

EVENTS of HAWAII

SIGNATURE COCKTAILS

THE CLASSY LADY

A Double Pour of Locally Made Kō Hana Hawaiian Agricole Rum - KEA, Fresh Lime Juice & Sugar Cane Elixir. A classic for a Reason.

LILIKOI DAIQUIRI

Bright...Bold...Balanced... El Dorado 12-Year Demerara Rum, Passion Fruit, a Smidge of Yellow Chartreuse & Fresh Lime.

MAI TAI'D THE KNOT

The Unofficial Cocktail of Maui that honors the original. Real McCoy 3 Year Rum, Smith & Cross Navy Strength Copper Pot-Stilled Jamaican Rum, Passoã Passionfruit Liqueur, House Almond Syrup & Lime. Bright, Boozy & Delicious!

PELE'S FIRE

A Hawaiian Chili Peppah inspired cocktail, with just the right amount of fire. Kapena Hawaiian Chili Infused Tequila, House Made Pepper & Cilantro Agave, Fresh Lime, Pineapple Juice, and Orange Liqueur, perfectly paired with a Tajin Rim for that extra little kick.

HULA GIRL

Looking for something fun? Locally Made Hapa Coconut Vodka and Hup Ube Syrup, topped with House Champagne, poured over crushed ice with a dash of edible sparkles, perfectly accented with a Toasted Coconut & Local Honey Rim.

HALEAKALA SUNSET

Salty...Sweet...Sour...Li Hing Mui has it all! Kapena Li Hing Mui Infused Tequila, Locally Made Hup Calamansi Sour, Dry Curacao, Fresh Lime, Orange Juice, and a Pinch of Salt, accented with a Li Hing Mui Salted Rim. Enjoy this drink during cocktail hour for an extra surprise...



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A DROP IN THE OCEAN

An island twist on a beloved classic. Empress Gin, House Champagne, Fresh Lemon Juice, House Made Simple Syrup & a few drops of Addiction Mixology InstaFoam takes this classic to the next level.

Kō FASHIONED

In Maui Rum is King. Diplomático Reserva Exclusiva Aged Rum, House Made Demerara Gum Syrup & Bittermens 'Elemakule Tiki Bitters, accompanied by a sugar stick. The Kō Fashioned evolves with every sip.

