



## FOR IMMEDIATE RELEASE

Friday, November 18, 2016

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## JENNIFER BRYANT NAMED KAUAI'S BEST BARTENDER AT RUMFIRE POIPU BEACH

PO'IPŪ, KAUA'I, HAWAII – Tonight, [RumFire Poipu Beach](#) declared Jennifer Bryant of The Club at Kukui'ula champion of the Kauai's Best Bartender competition. In the contest's second year, 16 finalists from the island's food & beverage industry were challenged to showcase original Koloa Rum-based cocktails over a 15-week competition for the chance to earn the title and the \$4,000 grand prize. Eric Carroll of La Spezia was named runner up and received a \$1,000 second prize, both courtesy of Koloa Rum.

Beginning August 12, 2016, two competitors went head-to-head each week at RumFire to showcase their original, handcrafted Koloa Rum cocktails utilizing a different mystery ingredient every round. Mystery ingredients ranged from jackfruit and mango to kombucha and bacon. In her journey to the final round, Bryant won the battles for coconut, ginger and Hawaiian sea salt, creating cocktails that were judged based on five categories: Taste, Balance, Creativity, Presentation, and Use of the Mystery Ingredient.

The final round, held Friday, November 18, allowed the contestants to create their best Koloa Rum cocktail – with no mystery ingredient – for 250 guests at RumFire. Each participating patron was invited to cast their vote to determine the winner, along with an expert panel of judges.

The winning cocktail, “Malie” is the word for tranquility in the Hawaiian language. It utilized Koloa Coconut Rum, kaffir lime leaves, fresh Hawaiian guava juice and essence of lemon. A version of the winning cocktail will be featured on RumFire’s menu over the next year.

## **COCKTAIL RECIPE: MALIE**

### **INGREDIENTS**

¾ oz Koloa Coconut Rum  
1.5 oz Hawaiian guava juice  
Fever-Tree club soda  
Kaffir lime leaf  
Lemon peel

### **METHOD**

Twist the lemon peel inside the glass to release its oils. Add ice and pour Koloa Coconut Rum, guava juice and top with Fever-Tree club soda. Bruise kaffir lime leaf and add to glass.

RumFire Poipu Beach, located at the oceanfront Sheraton Kauai Resort, features locally sourced cuisine with global influences and an inventive beverage menu to ignite your palate. Pair a memorable meal with 180-degree oceanfront views from all the signature restaurant’s 240 seats. RumFire is home to the Table 53 charity program, which supports local non-profit organizations each month and has raised over \$145,000 for Kauai’s charitable causes to date.

For more information about RumFire Poipu Beach, visit <http://rumfirekauai.com> or call 808-742-4786 (4RUM).

For more information about Koloa Rum Company, visit <http://www.koloarum.com>.

*Hi-resolution imagery available upon request.*

### **About Sheraton Kauai Resort**

Sheraton Kauai Resort, nestled into 20 acres along world-renowned Po’ipū Beach, features 391 rooms and 11 suites. A full complement of guest services and facilities enhances this oceanfront location, including two swimming pools, an open-air Ocean Courtyard with conversational seating areas and fire pits, two restaurants, RumFire Poipu Beach and Lava’s on Poipu Beach, a host of beach activities, a variety of meeting facilities and beautiful locations for weddings and special functions. For more information about Sheraton Kauai Resort, please call (808) 742-1661 or visit [www.sheraton-kauai.com](http://www.sheraton-kauai.com).

### **About Koloa Rum Company**

Koloa Rum Company, on the Hawaiian island of Kauai, produces artisanal, single-batch Hawaiian rum and ready-to-drink cocktails at its distillery in Kalaheo, Kauai and operates Kauai’s first and only distilled spirits Tasting Room & Company Store on the grounds of Kilohana Plantation, near Lihue. The Company’s award-winning portfolio includes its premium Kauai White, Gold, Dark, Spice, Coconut and Coffee Rums in 750ml and 50ml bottles. The firm also produces Koloa Ready-to-Drink Mai Tai, Rum Punch and Pineapple Passion cocktails. For more information about Koloa Rum Company, please visit [www.koloarum.com](http://www.koloarum.com).