

FOOD

DEVILED EGGS (V) 6

Pomegranate-Beet Pickled Eggs, Horseradish, Sofrito, Herbs

SALT ROASTED POTATOES (V) 8

Sofrito, Queso Fresco, Spinach, Aioli*
Add fried egg, two bucks

PAN FRIED DUMPLINGS (VG) 9

OTA Tofu, House Kimchi,
Chili-Soy Dipping Sauce

HOUSE SALAD (VG) 8

Local Greens, Seasonal Vegetables,
Spiced Pepitas, Citrus Vinaigrette
Add pickled egg, two bucks
Add chicken or tofu skewer, four bucks

EMPANADAS 9

Braised Chicken, Spinach,
Chili-Sesame Sauce, Escabeche

SHRIMP TOSTADA 10

Black Bean, Corn, Cabbage,
Avocado, Citrus Vinaigrette

FOOD

MIDNIGHT SANDO 12

House Roll, Ham, Swiss, Dijon, Aioli, Pickles,
Plantain Chips
Add fried egg for two bucks

GREEN EGGS AND SPAM 14

House Spam, Sweet and Sour Sauce, Fried Egg,
Nori, Sesame Rice, Cucumber Salad

MOJO SHRIMP FRIED RICE 16

Citrus Marinated Shrimp, Ham, Omelette, Bean
Sprouts,
Sofrito

RUM CLUB NOODLES 15

Aji-Beet BBQ Pork, Seasonal Vegetables, Shiitake,
Wheat Noodles, Garlic-Ginger Sauce
Sub marinated tofu to make it vegan

CHICKEN BOKA DUSHI 14

Marinated Skewers, Curry Green Beans,
Kimchi Carrots, Crispy Shallot,
Steamed Rice
Sub marinated tofu to make it vegan

COCONUT RUM CAKE 8

Sweet Corn Ice Cream,
Brown Butter Sauce

To provide health insurance for our staff,
~~All credit card transactions will be charged back 3% processing fees.~~
Cash transactions are exempt.

Hale Pele Rum Club



ZOMBIE PUNCH - \$16

Don's Beachcomber, Los Angeles, 1934

The **original 1934 recipe** for the drink that started it all. A blend of four rums makes this drink strong, dark and mysterious! Dare you unlock its **spiced** secrets?



MAI TAI - \$13

Trader Vic's, Oakland, 1944

The original, made with a blend of rums, luscious curaçao, and orgeat. Slightly **strong**, slightly **fruity**, simply the best.



THREE DOTS AND A DASH - \$13

Don the Beachcomber, Los Angeles, 1940s

One of our most **complex** and delicious drinks. A blend of rums, **allspice**, honey, and citrus make this rum rhapsody really sing!



COCONAUT - \$13

Beachbum Berry, Grog Log (modified)

Prepare your tastebuds for blast-off with this delicious concoction made with rum, lime, and plenty of **coconut**.



LEI LANI VOLCANO - \$13

Disney's Polynesian Village Resort, Orlando, 1970s

Guava puree, cream of coconut, rum, pineapple, and lime create a **silky** smooth sensation! It's everyone's new favorite!



DEMERARA DRY FLOAT - \$13

Don the Beachcomber, Los Angeles, 1937

Don the Beachcomber's **tart** and **dry** classic featuring a heavy hit of lime, balanced with tropical passion fruit and rum. With a float of overproof rum served on the side!



PLANTER'S PUNCH - \$14

Jamaica, traditional

Variations abound on this deceptively simple West Indies classic - we combine fresh **lime**, demerara syrup, **allspice** and bitters with a nuanced blend of three **Jamaican rums**.



LAVA FLOW - \$13

Hawaii, 1970s

A tropical variation on the Piña Colada featuring lush rum, ripe **banana**, pineapple, sweet coconut, and a ribbon of housemade **strawberry** cordial.



JET PILOT - \$14

Mai Kai, Ft. Lauderdale, 1960s

Get ready for take-off with this **strong** blend of aged rums, fresh-squeezed lime, **cinnamon** syrup, and falernum. Served flaming!



VOLCANO BOWL

LARGE (SERVES 3-6) - \$44 or

SMALL (SERVES 2-3) - \$26

A Hale Pele original

Bring some friends and grab a straw! Our own take on the classic communal cocktail featuring a potent blend of **rum**, citrus, **pineapple**, and a secret blend of **tropical spices**. Garnished with fresh fruit, beautiful flowers, and plenty of **FIRE** with a cinnamon. KA-BOOM!!!



DRINK POTENCY SCALE



Lightly
Delightful



Pleasantly
Punchy



Somewhat of
a Stinker



KA-BOOM!!!