JENNIFER BRYANT NAMED KAUA‘I’S BEST BARTENDER AT RUMFIRE POIPU BEACH

PO’IPŪ, KAUA‘I, HAWAIʻI, Nov. 18, 2016 – Tonight, RumFire Poipu Beach declared Jennifer Bryant of The Club at Kukui’ula champion of the Kaua‘i’s Best Bartender competition. In the contest’s second year, 16 finalists from the island’s food and beverage industry were challenged to showcase original Kōloa 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 the runner-up and received a $1,000 second-place prize, both courtesy of Kōloa Rum.

Beginning Aug. 12, 2016, two competitors went head-to-head each week at RumFire to showcase their original, handcrafted Kōloa 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. The contestants created cocktails that were judged based on five categories: Taste, Balance, Creativity, Presentation, and Use of the Mystery Ingredient.

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

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

COCKTAIL RECIPE: MALIE

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