

KULEANA RUM SHACK



Signature Cocktails (\$15)

Our handcrafted cocktails highlight the very best of Hawai'i:

Pinch

Gin, Lemon, Orgeat, Amaro, Berries, Aromatic Bitters

HI Punch

Kuleana Hawaiian Agricole, Lilikoi, Lemon, Fresh Pressed Sugarcane Juice

Mai Tai

Huihui®, **Nanea**®, Kuleana Mai Tai Mix, Lime, Aromatic Bitters

Delancy's Lane

Barrel Strength Bourbon, Amaro, Sherry, Vermouth, Bitters

Kuleana Old Fashioned

Huihui®, **Nanea**®, Falernum, Aromatic Bitters, Kiawe Smoke

Woody

Mezcal, Lemon, Amaro, Chocolate Bitters, Pink Himalayan Sea Salt

The New Man

Cucumber infused Cocchi, **Nanea**®, Lemon, Agave, Grapefruit Bitters, Orange Blossom Water

Soh Soh Good

Rice Whiskey, Yuzu Liqueur, Elderflower Liqueur, Amaro, Lemon, Champagne

Ice and a Slice

Single Barrel Whiskey, Lemon, Soda

Lycheehoo

Huihui®, Lychee or Pineapple Infused Amaro, Vermouth

Mr. Jefferson

Nanea®, Gin, Applejack, Cold Brew Coffee, Chocolate Bitters, Aromatic Bitters, House Cream

Waikoloa Sour

Huihui®, Lilikoi, Orgeat, Pineapple Rum, Lemon, Aromatic Bitters, Sherry

Classics (\$12)

Sazerac Martini

Rye, Cognac, Aromatic Bitters, Sugar, Absinthe

Pimm's Cup

Pimm's, Lemon, Cucumber, Ginger Ale

Hemingway Daiquiri

Huihui®, Lime, Sugar, Grapefruit, Lime, Cherry Liqueur

Trinidad Sour

Aromatic Bitters, Orgeat, Lemon, Rye

Crusta

Nanea®, Brandy, Lemon, Sugar, Orange Curaçao, Aromatic Bitters

Jalisco Maid

Blanco Tequila, Lime, Sugar, Mint, Cucumber, Salt

Americano

Amaro, Vermouth, Soda

Martini

Gin or Vodka, Vermouth, Orange Bitters

EAT. DRINK. HAWAII.

KULEANA RUM SHACK

HAPPY HOUR // 3PM - 5:30PM

FOOD (small plates)

Poke Nachos* | \$12

A half order of our fresh poke over a bed of house-made wonton chips topped with seaweed salad, lomi lomi tomato relish, garli chili pepper aioli and unagi drizzle.

Add Kalua pork \$4

Pipikaula Lumpia | \$9

Two of our tender Hawaiian salted & dried beef wrapped with swiss cheese and house-made kimchee. Lightly fried and served with gochujang aioli.

Local Smoked Meat | \$10

Tender marinated pork, house-smoked with kiawe wood. Served with local Hamakua mushrooms, sweet onion and guava butter.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.*



DRINKS

Kuleana Mojito | \$5

Nanea® Rum, muddled lime, house-made mint syrup, fresh mint

Slushy | \$7

Kuleana Hawaiian Rum Agricole daiquiri and/or daily special

Tutu's Punch | \$6

Our special craft cocktail of the day. Please ask!

Daiquiri | \$5

The classic Huihui®, lime, sugar. Yum.

Cuba Libre | \$5

A great way to celebrate freedom! Huihui®, lime, bitters and Coke®

Rum Buck | \$5

Huihui®, lime, bitters & ginger beer

Shots, Shots, Shots

Huihui® \$3

Nanea® \$4

Yes, please! Chartreuse Mix \$6

Well Calls | \$7

Huihui®, vodka, gin, whiskey, or tequila in your favorite mixed drink

All beers & wine | \$1 off

EAT. DRINK. HAWAII.