

FOOD

DEVILED EGGS (V) 6

Pomegranate-Beet Pickled Eggs, Horseradish, Sofrito, Herbs

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 COCKTAIL 14

Aji Panca, Cucumber Relish, Plantain Chips

FOOD

HALE PELE SANDO 12

Hawaiian Bread, Ham, Swiss, Pineapple, Arugula, Aioli*, Plantain Chips

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

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



COFFEE GROG - \$12

Don the Beachcomber, 1937

Fend off the cold weather and drowsiness with this early Don the Beachcomber warmer. Dark **rums**, **butter**, **coffee** and **spices** aplenty!



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**.



PAINKILLER

Soggy Dollar Bar, BVI, 1970s

A big and bold concoction shaken with tropical **citrus**, rum and rich **coconut**, topped with a zest of aromatic nutmeg. Choose your strength!



\$14,



\$15,



\$16



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!



JASPER'S RUM PUNCH - \$10

Jasper LeFranc, Jamaica, 1970s

A **spiced** up spin on the daiquiri all the way from Montego Bay! Overproof rum, **lime**, and allspice dram. Served up and chilly.



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!!!



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?



SATURN - \$10

J. "Popo" Galsini, CA, 1967

Take a spin into outer space with this combination of gin, passion fruit, orgeat, falernum, and lemon. It's out of this world!



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**.



RUM OLD-FASHIONED - \$10

House selected premium **aged rum**, with just a touch of sugar and **bitters**, served on a large, chilly ice cube. Simplicity and depth all in one.



DRINK POTENCY SCALE



Lightly Delightful



Pleasantly Punchy



Somewhat of a Stinker



KA-BOOM!!!