

CANE & CANOE



The spirit world is not unlike the world of wine - there are classic regions and traditional methods of production that account for so many familiar brand names seen behind the bar. In recent times, more adventurous and progressive endeavors in spirit-making have been made in not-so-traditional locales with newer methods of distillation and production. The history of any given spirit - its terroir, its ingredients, and the distiller's intention - are all essential in understanding what's in the bottle. As with wine, it is quite possible to produce thousands or millions of bottles annually of good quality liquor. However, something keeps bringing us back to the unique, the artisanal, and the hand-crafted. Certain spirits, the ever popular vodka in particular, can be made in massive, premium quantities and still satisfy the tastes of its fans. Other spirits are limited by the constraints of expensive and patient barrel aging that allow for only small quantities to be available at any given time.

Other spirits are not designed for such careful admiration but have gained a different kind of appreciation in today's mixed drinks. At Cane & Canoe, we use many spirits born on Maui and marry them with local, seasonal, and organic produce. For those who like their liquor straight, every spirit available at our bar is described in the following pages. You will find many rare and exceptional offerings within each spirit group. We hope that these selections enhance your experience with us - please feel free to ask for guidance or suggestions.

Cheers



CANE & CANOE BAR MENU

Snacks

- House Soft Pretzels, classic cheese sauce, assorted mustards 15
- Blistered Shishito Peppers, hawaiian sea salt 10
- Charred Brussels Sprouts, macadamia nut, horseradish 12
- Teriyaki Wings, sesame, pickled cucumber, shaved radish 16
- Bluejack National Wings, spicy buffalo sauce, buttermilk herb dressing 16
- Goat Cheese Tempura, roasted beets, lilikoi, arugula, orange 19

Seafood & Raw Bar

- Hamachi Poke Tacos, mac nut slaw, avocado mousse, crispy wonton 24
- Limu Tuna Tartare, avocado, onion, ginger, sesame, soy, grilled bread 24
- Smoked Fish Pate, pickled shallots, shaved celery, toasted sourdough 16
- Oysters on the Half Shell (6) 30
- Chilled Kauai Prawns (6) 30
- Seafood Tower, lobster, tuna poke, oysters (6), kauai prawns (6) 110
- Additional oysters & prawns 5 each
- chilled seafood served with traditional cocktail sauce, mignonette, yuzu aioli*

Salads & Sandwiches

- Kumu Farms Organic Greens, shaved market vegetables, wasabi-pea romesco poached asian pear vinaigrette 16
- Chicory & Hearts of Palm, green mango, grilled radicchio, avocado warm croutons, mango dressing 18
- add chicken 7 or shrimp 12*
- Kona Lobster Roll Sliders, crème fraiche, lemon, fine herbs hawaiian sweet bread, maui potato chips 32
- Wagyu Burger, kamuela tomato, butter lettuce, red onion brioche bun, house fries 22
- Add: cheese, local mushrooms, bacon, avocado or fried egg 2 each*

ISLAND-INSPIRED COCKTAILS

Kamuela Fizz

hendrick's gin, lime, fresh cucumber, mint, soda, up
17

Pulelehua

blanco tequila, aperol, fresh pink grapefruit, agave, rocks
16

Lavender Fields

vodka, cointreau, lemon, local upcountry lavender, up
16

Toes in the Sand

blanco tequila, cointreau, maui lilikoi, fresh lime, rocks
16

MODERN COCKTAILS

Cherry Blossom

mount gay 'montage blend' aged rum, vanilla, star anise, cherry, large cube
19

Radcliffe

bulleit rye whiskey, yellow chartreuse, carpano antica, absinthe, large cube
19

Early Evening

mezcal, blanco tequila, yellow chartreuse, lychee, large cube
17

Negroni, Revised

plymouth gin, carpano antica, cardamro amaro, rocks
18

CLASSIC COCKTAILS

Kapalua Butterfly

1978 *Kapalua Bay Hotel-Kapalua, Hawaii*
dark rum, orange, pineapple, coconut, fresh citrus, blended
16

Mai Tai

1944 *555 California St.-San Francisco, California*
white rum, dark rum, orange curaçao, orgeat syrup, fresh lime
16

Vesper

*The drink was invented and named by Ian Fleming in the
1953 James Bond novel Casino Royale*
gin, vodka, lillet
17

Caipirinha

1918 *Bar Unknown- Sao Paulo Brazil*
cachaça, lime, raw cane sugar
16

Sazerac

1838 *The Merchants Exchange Coffee House- New Orleans, Louisiana*
cognac, absinthe, sugar cube, peychaud's bitters
17

Aviation

1916 *Hotel Wallick- New York, New York*
gin, lemon juice, maraschino liqueur, crème de violette
16

Hemingway Daiquiri

1938 *El Floridita- Havana Cuba*
white rum, grapefruit juice, lime juice, maraschino liqueur, gomme
16

WINES BY THE GLASS

BUBBLES

Glass / Bottle

Cava: Avinyó , <i>Brut Reserva</i> , Penedès, Spain NV	14 / 56
Sparkling: Montage Cuvee , <i>Brut</i> , Sonoma County, California NV	14 / 56
Champagne: Veuve Cliquot , <i>Yellow Label</i> , Reims, France NV	28 / 116

WHITE

Sauvignon Blanc: Dog Point , Marlborough, New Zealand 2014	17 / 68
Riesling: Kung Fu Girl , Washington State, 2014	14 / 56
Gruener Veltliner: Loimer , Kamptal, Austria 2014	16 / 64
Chardonnay: Brewer Clifton , Santa Rita Hills, California	20 / 80
Chardonnay: Far Niente , Napa Valley, California 2014	26 / 104

ROSÉ

Grenache: Hecht & Bannier , Cotes de Provence, France 2015	16 / 64
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RED

Pinot Noir: Melville Estate , <i>Montage Cuvée</i> , Sta. Rita Hills 2014	26 / 99
Merlot: Twomey , <i>Silver Oak</i> , Napa Valley, California	25 / 100
Syrah: Nicolas Badel , St. Joseph, France 2013	20 / 80
Cabernet Sauvignon: Viña Cobos , <i>Felino</i> , Mendoza, Argentina 2014	18 / 72
Cabernet Sauvignon: Faust , Napa Valley 2012	35 / 135

BEER, CIDER & SAKÉ

CRAFT DRAUGHT

Stone IPA <i>Stone Brewing Company, Escondido, CA</i>	12oz	10
White Rascal <i>Avery Brewing, Boulder, CO</i>	12oz	9
Seasonal Draught <i>please inquire for current selection</i>		

HAWAIIAN-MADE

Bikini Blonde Lager <i>Maui Brewing Company</i>	12oz	8
Big Swell IPA <i>Maui Brewing Company</i>	12oz	8
Coconut Porter <i>Maui Brewing Company</i>	12oz	8

BOTTLES & CANS

Ballast Point Brewing Co. San Diego, CA - Pineapple Sculpin	12oz	14
Bear Republic Brewing Co. Healdsburg, CA - Hop Rod Rye	12oz	10
Bruery Terreux Placentia, CA - Saison Rue	750ml	40
Great Divide Brewing Co. Denver, CO - Yeti Imperial Stout	12oz	14
Port Brewing Co. San Marcos, CA - Shark Attack Double Red Ale	22oz	28
Refuge Brewery Temecula, CA - Blood Orange Wit	16oz	10
Stone Brewing Co. Escondido, CA - Delicious IPA (low gluten)	12oz	9
Oskar Blues Lyons, CO - Dales Pale Ale	12oz	9
Coedo Brewery Saitama, Japan - <i>Beniaka</i> Sweet Potato Lager	330ml	15
Kiuchi Brewery Ibaraki, Japan - <i>Hitachino Nest</i> White Ale	330ml	14

CIDER

Anthem , Salem, Oregon, NV*	375ml	9
Wandering Aengus , Bloom, Hood River, Oregon 2014*	500ml	16
Isastegi , <i>Sagardo Naturala</i> , Gipuzkoa, Spain 2013*	375ml	16
Bordatto Etxaldea , <i>Basandere</i> , Irouléguy, France 2013*	750ml	38

SAKÉ

Tozai , <i>Snow Maiden</i> , Junmai Nigori, Kyoto*	330ml	22
Asamai Shuzo , <i>Ama No To (Heaven's Door)</i> , Tokubetsu Junmai, Akita*	330ml	34

* gluten free

NON-ALCOHOLIC CREATIONS

If you don't drink alcohol, there's no reason to fret: you can still enjoy the sweet pleasures of a refreshing cocktail (er, mocktail) sans the added booze by indulging in one of the myriad drink combinations made with sparkling water, flavored soda, fresh juices, and simple herb & fruit-distilled syrups. Looking for a bit more of a buzz? We've suggested our favorite spirit to add some extra octane to your libation.

Cha-Cha Cherry Lime*

cherry juice, cherry bitters, lime, seltzer

*contains small amount of alcohol from bitters

9

suggested spirit: vodka

Spa Day

local kamuela cucumber, mint, lime, soda

9

suggested spirit: gin

Sans Mule

house made ginger beer, local lime, seltzer

9

suggested spirit: bourbon

Ombé Grapefruit

pink grapefruit juice, lemon lime soda, house made grenadine

9

suggested spirit: tequila

WHISK(E)Y

Whisky or whiskey is made from fermented grain mash. Grain varieties include maize (corn,) rye, barley and wheat. Bourbon's mash is 51% maize; rye's is 51% rye. Irish whisky is produced only in Ireland and barrel aged for 3 years. Scotch whisky is distilled in Scotland with peat smoke to treat the malt, hence the distinctive smoky flavor. The five regions for whisky production in Scotland are Highland, Lowland, Islay, Speyside and Campbeltown.

"They say some of my stars drink whiskey, ... I have found that ones who drink milkshakes don't win many ball games."

– Casey Stengel, New York Yankees Manager (1949 to 1960)

AMERICAN WHISKEY

		PROOF	
Elijah Craig	12 Years Old	94	16
Angels Envy	Rye	127	18
Gentleman Jack		80	17
Jack Daniel's		80	13
Knob Creek	9 Years Old	100	14
Maker's Mark		90	14
Woodford	Reserve	90.4	16
Basil Hayden's	8 Years Old	80	17
Bulleit	'95' Rye	95	15
Bookers	7 Years Old	121	18
E.H. Taylor Jr.	Barrel Proof	129	19
George T Stagg	Stagg Jr.	134.4	16
Sazarac	Straight Rye	90	16

CANADIAN WHISKY

Crown Royal			13
Seagram's	Seven		13

IRISH WHISKEY

Jameson's			13
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BLENDED SCOTCH WHISKY

The success of blended whiskies in general can be attributed mainly to the economics of production. The practice of blending inexpensive, young grain whiskies, traditionally coming from the lowlands, with inexpensive, more complex malt whiskies makes for better profits. The malt whiskies are purchased at the stage when they're ready to drink but are blended instead. There might be dozens of kinds of whiskies in any given blend but the higher the quantity of single malt, the more complex and intense the blend would be. The first successful blenders are names that still appear on store shelves today. In the early 18th century in England, cognac was preferred because of its refined flavor and consistency which was quite unlike scotch whisky available in those days.

Blended scotch was first an attempt to mimic cognac using local spirits. There is a common saying in the world of making certain spirits: "Distilling is a science. Blending is an art." This applies to cognac and blended whisky in particular in which so many spirits of such distinctive flavor profiles, aromatics, and costs must be married to produce a product that is consistent in every bottle.

Chivas Regal	12 Years Old	13
Dewar's	12 Years Old	15
Johnnie Walker Red		15
Johnnie Walker Black		17
<i>All of the forty or so single malts blended into black label are at least 12 years old and help to create this smooth smoky classic with a fruity nose and long finish.</i>		
Johnnie Walker Blue		72
<i>Only the oldest and rarest single malts are used in this blend of 16 malts and it might best be described as having all the aspects of a Walker whisky but even more complex.</i>		

SINGLE MALT SCOTCH WHISKY

HIGHLANDS

The Highlands region encompasses a huge part of Scotland and is home to most of its distilleries and certainly its most famous. Even in Speyside, where over half of the distilleries in Scotland exist in an area about the size of Napa Valley, there are huge stylistic differences. The Speyside single malts are certainly the sweetest of all, though the weight and body is not uniform throughout. The use of different types of barrels takes a central role in whisky production here, and these whiskies have great ageability. Speyside produces the most highly perfumed of all malts (uber-peated ones excluded) which can release a spectrum floral and fruit aromas that mingle with varying degrees of peat and wood influence. There are many water sources running through this region and the characteristics that each imparts to its whisky are unique.

HIGHLANDS

Aberfeldy	12 Years Old	16
Oban	14 Years Old	16
Macallan	12 Years Old	21
Macallan	Fine Oak, 15 Years Old	32
Macallan	18 Years Old	61
Macallan	25 Years Old	171
Macallan	Reflexion, 1824 Master Series	275

SPEYSIDE

Aberlour	12 Years Old	17
Glenfiddich	15 Years Old	17
Glenfiddich	18 Years Old	23
Glenlivet	12 Years Old	15

CAMPBELTOWN

During the 18th century, there were three dozen distilleries in the Campbeltown region. Now there are only two, with a third about to reopen soon. The area has been known to produce some of most complex and intricately balanced whiskies from all of Scotland. Campbeltown exists on an exposed, coastal location only 20 miles southeast of Islay and the ocean makes itself known in the local spirits.

Springbank	12 Years Old	31
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SINGLE MALT SCOTCH WHISKY

ISLAY

If any scotch whisky tastes like a particular place like no other on earth, it's an island single malt. Peat and the ocean dominate each whisky, though the level of sweetness will vary from bone dry to medium sweet. There are seven distilleries on the island of Islay and the southern three (Ardbeg, Lagavulin, and Laphroaig) dry their barley over heavily peated fires and make their distiller's beer from and cut their spirit down with the brownish water that has run over the peat that covers the whole island.

Lagavulin	16 Years Old	25
Laphroaig	10 Years Old	17

JAPANESE WHISKY

So how did Japanese whisky come to be? Though it may have started with America, the early Japanese distillers' road eventually led to Scotland. Up until 1853, Japan had spent the previous two centuries intentionally cut off from the western world. In 1636, the Tokugawa Shogunate ceased all trade with the west—with the exception of a small Dutch outpost on an island in Nagasaki's harbor. For the next 217 years, Japan had very little contact with the world beyond their immediate neighbors. That all changed in 1853, when American Commodore Matthew Perry steamed into Tokyo Harbor with four state-of-the-art gunships and essentially demanded that Japan open itself up for trade.

So what does this have to do with whisky? One of the gifts the American Commodore left behind was a 110-gallon barrel of whiskey. Naturally, it was delicious, but the Japanese realized they had no idea how to recreate it. In the early 1900s, a young chemist named Masataka Taketsuru traveled to Scotland to learn the trade. He attended the University of Glasgow in 1918, and eventually managed to find work at a handful of Scottish distilleries. There, he meticulously recorded every aspect of the distilling process. His notes would provide the foundation for Japan's whisky industry.

Hakushu	12 Years, Single Malt	23
Hibiki	12 Years, Single Malt	26
Hibiki	Harmony, Blended	23
Yamazaki	12 Years, Single Malt	29

VODKA

Vodka's light and clean taste allows the cocktail to take on the flavors of the mixers as opposed to the sharpness of alcohol. The word "vodka" was first found in 1405 in Polish documents and originates from the Russian word for water "voda".

The quality and choice of the water used to cut the spirit before the final process of filtration has led many to argue that the water is more essential to the uniqueness of the vodka than the initial mash of wheat, rye, potatoes, corn, sugar cane or pineapple.

"This drink has a magical power. It strengthens the weak, and revives those who have fainted."

– Carlos Linnaeus, Vodka in the Hands of a Philosopher

				MARTINI
Belvedere	Poland	Rye	15	18
Chopin	Poland	Potato	15	18
Grey Goose	France	Wheat	15	18
Grey Goose L'Citron	France	Wheat	15	18
Grey Goose L'Poire	France	Wheat	15	18
Ketel One	Holland	Wheat	14	17
Stolichnaya	Russia	Wheat	13	16
Stoli Vanil	Russia	Wheat	13	16
Sobieski	Russia	Wheat	12	15
Tito's	Austin, Texas	Corn	13	16
Ocean	Maui, Hawai'i	Sugar Cane	14	17
Pau	Maui, Hawai'i	Pineapple	13	16

GIN

Originally from Holland, gin became popular in England after the government allowed unlicensed gin production while taxing all imported spirits. Most gins enjoyed today are from the United Kingdom, however other countries are producing the spirit thanks to the rebirth of the Prohibition Era's gin cocktails. Gin is a neutral grain spirit that is infused with myriad herbs, roots, berries and other ingredients including juniper in the distillation process. These flavor components are steeped in or held above the spirit. The making of a truly exceptional gin requires a skillfully crafted balance between each flavor component in the blend.

“The proper union of gin and vermouth is a great and sudden glory; it is one of the happiest marriages on earth, and one of the shortest lived.”
– Bernard DeVoto, Harper's Magazine

		MARTINI	
Bombay	London	13	16
Bombay, Sapphire	London	15	18
Hendrick's	Scotland	14	17
Tanqueray	London	13	16
Tanqueray, No. Ten	London	16	19
Plymouth	Plymouth	14	17

RUM

Rum is a distilled spirit made from sugarcane by-products (molasses and sugarcane juice.) The distillate is usually aged in oak and other barrels. The majority of the world's rum production occurs in and around the Caribbean and Central and South America. Rum plays a part in the culture of the West Indies and has famous associations with the Royal Navy (mixed with water or beer to make grog) and piracy (consumed as Bumbo). Rum has served as a popular medium of exchange, providing economic instigation for the American Revolution and Australia's Rum Rebellion.

**“There's naught, no doubt, so much the spirit calms as rum and true religion.”
– Lord Byron**

10 Cane	Trinidad	15
Appleton Estate, 21 Year	Jamaica	37
Black Tot, British Royal Navy	Caribbean Blend	275
Cruzan, Spiced	St. Croix	13
Leblon, Cachaca	Brazil	14
Maui, Dark	Maui, Hawai'i	14
Ron Zacapa Centenario, 23 Year	Guatemala	14
Ron Zacapa, XO	Guatemala	30

TEQUILA & MEZCAL

Tequila is an agave-based spirit made in the area surrounding the city of Tequila (40 miles northwest of Guadalajara). More than 300 million blue agave plants are harvested each year from the volcanic soil in this region. Tequila is also produced in the highlands of the western Mexican state of Jalisco. Mexican laws state that tequila can be produced only in the state of Jalisco and limited regions in the states of Guanajuato, Michoacán, Nayarit, and Tamaulipas. Tequila is aged in American oak barrels which smoothes it out and steers the aromatics from floral to oaky. Silver or *plata* tequila has not been aged at all in a barrel and will retain its ripe, natural agave smells and have no color. Reposado or “rested” tequila has spent between three and twelve months in a barrel and will become slightly oaky, lose some of its fresh aromas, and attain some light straw coloration. Añejo or “old” tequila are 1 to 4 years old and will be even more golden with lots of vanilla, oak, and complexity.

Mezcal, or mescal, is made from the maguey plant (agave) native to Mexico. The process begins by harvesting the piña and cooking it for three days, often in pit ovens. The piñas are then crushed, mashed and left to ferment in vats or barrels with water. The distilling process is done in either a clay or copper pot, which changes the flavor of the final product. Most are aged in barrels from one month to four years; some can be aged for as long as twelve years.

“One tequila, two tequila, three tequila, floor.”

– George Carlin

Avión	Silver	14
Avión	Reposado	18
Cazadores	Reposado	15
Casamigos	Blanco	23
Casamigos	Añejo	28
Casamigos	Resosado	25
Del Maguey, Vida	Mezcal	13
Don Julio, 1942	Añejo	42
Don Julio	Añejo	17
Don Julio	Silver	14
Patron	Silver	15

COGNAC & BRANDY

Brandy is a spirit produced by distilling wine or fermented fruit. Brandy dates back to the 7th century when Arab alchemists explored boiling and burning fruit in order to create medical concoctions. In the 16th century, Dutch traders borrowed these methods to make a brandywine (brandewijn or burnt wine in Dutch.) “A.C.” means aged in wood for two years, “V.S.” or “Very Special” is housed for at least three years and “V.S.O.P.” or “Very Special Old Pale” matures for five years. “X.O.” or “Extra Old” has been aged for a minimum of six years.

“Claret is the liquor for boys; port, for men; but he who aspires to be a hero must drink brandy.”

- Samuel Johnson, English Poet, Critic & Writer (1709-1784)

Hardy’s, VS, Fine Champagne	13
Hennessy, Paradis	178 /oz
Hennessy, XO	72
Louis XIII de Rémy Martin	325 /oz
El Maestro Sierra, Gran Reserva	52
Park, VS	14
Park, XO	38
Remy, XO	53

APÉRITIF, DIGESTIF, AMARO, CORDIAL & LIQUEUR

This is a broad category which includes spirits that have been significantly modified with the addition of fruits, nuts, barks, roots, herbs, and always sugar or caramel. The base for the spirit might be wine, aged spirit, or neutral grain spirit, and the flavor enhancers could be fresh produce, dried produce, or an essence of some kind. The methods of production vary from the most simple larger production shortcuts to centuries old secret formulas and aging techniques known to very few.

Unfortunately these days, many of these spirits find themselves included only in cocktail recipes, their special identities lost in the shaker glass of a heavily mixed cocktail. These liquors were originally designed to be consumed by themselves, which has left many of them unpopular today.

Contemporary marketing has kept many alive by intentionally depicting them as essential mixers in today's standard cocktail drinks. One can't imagine a good Cosmo without Cointreau. A Cadillac Margarita without a Grand Marnier float? A Keoki Coffee without Kahlua? How many folks can actually tell you what vermouth is, something necessary for perhaps the most popular of all cocktails – the martini? This is not to say that great cocktails shouldn't include these spirits, they just deserve to be recognized as individuals as well.

APÉRITIFS AND AROMATIZED WINES

Aperol	Italy	13
Campari	Italy	13
Carpano Antica Formula	Italy	13
Lillet Blanc	France	13

DIGESTIFS AND AMARI

Atxa Pacharán	Spain	12
Averna	Italy	13
Caffo Limoncino dell'Isola	Italy	12
Cardamaro	Italy	11
Chartreuse, Yellow	France	19
Chartreuse, Green	France	19
Chartreuse, Yellow VEP	France	38
Cynar	Italy	13
Do Ferreiro Licor de Hierbas de Galicia	Spain	18

DIGESTIFS AND AMARI, cont.

Fernet-Branca Italy 13

CORDIALS

Bailey's	Irish cream	Ireland	13
Chambord	Black raspberry liqueur	France	13
Bénédictine	Herbal cognac liqueur	France	13
Disaronno	Amaretto	Italy	13
Drambuie	Whisky and honey liqueur	Scotland	13
Frangelico	Hazelnut liqueur	Italy	13
Grand Marnier	Valencia orange liqueur	France	13
Godiva	White chocolate liqueur	Belgium	13
Kahlua	Licor de café	Mexico	13
Luxardo	Maraschino liqueur	Italy	13
Romana Sambuca	White liquore classico	Italy	13
Tuaca	Liquore Italiano	Italy	13

PORTS

Smith Woodhouse, 10 Year Tawny	Portugal	13
Taylor Fladgate, Late Bottle Vintage 2009	Portugal	15
Graham's, 20 Year Tawny	Portugal	20
Graham's, Vintage 1980	Portugal	32

DESSERT WINES

Dolce 2008	Napa Valley	35
Château Climens, Barsac 1er Cru Classé 2004	Sauternes, France	24
Tenute di Castellaro, Malvasia delle Lipari 2013	Lipari, Italy	21
Paolo Bea, Sagrantino di Montefalco Passito 2006	Umbria, Italy	48
Inniskillin, Pearl, Vidal Ice Wine 2012	Niagara, Canada	23

AROMATIZED & FORTIFIED WINE

Cappellano, Barolo Chinato, Serralunga d'Alba	Piedmont, Italy	19
Domaine de Montbourgeau, Macvin du Jura	Jura, France	14