

## 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

### Beet Stained Maui Nui Venison Tartare

65 Degree Egg, Red Onion, Sea Asparagus,  
Mango Dijon, Herb Baguette Soldiers 18

### Foie Gras Torchon

Papaya Butter, Luxardo Gastrique, Kauai Salt,  
Hawaiian Crostinis 16

### Coconut-Lemongrass 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 9

### \*North Shore Baby Romaine GF

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

### Japanese Pear Flatbread

Arugula, Macadamia Nuts, Gorgonzola,  
Parmesan 15

*Gluten free crust available upon request*

## MAINS

### Hawaiian Paella

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

### \*The Local GF

Locally Caught Fish, Local Farm Vegetables,  
Shiitake Mushroom Dashi 34

### 10 oz Dry Aged Makaweli Filet Mignon GF

Blue Cheese Mashed Potatoes, OK Farm Greens,  
Hamakua Mushrooms, Burgundy Shallots,  
Rosemary Demi 49

### Hamakua Mushroom Ravioli

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

### \*Misoyaki Butterfish

Rice Wine Chili Glazed, Veggie Fried Rice, Tobiko,  
Napa Cabbage, Sizzling Herb Oil 37

### Boneless Short Rib GF

Yukon Mashed Potatoes, Root Vegetables,  
Natural Braising Jus 32

### \*Crab Crusted Catch of the Day GF

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

### \*Wasabi Pea Crusted Ahi

Seared Rare, Sea Asparagus & Pear Slaw,  
Fire Cracker Rice, Chili Soy Reduction 36

**Entrée Flights Available** 2 - 46, 3 - 65, 4 - 80

## ENHANCEMENTS

Grilled Chicken 8

Steamed Baby Spinach 8

Grilled Shrimp 12

Sautéed Ali'i Mushrooms  
& Maui Onions 8

Butterfish 18

Yukon Gold Buttery  
Mashed Potatoes 8

Grilled Lobster Tail 20

## SWEET TREATS

### Baked Kauai for Two

Coconut Ice Cream, Pineapple Cake, Lilikoi Anglaise 15

### Flourless Dark Chocolate Torte GF

Macadamia Nut Soil, Lilikoi Sorbet 10

### Brûléed Cheesecake

Caramel Sauce, Strawberries 10

### Bibingka Waffle

Caramel Sauce, Lappert's Green Tea Ice Cream 11

### Ginger & Coconut Crème Brûlée

Coconut Milk, Lemongrass 9

### Pineapple Sorbet GF

Tropical Fruit Boba and Berries 9

## ASK ABOUT RUMFIRE'S \$40

### 3 COURSE PRIX FIXE

7:45PM-8:45 PM

## DAILY SPECIALS

### Tuesday

#### 10 oz Makaweli 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 Shank GF

Parmesan Polenta, Braised Kale, Green Apple  
Gremolata, Red Wine Jus 39

### Friday

Ask your Server About Tonight's Chef's  
Special Utilizing Tonight's Secret Ingredient  
With Koloa Rum MP

### Saturday

#### 3 Course Prime Rib Prix Fixe

-House Salad

-10 or 16 oz cut, Mashed Potatoes, Asparagus,  
Au Jus, Horseradish Cream

-Lappert's Local Sorbet 40/45

## FEATURED COCKTAILS

### RumFire Mango Mojito

Frozen Blend Cruzan Aged Light Rum, Mango Puree,  
Lime Sour, Mint, Served blended 12

### Smoke Marinated Rum-Hattan

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

### Fresh Squeezed Watermelon Martini

Ketel One Vodka, Fresh Watermelon Juice,  
St Germain, Lime 11

### RumFire Signature Mai Tai

Cruzan Premium Silver Rum, Passion Fruit, Honey,  
Orange Curacao, Lime and Pineapple Juice,  
Float of Whalers Dark Rum 12

### Mango Chi-Chi-Tini

Ciroc Mango, Coco Cream, Pineapple Juice 12

### Mountain Apple

Crown Apple, Ginger Beer, Lemon,  
Splash of Cranberry 12

### Kauai Old Fashioned

Ron Zacapa 23 Reserva Rum, Simple Syrup,  
Fresh Lemon, Dash of Bitters, Splash of Water,  
Luxardo Cherry, Served on the rocks 12

### Passion Fruit Mule

Ketel One Vodka, Lilikoi Puree, Lime,  
Ginger Beer 12

### Ginger Smash

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

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

