

## 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

### **MIDNIGHT SANDO 12**

Hawaiian Bread, 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*

### **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!!!