

STARTERS

Fried Brussels Sprouts 🍷

Portuguese Sausage, Spiced Macadamia Nuts, Miso Vinaigrette 11

Shrimp Lumpia

Cilantro-Ginger Soy 14

*Ahi Poke 🍷

Taro Chips, Avocado, Wakame Salad, Ponzu, Wasabi Aioli 18

Makaweli Beef Bone Marrow Musubi GF

Grilled Rice Cake, Fresh Herbs, Lemon Zest, Fresh Truffle 14

Baked Kunana Dairy Goat Cheese Dip

Sweet Lomilomi, Caramelized Maui Onions, Balsamic Reduction, Flatbread 12

Japanese Pear Flatbread

Arugula, Macadamia Nuts, Gorgonzola, Parmesan 15

Hawaiian Flatbread

Portuguese Sausage, Pineapple, Mozzarella, Tomato Sauce 17

Kauai Shrimp Flatbread

Sautéed Onions, Mozzarella, Parmesan, Basil Pesto 18

Brick oven flatbreads / Gluten free crust available upon request

SOUPS & SALADS

Home-made Maui Onion Soup 🍷

Gruyere Cheese Gratin 7

Roasted Kabocha Squash Soup GF

Lobster Meat, Asian Pear, Spiced Pepitas 11

Kauai Island Salad GF

Kailani Farm Greens, Watermelon, Kunana Feta Cheese, Sea Asparagus, Red Onions, Kamuela Tomatoes, Cucumbers, Papaya Seed Dressing 9

*North Shore Baby Romaine GF 🍷

Lump Crab, Avocado, Marinated Cherry Tomatoes, Parmesan, Wasabi Dressing 16

Bacon & Beets Salad GF

Bacon, Kilauea Arugula, Kunana Feta Cheese, Orange-Honey Vinaigrette 12

🍷 - Rum Fire local favorite item

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.

An 18% service charge will be added to all parties of 6 people or more

MAINS

*Seared Ahi GF

Wasabi Pea Crusted, Sea Asparagus & Pear Slaw, Fire Cracker Rice, Chili Soy Reduction 36

Kauai Shrimp & Clams

Forbidden Pasta, Roasted Garlic, Thai Coconut Lobster Broth 35

Rack of Hawai'i Free-Range Maui Nui Venison GF

Venison Rack & Shoulder, Ricotta Gnudi, Local Vegetables, Venison Bordelaise Jus 45

*Crab Crusted Catch of the Day GF

Crab Crusted, Sticky Rice, Baby Spinach, Lemon-Chardonnay Cream 39

Hawaiian Paella GF

Kauai Clams, Today's Catch, Portuguese Sausage, Local Shrimp, Scallops 36

*Misoyaki Butterfish 🍷

Rice Wine Chili Glazed, Veggie Fried Rice, Sizzling Herb Oil 37

Hawaiian Jerk Chicken GF

Plantain Mash, Roasted Sweet Peppers & Carrots, Rosemary Chicken Jus 27

*Pork Chop GF

Fingerling Potatoes, Smoked Bacon, Sea Asparagus, Rum-Apple Reduction 31

*Filet Mignon

Fingerling Potatoes, Braised Kale, Crispy Onions, Roasted Garlic Béarnaise 42

Boneless Short Ribs GF

Yukon Mashed Potatoes, Root Vegetables, Natural Braising Jus 32

Hamakua Mushroom Ravioli

Braised Spinach, Crispy Shiitake, & Ginger Beurre Blanc 28

Land & Sea GF 🍷

Boneless Braised Beef Short Ribs & Crab Crusted Catch of the Day

Yukon Mashed Potatoes, Baby Spinach, Lemon-Chardonnay Cream & Natural Braising Jus 44

Seafood Combination

Butterfish & Sea Scallops

Rice Wine Chili Glazed, Sizzling Herb Oil, Edamame Risotto, Spicy Miso Butter 41

There is a split plate charge of \$5 per entrée



POIPU BEACH KAUAI

ENHANCEMENTS

Grilled Chicken 8

Umami Bomb Fries 7

Pan Seared Scallops 18

Sautéed Ali'i Mushrooms & Maui Onions 8

Grilled Prawns 12

Smoked Cheddar Mac `n Cheese 9

Grilled 1/2 Lobster 25

Steamed Baby Spinach 8

Add Combination

Yukon Gold Buttery Mashed Potatoes 8

Portion of Butterfish 18

FEATURED COCKTAILS

RumFire Mango Mojito

Frozen Blend of Koloa Light Rum, Mango Puree, Lime Sour, Mint 12

Smoke Marinated Rum-Hattan

Koloa Gold Rum, King's Ginger Liqueur, Cocchi Vermouth di Torino, Dash of Bitters 16

Coconut Presse

Koloa Coconut Rum, Coconut Water, Pineapple Splash, Hint of Lemon, Salted Rim 11

Ginger Smash

George Dickel #8 Sour Mash Whisky, Ginger Liqueur, Lime, and Lemon Juices, Simple Syrup, Fresh Mint, Orange Bitters 11

RumFire Signature Mai Tai

Old Lahaina Silver Rum, Passion Fruit, Honey, Orange Curacao, Lime and Pineapple Juice with Float of Old Lahaina Dark Rum 12

Kauai Old Fashioned

Ron Atlantico Reserva Rum, Simple Syrup, Fresh Lemon, Dash of Bitters, Splash of Water, Maraschino Cherry 12

SWEET TREATS

Flourless Chocolate Cake GF

Lappert's Dulce De Leche Ice Cream and Raspberry Coulis 10

Bruleed Cheesecake

Caramel Sauce and Strawberries 10

Bibingka Waffle 🍷

Caramel Sauce and Lappert's Green Tea Ice Cream 11

Ginger & Coconut Crème Brulee

Coconut Milk and Lemongrass 9

Pineapple Sorbet GF

Boba and Berries 9

Baked Kauai for Two

Coconut Ice Cream, Pineapple Cake, Lilikoi Cream Anglaise 15