated chicken thighs, brioche bun, house slaw and Huihui® tangy sandwich dip, with thin-cut herb-salt fries
- Big Island Burger – 24**
8 oz. Kahua beef patty, garlic aioli, brioche bun and house pickles. Served with thin-cut herb-salt fries
 **Add-ons:** \$2 ea. – mustard-bacon glaze, white cheddar, Stilton blue cheese, sautéed ali'i oyster mushrooms, slow-cooked Nanea® onions
- Fresh Yellow Coconut Curry – 28**
Galangal, lime leaf, tamarind and seasonal vegetables
 **Add-ons:** 6 oz. grilled ono or seared 'ahi - \$15
Grilled curry chicken thighs - \$12
Fried tofu - \$8



DESSERTS

- Kuleana Rum Cake – 13**
House-made rum cakes soaked in Kuleana Rum sauce.
Flavors: Vanilla or Coconut featuring Nanea® or Strawberry featuring Huihui®
Suggested 1.5 oz rum pairing: Nanea® - 10 Hōkūlei® - 16
- Brownie a la Mode – 14**
- Waimea's own Tropical Dreams Ice Cream – 6**
Two scoops – choice of vanilla, chocolate, or strawberry
- Malasadas – 10**
Portuguese-style doughnuts with 3 dipping sauces: Huihui® haupia coconut cream, Nanea® butterscotch, and Hawaiian Rum Agricole® lilikoi curd