

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, Amaretto, 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, 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

Poke Nachos* | \$12

Fresh made wonton chips topped w/ seaweed salad, spicy ahi poke, chili pepper aioli & unagi glaze.

Poke Bombs* | \$9

Furikake sushi rice stuffed in a cone sushi wrap & topped w/ your choice of poke

Smoked Meat with Maui Onions | \$8

Hawaiian style kiawe smoked pork shoulder pan fried w/ sweet maui onions & guava jelly

The Nusubi | \$10

3 nigiri rice balls topped w/ our braised pork belly, pork skin crumbles & sliced scallions finished w/ unagi glaze

Pork Belly Bao | \$10

fresh steamed bao bun filled w/ our shoyu braised pork belly, pickled cabbage & pineapple relish.

Kamaboko Wonton- \$7

Home style kamaboko dip stuffed into a wonton wrap and fried crispy. Served w/ sweet n spicy thai drizzle

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

DRINKS

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 | \$10

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 Beer and Wine \$1 off!

EAT. DRINK. HAWAII.

