



Create Mouth-Watering Recipes That Please the Palate

For more than 150 years, Makaweli Ranch® has established itself as symbol of excellence in ranching on Kaua`i. Our local cowboys continue the tradition of raising 100% grass-fed cattle—without antibiotics, growth hormones or steroids— in a pristine setting that respects the land and the island’s natural resources.

Makaweli Ranch is one of the world’s cleanest and most isolated environments, which contributes to the beef’s superior quality and unmatched flavor. Fresh mountain water feeds into more than 25,000 acres of lush pastures where our herd of cattle roams freely.

Our Temple Grandin-designed holding pens focus on humane handling, which reduces stress and ensures that the protein you receive is superior in color, taste, marbling and texture. In addition, our custom 21-35 day dry-aging program further enhances flavor and tenderness so your menu selection delivers mouth-watering recipes for your customers.

You’re Invited to Experience the Makaweli Difference

From our abattoir to your kitchen, Makaweli Ranch prides itself on being your protein specialist. Our goal is to partner with you—working from your menu back—to create a supply program that matches your culinary vision yet maintains profit margins.

Whether you are looking for portion control-cutting, a custom burger blend or extended dry-aging, we ensure that the protein you order is exactly what you require to create an exceptional meal presentation for your clientele.

Support Local. Contact Us Today to Place Your Order

Browse this site to explore Makaweli's various protein offerings – from Maui Nui Venison to Niihau's lean eland. If you have a question or want to place an order, please contact us at **(808) 426-5902** or **[email here](#)**.



[Pricing and Purchase Info](#)



Serve Up Exceptional, Unparalleled Flavor with Niihau Lamb

When you're searching for an extraordinary flavor to highlight your protein menu, consider Niihau lamb.

Grazing along coastal sand dunes, grassy plains and high ridges, Niihau sheep roam in a relatively untouched environment. Seldom in contact with people, their varied, wild diet gives Niihau lamb an exceptional flavor that's unparalleled.

Known as the Forbidden Island, Niihau provides its sheep herds with an extremely diverse range across the 72-square mile island. Only the ocean serves as their fence so you're serving your customers a delicacy that is 100% free range.

The original sheep brought to Niihau were some of the finest New Zealand stock available. Over the years, the Robinson family has continued to refine both the size and flavor of their breed to provide you with the best-tasting, free range lamb available island-wide.

Discover the *Only* Source for USDA-certified Wild Harvest Eland

Raised on pristine Niihau forage—without antibiotics, growth hormones or steroids—wild harvest eland is fully sustainable and delicious. The largest of the antelope family, native to the dry African deserts, eland thrive on the arid island of Niihau.

Makaweli is the only company in the world that sources USDA-certified wild harvest eland. Ninety-five percent lean with only half the calories of beef, eland is rich in various nutrients and very low in saturated fat.

In addition, with a very low amount of cholesterol (even lower than chicken breast), it is the perfect option for those patrons who are concerned about heart health. These superior qualities make wild harvest eland a desirable commercial protein—now in high demand—that should be featured on your menu.

[Download the Niihau Ranch brochure here](#)

The Story Behind Niihau Ranch

Niihau Ranch is located on the privately-owned 72-square mile island of Niihau, 17 miles west of Kauaʻi. It is the westernmost ranch in the United States. In 1864, Eliza Sinclair purchased the island from King Kamehameha IV. It has since been passed down through five generations to its present owners, Keith and Bruce Robinson.

Due to its limited access, Niihau is known as the “Forbidden Island.” It is home to a closely-knit community of native Hawaiians who are descendants of the original families who resided there during ancient times. Today, the residents balance their lives between modern culture and ancient traditional customs. A unique Niihau dialect of the Hawaiian language is spoken on the island.

Living a Simple Life on the Island of Niihau

Niihau is where the owners and residents live the old Hawaiian lifestyle, the last remnant of old Hawaii. The island lifestyle is simple yet busy.

With no utilities and no stores on Niihau, each household must provide for all of its own needs. Staples and dry goods come from nearby Kauaʻi by Niihau Ranch boat, but all fresh food must be caught by the residents. The traditional food is seafood. However, when the Sinclairs bought the island in 1864 they started a sheep ranch. The descendants of these sheep are a delicious modern addition to the Niihau cuisine.

Niihau Ranch is dedicated to providing the economy to support the longevity of this Hawaiian island.

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MAKAWELI RANCH · NIIHAU RANCH · MAUI NUI VENISON · MAKAWELI RESERVE

About Us

More Than One Hundred Fifty Years of Experience

Makaweli Ranch's roots date back to 1865. Little did the Robinsons know, when they started the ranch as a source of food production for their family, that over the course of more than four decades cattle ranching would become a significant business operation for them.

Makaweli Meat Company (MMC) was founded to service the ranch and over time has expanded to service restaurant and hotel chefs throughout the islands of Hawai'i. Specializing in Center of Plate, we focus on providing innovative protein options while working with you to control your food costs.

Our four divisions allow you the opportunity to support local as well as source proteins that you cannot find on island. Each division is in alignment with the standards of excellence you've come to associate with the Makaweli brand. MMC includes:

- Makaweli Ranch®
- Niihau Ranch
- Maui Nui Venison
- Makaweli Reserve

Supporting a Legacy of Environmental Consciousness

Makaweli Meat Company is proud to honor the Robinson family's legacy of land preservation, environmental consciousness, humane treatment of animals, and self-sustaining agriculture by implementing:

- A hydroelectric plant on the ranch which produces all the electrical power for our operations.
- Humane handling and stress-free meat processing procedures designed by Temple Grandin.
- A state-of-the-art wastewater system that converts liquid byproducts into fertilizer.

People Behind the Brand

When you purchase your proteins through MMC, you are supporting not only these sustainability initiatives, but the people behind the brand—our network of local businesses that includes:

- A staff of ten Makaweli Meat Company employees (i.e. butchers, processors and drivers) who process every cut by hand to ensure quality and freshness.
- Makaweli Ranch's team of eight Kaua'i cowboys who maintain and manage ranch operations using traditional ranching methods.
- The Maui Nui/KIA operations' team of 4-5 hunters.
- The ranch hands at Niihau Ranch who maintain 8,500 head of sheep and a herd of 1,800 wild eland. This, along with abattoir operations, supplements the economy of the island's tight-knit community.

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