

## STARTERS

### Fried Brussels Sprouts

Portuguese Sausage, Spiced Macadamia Nuts, Miso Vinaigrette 13

### Shrimp Lumpia

Cilantro-Ginger Soy 16

### “Steak and Egg”

Maui Nui Venison Tartare, 65 Degree Egg, Red Onion, Sea Asparagus, Lilikoi Dijon, Herb Baguette Soldiers 18

### \*Kona-Style Poke

Kona Kampachi, Taro Chips, Tomato LomiLomi, Passion Fruit Ponzu, Wasabi Tobiko 18

### Coconut-Lemon grass Soup GF

Shellfish Trio, Cilantro Vinaigrette 11

### Kauai Island Salad GF

Kailani Farm Greens, Watermelon, Kunana Feta Cheese, Red Onions, Kamuela Tomatoes, Papaya Seed Dressing 12

### North Shore Salad GF

Baby Romaine, Lump Crab, Avocado, Cherry Tomatoes, Parmesan, Wasabi Dressing 17

### \*Poke Flatbread

Local Ahi, Avocado, Wakame Salad, Mozzarella, Sweet Soy, Wasabi Aioli, Furikake 18

### Japanese Pear Flatbread

Arugula, Macadamia Nuts, Gorgonzola,

## MAINS

### Hawaiian Paella GF

Today's Catch, Clams, Shrimp, Portuguese Sausage 36

### \*Hawaiian Fresh Fish & Roasted Succotash GF

Locally Caught Fish, Succotash, Molokai Sweet Potatoes, Citrus Vinaigrette 41

### Makaweli Filet Mignon GF

10 oz Dry Aged Steak, Parmesan Mashed Potatoes, OK Farm Greens, Hamakua Mushrooms, Burgundy Shallots, Rosemary Demi 49

### Hamakua Mushroom Ravioli

Braised Spinach, Crispy Hamakuas, Beurre Blanc 28  
*There is a split plate charge of \$5 per entrée*

### \*Misoyaki Butterfish

Rice Wine Chili Glazed, Veggie Fried Rice, Tobiko, OK Farm Vegetables, Sizzling Herb Oil 43

### Boneless Short Rib GF

Yukon Mashed Potatoes, Kuamo'o Farm Vegetables, Natural Braising Jus 36

### \*Crab Crusted Fresh Catch GF

Locally Caught Fish, Sticky Rice, Asparagus, Lemon-Chardonnay Cream 47

### \*Wasabi Pea Crusted Ahi

Seared Rare, Sea Asparagus & Pear Slaw, Fire Cracker Rice, Chili Soy Reduction 41

**Entrée Flights Available** 2 - 49, 3 - 67, 4 - 80

## ENHANCEMENTS

Grilled Chicken 8

Grilled Shrimp 13

Butterfish 18

Grilled Lobster Tail 23

Steamed Baby Spinach 8

Sautéed Ali'i Mushrooms & Maui Onions 8

Yukon Gold Parmesan Mashed Potatoes 8



## DAILY SPECIALS

### Tuesday

#### Local Grassfed Steak

10 oz New York, Scallion Mashed Potatoes, Brussel Sprouts, Ko Choo Jang Demi 39

### Wednesday

#### RumFire Burger

6oz Cornfed Ribeye & Local Beef, 1/2 Lobster Tail, Bacon, Hamakua Mushrooms, Gruyere Cheese, Arugula, Curry Aioli, Brioche Bun, Parmesan Fries 35

### Thursday

#### Makaweli Lamb GF

Braised Lamb Shank, Parmesan Polenta, Local Greens, Asian Pear Gremolata, Red Wine Jus 39

### Friday

#### The Local Starter

Local Kauai Clams, Garlic Herb White Wine Broth, Toasted Baguette 20

### Saturday

#### Prime Rib

10oz cut, Mashed Potatoes, Asparagus, Au Jus, Horseradish Cream 32

## FEATURED COCKTAILS

### RumFire Mango Mojito

Frozen Blend Cruzan Aged Light Rum, Mango Puree, Lime Sour, Mint, Served blended 13

### Smoke Marinated Rum-Hattan

Mount Gay XO, King's Ginger Liqueur, Cocchi Vermouth di Torino, Dash of Bitters 18

### Fresh Squeezed Watermelon Martini

Ketel One Vodka, Fresh Watermelon Juice, St Germain, Lime 15

### RumFire Signature Mai Tai

Cruzan Premium Silver Rum, Passion Fruit, Honey, Orange Curacao, Lime and Pineapple Juice, Float of Whalers Dark Rum 14

### Mountain Apple

Crown Apple, Ginger Beer, Lemon, Splash of Cranberry 14

### Kauai Old Fashioned

Ron Zacapa 23 Reserva Rum, Simple Syrup, Fresh Lemon, Dash of Bitters, Splash of Water, Luxardo Cherry, Served on the rocks 16

### Passion Fruit Mule

Ocean Vodka, Lilikoi Puree, Lime, Ginger Beer 14

### Ginger Smash

Larceny Whiskey, Ginger Liqueur, Lime and Lemon Juices, Fresh Mint, Orange Bitters 15

## SWEET TREATS

### Baked Kauai for Two

Coconut Ice Cream, Pineapple Cake, Lilikoi Anglaise 15

### Flourless Dark Chocolate Torte GF

Flourless Dark Chocolate Torte, Macadamia Nut Soil, Lilikoi Sorbet 10

### Brûléed Cheesecake

Classic Cheesecake, Caramel Sauce, Strawberries 10

### Bibingka Waffle

Bibingka Waffle, Caramel, Green Tea Ice Cream 11

### Ginger & Coconut Milk Crème Brulee

Ginger & Coconut Creme, Lemongrass 9

### Pineapple Sorbet GF

Lappert's Pineapple Sorbet, Boba and Berries 9

### \* Local Ingredients & House Made Items in Orange

GF — gluten free. During normal kitchen operations, there is a possibility for food items to come into contact with wheat gluten/proteins. However unlikely, we are unable to guarantee that any menu item is completely gluten-free.

\*The department of public health advised that eating raw or uncooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone especially the elderly, young children under 4, pregnant women and other susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of such illness.