

PUA 'ALA



PUA 'ALA \$21

Waikulu Silver Agave Spirit, Grapefruit juice, Hibiscus syrup, Lime juice, Hibiscus orange zest salt rim

Recipe:

Waikulu Silver	2oz
Grapefruit Juice	1oz
Hibiscus Syrup	.75oz
Lime Juice	.5oz

Assembly: In a shaker tin filled with ice add Waikulu silver, grapefruit juice & syrup. Shake vigorously. Rim a bucket glass on one side with hibiscus orange zest salt. Fill bucket glass with crushed ice & strain shaker contents over ice. Garnish with lime wheel.

Hibiscus Syrup: The syrup is made in-house using simple syrup, dried hibiscus flowers, fresh orange fruit. The ingredients are steeped. Once cooled the mixture is strained and then blended with Hawaiian Chilis from our garden.

Waikulu Agave Spirit: This is a small upcountry Maui distillery. It's a six person operation who do everything from growing the agave to bottling the spirit on site.

It's called an "agave spirit" rather than tequila because it is not made in Jalisco, Mexico.

What does Pua 'Ala mean? It means fragrant flower.