

KŌLOA RUM
CŌTM



PREMIUM HAWAIIAN RUM

kaua'i • hawai'i

*Taste
the Spirit
of Aloha*



A DRINK IS NOT JUST
A DRINK WHEN IT
REFLECTS THE HISTORY
& FLAVOR OF A PLACE

Kaua'i is the natural home for the Kōloa Rum Company. Sugarcane came to Hawai'i by ancient Polynesian voyagers in their migration from the South Pacific. Commercial sugar production operations in Hawai'i was first established in the town of Kōloa in 1835. The initial harvest in 1837 produced two tons of raw sugar, and talking story with old timers reveals that rum production began around this time as well. The legacy of sugar and rum in Hawai'i lives on today through Kōloa Rum.



AWARD - WINNING RUMS

Distilled in a vintage copper-pot still, using only the finest local ingredients. Hawaiian cane sugar, pure mountain rainwater and much Aloha come together to produce single-batch rums with remarkably rich flavors and smoothness that capture the essence of the Garden Isle. Kōloa Rum Company was founded to create world-class Hawaiian Rum. We were the first distillery to be licensed on the island of Kaua'i, where sugarcane production has been a traditional way of life. Our first batch of Premium Hawaiian Rum was distilled and bottled in September 2009, which coincided with the opening of our Tasting Room and Company Store at Kilohana Plantation in Lihue. Come, taste the history and Aloha spirit of Kōloa Rum today!

SIMPLE INGREDIENTS

Kōloa Rum is a single-batch, craft distiller and bottler. We carefully and skillfully handcraft our rums from the finest sugarcane and the pure, abundant water of Kaua'i, Hawai'i. Pristine rainwater from Mount Wai'ale'ale and the nearby mountain peaks and rainforest is captured and slowly filtered through volcanic strata before finally reaching vast underground aquifers. Kaua'i water imparts its own unique taste and "mouth feel" that perfectly complements Kōloa Rum. This, combined with the "tall cane" sugarcane, results in our truly unique and delicious Kaua'i White, Gold, Dark, Spice, Coconut, Coffee and Aged Rums, as well as ready-to-drink Mai Tai, Rum Punch and Pineapple Passion products.

AWARDS & ACCOLADES

KAUA'I RESERVED AGED RUM

Gold Medal
Miami Rum Renaissance Festival
2018

Bronze Medal
American Distilling Institute
2018

Garden Island Newspaper's
Best Kaua'i Made Product
People's Choice Award
2016

WHITE RUM

Bronze Medal
American Distilling Institute
2018 & 2017

Gold Medal
Miami Rum Renaissance Festival
2016

Bronze Medal
San Francisco
World Spirits Competition
2012

Bronze Medal
Polished Palate International
Rum Competition
2010

GOLD RUM

Gold Medal
Miami Rum Renaissance Festival
2016 & 2014

Double Gold Medal
Wine & Spirits Wholesalers of
America Competition
2015

Silver Medal
San Francisco World Spirits Competition
2012

Silver Medal
Polished Palate International
Rum Competition
2010

DARK RUM

Bronze Medal
American Distilling Institute
2018 & 2017

Gold Medal
Miami Renaissance Festival
2016, 2014, 2011 & 2010

Silver Medal
Miami Rum Renaissance
Consumer Rum Jury Awards
2016

Silver Medal
Wine & Spirits Wholesalers of
America Competition
2015

Bronze Medal
San Francisco World Spirits
Competition
2012

Gold Medal - Best in Class
Miami Renaissance Festival
2011

Silver Medal
Polished Palate International
Rum Competition
2010

SPICE RUM

Double Gold
San Diego International
Spirits Competition
2018

Silver Medal
Wine & Spirits Wholesalers
of America Competition
2018

Gold Medal
Miami Rum Renaissance Festival
2016

Silver Medal
Wine & Spirits Wholesalers
of America Competition
2015

Silver Medal
San Francisco World
Spirits Competition
2012

Bronze Medal
Miami Rum Renaissance Festival
2011

COCONUT RUM

Gold Medal
Wine & Spirits Wholesalers
of America Competition
2018

Bronze Medal
American Distilling Institute
2018

Gold Medal
Miami Rum Renaissance Festival
2016

Gold Medal – Best in Class
Miami Rum Renaissance Festival
2014

COFFEE RUM

Double Gold Medal
Wine & Spirits Wholesalers
of America Competition
2018

Double Gold Medal
Miami Rum Renaissance Festival
2018

Bronze Medal
American Distilling Institute
2018

Gold Medal
Miami Rum Renaissance Festival
2016

ACCOLADES

Designated Hawaii Manufacturer
1st Annual Presidential Proclamation
of Made in America
The White House, Washington, DC
2017

Kaua'i County Small Business
Person of the Year
Small Business Administration
April 2016

Trip Advisor
Certificate of Excellence
2016, 2015 & 2014

Pacific Business News – Fastest 50
Growing Small Business in Hawai'i
2015, 2014, 2013 & 2012

The Distilled Spirit in Hawai'i
Playboy.com
Kōloa Rum's Kaua'i Dark Rum
June 2015

Hawai'i Magazine Readers' Choice
Best Hawai'i-Made Liquor
Liqueur or Spirit
2018, 2016, 2015 & 2014

Allegiant Air Debuts
Kōloa Rum on Board
May 2013

Hawai'i's Best Local Rum
Honolulu Magazine
Kōloa Rum Kaua'i White Rum
March 2013

Kaua'i County Exporter of the Year
Small Business Administration
February 2013

Hawaiian Airlines
Debuts Kōloa Rum on Board
August 2012

Local Hero Award
Beverage Artisan
Edible Hawaiian Islands Magazine
2016, 2012 & 2010

12 BARREL SELECT

KAUA'I RESERVE AGED HAWAIIAN RUM

Twice Distilled

Kaua'i's award-winning Kōloa Rum has come of age! Our Kaua'i Reserve 12-Barrel Select Hawaiian Rum is artfully crafted in single batches, distilled from the finest Hawaiian sugarcane, then carefully aged for at least 3 years in select charred American white oak barrels at our distillery in Kalaheo, Kaua'i. The 12-barrel batch yields approximately 3,500 bottles, each of which is carefully inspected and numbered to ensure our Kaua'i Reserve Rum is of the highest quality, distinctly different, and uniquely Hawaiian.

Appearance: Pours elegantly from the bottle with a warm golden hue.

Nose: A bouquet of mellow oak, orange peel and toasted vanilla.

Taste and Finish: Remarkably smooth on the palate with a subtle sweetness that quickly swells to a crescendo of rich and complex flavors that linger throughout the exceptionally clean finish.





THE ORIGINAL KŌLOA KAUA'I WHITE RUM

Twice Distilled

40% ABV/80 Proof. Kōloa White Rum is made from the mash of raw Cane Sugar, distilled in an impressive vintage 1,210 gallon steam-powered copper pot still and cut with filtered water from the ancient Mount Wai'ale'ale.

Appearance: Crystalline and brilliantly clear with a profound and cloying viscosity on the glass

Nose: Very clean upon the first try leading into subsequent passes across the nose that open up to light pikake, white cotton candy and Meyer Lemon pith with a hint of fresh Kalamansi.

Taste and Finish: The Cloying on the glass translates nicely to an upfront cotton candy and very smooth rich, yet dry raw sugar finish with hints of marzipan and a dash of dried candied ginger.



THE ORIGINAL KŌLOA KAUA'I GOLD RUM

Twice Distilled

40% ABV/80 Proof. Kōloa Gold Rum is made from the mash of raw Cane Sugar, distilled in an impressive vintage 1,210 gallon steam-powered copper pot still and cut with filtered water from the ancient Mount Wai'ale'ale.

Appearance: A vibrant golden-hued rum with wonderful and surprisingly deep viscosity on the glass with shimmering light golden legs that run slowly and deliberately down the inside of the glass.

Nose: Initially starts off with a rich caramel with wafts of butter toffee and light hints of Amaretto and freshly roasted macadamia nuts.

Taste and Finish: This soft and candy-like gold rum, presents itself boldly with no pretenses other than to be a gold rum that tastes good. The mouth feel is viscous with an upfront caramel blast that finishes with vanilla, light macadamia nut brittle and toasted almond.



THE ORIGINAL KŌLOA KAUA'I DARK RUM

Twice Distilled

40% ABV/80 Proof. Kōloa Dark Rum is made from the mash of raw Cane Sugar, distilled in an impressive vintage 1,210 gallon steam-powered copper pot still and cut with filtered water from the ancient Mount Wai'ale'ale.

Appearance: This dark rum is a genuinely deep chocolate brown that rolls with a cloying viscosity around the glass, developing into thick slowly rolling light black coffee colored legs.

Nose: This dark rum has a robust vanilla nose that envelopes the glass perimeter. Upon closer whiffs of this aromatic vanilla behemoth, subtler notes of dark, semi-sweet chocolate, fresh brewed espresso and chocolate cupcakes round out the olfactory experience.

Taste and Finish: This vanilla driven dark rum sings from the nose to the glass exactly as it presents itself, with robust flavors of vanilla, dark, semi-sweet chocolate and lightly finished with espresso. All encompassed within a dry, highly flavorful dark rum.



THE ORIGINAL KŌLOA KAUA'I SPICE RUM

Twice Distilled

44% ABV/88 Proof. Kōloa Spice Rum is made from the mash of raw Cane Sugar, distilled in an impressive vintage 1,210 gallon steam-powered copper pot still and cut with filtered water from the ancient Mount Wai'ale'ale.

Appearance: This spice rum is a majestic tawny color with hues of golden rich heather, much lighter in the cloying viscosity than the other expressions of Kōloa Rums, probably due to the higher ABV. at 44%. The legs are thin and evenly expressed around the glass.

Nose: The first light sniff pleasantly presents light cola, muted cinnamon and cacao flavors, leading into baked baklava, honey and freshly chopped walnuts on subsequent passes.

Taste and Finish: This spice rum is dry and crisp on the palate, with upfront spices showing exactly like the nose, with the additional flavors of deeply cooked caramel and a light finish of sarsaparilla.

Additional Tasting Notes: Kōloa Spice Rum is an adult's version of the overly sweet spice rums typical in the market. We recommend trying it in a classic rum swizzle or in your everyday spice rum and coke.



THE ORIGINAL KŌLOA KAUA'I COCONUT RUM

Twice Distilled

40% ABV/80 Proof. Kōloa Coconut Rum is made from the mash of raw Cane Sugar, distilled in an impressive vintage 1,210 gallon steam-powered copper pot still and cut with filtered water from the ancient Mount Wai'ale'ale.

Appearance: Kōloa Kaua'i Coconut Rum presents itself as a white rum with a hint of Chantilly green opalescence, even and thick viscosity, and well-defined, sparkling white legs.

Nose: Intense coconut aromatics with light hints of roasted coconut and pina coloda undertones.

Taste and Finish: The initial taste is quizzically dry, probably from the pleasant 80 Proof that Kōloa has kept the rum at, which then leads to the wonderful flavor of baby coconut flesh at the front of the palate. The spirit finishes with light toasted coconut and hints of fresh lime zest and the slightest bit of caramelized pineapple.



THE ORIGINAL KŌLOA KAUA'I COFFEE RUM

Twice Distilled

34% ABV/68 Proof. Kōloa Coffee is made from the mash of raw Cane Sugar, distilled in an impressive vintage 1,210 gallon steam powered copper pot still and cut with filtered water from the ancient Mount Wai'ale'ale. The spirit itself is a collaboration between the Kaua'i Coffee Company and Kōloa Rum Company.

Appearance: This spirit pours and looks like a rich cup of coffee with a deep brown opaque hue surrounded by a light mahogany meniscus. Several swirls in the glass reveal a hint of real coffee particulate that gather in the slow running amber kissed legs.

Nose: Freshly ground and brewed Arabica and Robusta Beans with the sweet smell of molasses and rich, dark chocolate undertones kissed with a touch of Lilikoi.

Taste and Finish: This intensely rich coffee flavored rum is slightly lower in ABV, which facilitates the amazingly complex flavors. The initial sip is a robust espresso coffee balanced with white cane sugar. It initially presents as a well-crafted espresso cocktail and then it's back to a dry finish of light vanilla, hints of chocolate and that great coffee flavor that is only achieved by a great barista. Second and third sips present hints of tropical fruit, hazelnut and stone fruits in the finish. This is a remarkable spirit.



KŌLOA RUM READY TO DRINK PRODUCTS

Blended & Bottled on the Island of Kaua'i

HAWAIIAN RUM PUNCH

Essences of tropical passion fruit, orange, guava puree and pure Hawaiian Cane Sugar are perfectly blended with our Kaua'i White Premium Hawaiian Rum to make this a light and refreshing cocktail.

Kōloa Rum Punch Cocktail is bottled at 10%ABV/20 Proof

HAWAIIAN MAI TAI COCKTAIL HAWAIIAN

The classic Mai Tai Cocktail blends our Kaua'i Gold Premium Hawaiian Rum and our authentic Hawaiian Kukui Mai Tai Mix. This perfect pairing delivers a fresh and enjoyable higher-proof, ready-to-drink cocktail.

Kōloa Mai Tai Cocktail is bottled at 17% ABV/34 Proof

PINEAPPLE PASSION RUM COCKTAIL

A refreshing cocktail blended with our Kaua'i White Premium Hawaiian Rum, pineapple and passion fruit puree. Truly an endless summer delight.

Kōloa Pineapple Passion Rum Cocktail is bottled at 10% ABV/20 Proof

– KŌLOA – RUM, RUM EVERYWHERE!



Enjoyed through the ages by everyone from sailors to famous writers, rum is a universally loved spirit. And Kōloa Rum has been developing a loyal clientele all across the country and around the world.

Tasting Room Sales by Customer ZIP Code.

CLASSIC & INNOVATIVE

*Whatever the mood, there's a Kōloa Rum that will bring
a welcome depth and smoothness to your cocktails.*



BEE STING ON THE LANAI

*By Curren Mizumoto
(2017 Kaua'i's Best Bartender)*

- 1.5 oz. Kōloa Kaua'i Reserve Aged Rum
- 1 oz. Fresh Lime Juice
- .5 oz. Simple Syrup
- 1 oz. Honey

Muddled Blueberry and Cucumber.



RUSSIAN RUM SLINGER

By Keoki's

- 1.5 oz. Kōloa Coconut Rum
- 1.5 oz. Kōloa Coffee Rum
- Half & Half or Coconut Milk

Pour ingredients over ice in an old fashioned glass. Top with half-and-half.



HAWAIIAN MULE

By Shanna Schad

- 2 oz. Kōloa Gold Rum
- 2 tbsp. Roasted Pineapple, Diced
- 3-4 Mint Leaves, Chopped
- 1 oz. Kalamansi Juice
- 2-3 oz. Ginger Beer



SPICED PINEAPPLE RUM PUNCH

By Shanna Schad

Batch Recipe:

- 1 cup Kōloa Spice Rum
- .5 cup Kōloa White Rum
- 2.5 cup Fresh Pineapple Juice
- 1 cup Fresh Orange Juice
- .5 cup Lime Juice
- Few Drops Citrus Bitters
- 1 cup Ginger Ale
- 1 cup Lemon Lime Soda
- Simple Syrup
- Cinnamon Sugar for Rim
- Pineapple Wedge for Garnish



KŌLOA RUMTINI

By Rea Hiramoto

- 1 oz. Kōloa White Rum
- 1 oz. Kōloa Dark Rum
- Splash Orange Juice
- Splash Pineapple Juice
- Agave Syrup to Taste

Combine ingredients in a cocktail shaker with ice. Shake well. Strain into a martini glass.



KŌLOA COCONUT LAVENDER DAIQUIRI

By Joel Downs

- 1.5 oz. Kōloa Coconut Rum
- .75 oz. Lavender Simple Syrup
- .5 oz. Pineapple Juice
- .5 oz. Fresh squeezed Lime Juice

Lavender simple syrup: boil 1 cup of water and add 3 tbsp. lavender blossom. Stir in 2 cups of sugar and dissolve. Allow mixture to cool and strain.



LIME THYME SMASH

By Jensen Sipe

- 1 Fresh Lime - Squeezed into Glass
- 3-4 Sprigs of Fresh Thyme
- 2 oz. Kōloa White Rum
- Splash Fresh Lime Juice
- .75 oz. House-Made Simple Syrup

Muddle/smash all ingredients. Add ice. shake, strain and garnish with a thyme sprig. Enjoy.



HAWAIIAN KUKUI MAI TAI

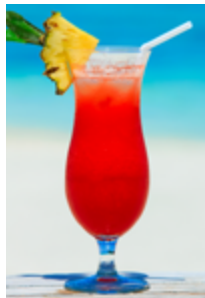
- 1 oz. Kōloa White Rum
- 3 oz. Kukui Mai Tai Mix
- 1 oz. Orange or Pineapple Juice
- 1 oz. Kōloa Dark Rum

Fill a glass with ice. Combine first three ingredients, float dark rum on top.

KŌLOA RUM COCKTAILS

Rediscover classic recipes or try something new and exciting.

Please visit koloarum.com for more recipes.



BLACKBERRY RUM SHRUB

- 2 oz. Koloa Dark Rum
- .5 oz. Shrub Syrup
- 3 oz. Club Soda or Seltzer

KŌLOA PINA COLADA

By Helena Tiare Olsen

- 2 oz. Kōloa Coconut Rum
- 2 oz. Coco Lopez Cream of Coconut
- 2 oz. Pineapple Juice
- 1 cup Crushed Ice

Combine ingredients and blend or shake well. Pour into a suitable glass with crushed ice cubes if needed. Garnish with a pineapple wedge and cherry.



POIPU COOLER

By Hoku Gordines

- 1.5 oz. Kōloa Spice Rum
- .5 cup Fresh Mint
- .5 Lime, Squeezed
- 1 oz. Club Soda

Muddle ingredients together. Add ice to fill glass.

- 3 oz. Pineapple Juice
- 1 oz. Cranberry Juice to Float



KŌLOA VANILLA CRÈME SODA

By Ryan Sanford & Joel Downs

- 1.5 oz. Kōloa Dark Rum
- 1 can Vanilla Crème Soda

Fill highball glass with ice and rum. Top with soda to taste.



NIRVANA

By Laurie Shibao

- Fresh Pomegranate
- Splash of Lilikoi
- 1.5 oz Kōloa Kauai Reserve Aged Rum
- .5 oz Lime Sour
- Squeeze Lemon
- Fresh lemon curls as a garnish

KŌLOA MOCHA RUMTINI

By Paul Artrip

- 2 oz. Kōloa Coconut Rum
- 2 oz. Unsweetened Coconut Water
- 2 oz. Kōloa Coffee Rum
- 1 oz. Crème de Cacao

Combine ingredients in a cocktail shaker with ice. Shake well. Strain into a martini glass.



TRADE WIND BREEZE

- 1.5 oz. Kōloa Coconut Rum
- 4 oz. Orange Juice
- 1 oz. Cranberry Juice

Combine ingredients in a cocktail shaker. Pour over ice into a suitable glass.



HI-C

*By Curren Mizumoto - The Lanai
(Kaua'i's Best Bartender)*

- 10-12 Fresh blueberries
- 1 Wheel of Fresh Lime
- 1 Wheel of Fresh Orange
- 3-4 Leaves of African Blue Basil

Add ice and muddle all ingredients together.

- 2 oz. Kōloa White Rum
- 1 oz. Dry Curacao
- 1.5 oz. Orgeat
- 1 oz. Fresh Lime Juice
- Kōloa Dark Rum Float

Shake & strain. Garnish with African Blue Basil and fresh lime wedge.





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