

DRINKS

DRAFT BEER

KONA LIGHT ABV 4.2% IBU 18
OUR LIGHTEST, BRIGHT, BLONDE ALE.

DUKES BLONDE ALE ABV 4.5% IBU 18
CRISP, LIGHT, AND REFRESHING ALE.

▼ **BIG WAVE GOLDEN ALE** ABV 4.4% IBU 21
LIGHT GOLDEN ALE WITH A SUBTLE FRUITINESS AND DELICATE HOP AROMA.

LONGBOARD LAGER ABV 4.6% IBU 20
SMOOTH REFRESHING LAGER FERMENTED AND AGED FOR FIVE WEEKS.

▼ **FIRE ROCK PALE ALE** ABV 5.5% IBU 38
CRISP, REFRESHING HAWAIIAN-STYLE PALE ALE.

HANAIEI IPA ABV 4.5% IBU 40
LIGHT BODIED BEER THAT COMBINES THE HOPPY AROMA OF AN IPA WITH PASSIONFRUIT, ORANGE, AND GUAVA.

GOLD CLIFF IPA ABV 7.2% IBU 50
BOLD YET EASY GOING IPA, BREWED WITH REAL FRESH PINEAPPLE.

▼ **KUA BAY IPA** ABV 7.3% IBU 60
BRIGHT, BOLD, COPPER-COLORED IPA. PINEY HOPS, SPICES, AND A SUBTLE CARAMEL MALTINESS.

SCAN THE QR CODE FOR OUR SEASONAL AND NONALCOHOLIC OPTIONS

5 OZ GLASS \$4.25
10 OZ GLASS \$6.25
16 OZ PINT \$8.25
20 OZ FLIGHT \$15



CRAFT COCKTAILS

▼ **HAWAII KAI MAI TAI** \$17
KOLOA WHITE & COCONUT RUMS, PINEAPPLE, ORANGE, GUAVA, ORGEAT, LIME, DARK RUM FLOAT.

HIBISCUS REFRESHER \$16
HAPA HIBISCUS VODKA, COINTREAU, LEMON, LYCHEE, SODA.

RED SANGRIA \$14
AN INFUSION OF RED WINE, SPIRITS, FRUIT & FRESH JUICES.

KONA MULE \$15
HAPA VODKA, BLOOD ORANGE LIQUEUR, LIME, GINGER BEER.

▼ **A TASTE OF THE TROPICS** \$15
KOLOA WHITE & COCONUT RUMS, PINEAPPLE, COCONUT.

MARGARITAS

▼ **KEPOLO'S SPICY MANGO** \$16
HOUSE-INFUSED SPICY JOSE CUERVO, COINTREAU, HOUSE-MADE SWEET & SOUR, MANGO.

LILIKOI \$15
CAZADORES SILVER TEQUILA, COINTREAU, GINGER LIQUEUR, LILIKOI, HOUSE-MADE SWEET & SOUR, LIME.

SEASONAL DRINKS

KOKO HEAD MOJITO \$15
KOLOA COCONUT RUM BLENDED WITH COCONUT, LIME, MINT.

▼ **PUSH POP** \$15
HAPA HIBISCUS VODKA BLENDED WITH ORANGE LIQUEUR, WILDBERRY PUREE, LIME.

FROZEN LILIKOI LEMONADE \$15
HAPA LILIKOI VODKA, ORANGE LIQUEUR, LEMONADE, LILIKOI PUREE.

UBE COLADA \$16
KOLOA COCONUT ROM, UBE SYRUP, PINA COLADA, PINEAPPLE.

MOCKTAILS

FAUX-JITO \$9
LEMONADE, SIMPLE SYRUP, MINT, BASIL, KOLEA HOP WATER. ADD A FLAVOR FOR \$1.

PLAYGROUND PUNCH \$7
PINA COLADA, WILDBERRY PUREE, PINEAPPLE.

MILKSHAKE \$7
CHOICE OF VANILLA, CHOCOLATE, OR STRAWBERRY.

WINE

RED
HOUSE MERLOT \$9/36
HOUSE CABERNET \$9/36
HOUSE PINOT NOIR \$9/36
BREAD AND BUTTER CABERNET \$12/48

WHITE
HOUSE CHARDONNAY \$9/36
HOUSE PINOT GRIGIO \$9/36
HOUSE SAUVIGNON BLANC \$9/36
KENDALL JACKSON CHARDONNAY \$12/48

SPARKLING
HOUSE PROSECCO SPLIT \$12

JUICES

ORANGE \$6
APPLE \$6
PINEAPPLE \$6
GUAVA \$6
LILIKOI \$6
POG \$6
TOMATO \$6
LEMONADE \$6

FLAVORED LEMONADE \$7
BLACKBERRY, BLUEBERRY, RASPBERRY, MANGO, OR STRAWBERRY

SOFT DRINKS

COKE \$4 W/FREE REFILLS
DIET COKE
SPRITE
DR. PEPPER
FRUIT PUNCH
GINGER ALE
COFFEE
ICED TEA

FLAVORED ICED TEA \$5
BLACKBERRY
BLUEBERRY
MANGO
RASPBERRY
STRAWBERRY
PLANTATION
ARNOLD PALMER

CRAFT ROOT BEER \$5
MILK \$5
BIG ISLAND GINGERADE \$5
GINGER BEER \$5

IN ORDER TO CONSUME OR PURCHASE ALCOHOL IN THE UNITED STATES OF AMERICA, YOU MUST BE AT LEAST 21 YEARS OF AGE. HAWAII LAW REQUIRES ITS CLIENTELE TO SHOW PROOF OF AGE WHEN REQUESTED BY THE ESTABLISHMENT.

PUPUS

▼ **UNCLE'S AHI POKE** \$24
 AHI, OGO, SHOYU, AVOCADO, ONION, WONTONS, SESAME SEEDS, GREEN ONIONS.

 **SLIDERS** \$18
 CERTIFIED ANGUS BEEF PATTY, CARAMELIZED ONION, LETTUCE, PICKLE, BURGER SAUCE, TARO ROLL.

▼ **PEPPERONI ROLLS** \$15
 PEPPERONI, MOZZARELLA CHEESE, RANCH, PIZZA DOUGH, SIDE OF MARINARA.

GS **ROASTED CHICKEN WINGS** \$18
 OVEN ROASTED WINGS WITH RANCH OR BLEU CHEESE DRESSING. CHOICE OF: SWEET THAI CHILI, BBQ, OR BUFFALO.

MANINI MEAT & RICE \$11
 KALUA PORK, WHITE RICE, GREEN ONION, SESAME SEEDS.

GS **V SHISHITO PEPPERS** \$11
 PEPPERS, SIRACHA-HONEY AIOLI, FURIKAKE.

V PUB NACHOS \$12
 TORTILLA CHIPS, BEER CHEESE SAUCE, PICO DE GALLO, JALAPENOS, SOUR CREAM. ADD GUACAMOLE \$4. CHICKEN OR PORK FOR \$5. STEAK FOR \$7.

SALADS

▼ **AHI SALAD** \$29
 BLACKENED & SEARED AHI BLOCK, AVOCADO, MANGO-PINEAPPLE SALSA, TOMATO, CUCUMBER, WONTON, MIXED GREENS, SOY LIME VINAIGRETTE.

CHOPPED COBB SALAD \$21
 CHICKEN, BACON, EGG, TOMATO, AVOCADO, GORGONZOLA, ROMAINE, BLEU CHEESE DRESSING.

GS **V BEET SALAD** \$14
 RED AND GOLDEN BEETS, MIXED GREENS, BALSAMIC DRESSING, CANDIED MACADAMIA NUTS, GORGONZOLA, BALSAMIC GLAZE DRIZZLE.

CAESAR SALAD \$14
 PARMESAN, CROUTONS, ROMAINE LETTUCE, CAESAR DRESSING.

GS **V ISLAND MIXED GREENS** \$14
 GRAPE TOMATO, CUCUMBER, ONION, MACADAMIA NUTS, MIXED GREENS. CHOICE OF RANCH, BLEU CHEESE, BALSAMIC VINAIGRETTE, OR SOY LIME VINAIGRETTE.

EXTRAS

DICED CHICKEN \$5
 GARLIC TOFU \$5
 BLACKENED SHRIMP \$10
 GRILLED WHITE FISH \$10
 AVOCADO \$3
 SAUCE/DRESSING \$2



HAND-TOSSED PIZZAS

▼ **THE CAPTAIN** \$25
 TOMATO SAUCE, MOZZARELLA, PORTUGUESE SAUSAGE, CANADIAN BACON, PEPPERONI, TOMATO, BLACK OLIVES, MUSHROOMS.

KOHALA \$25
 GARLIC-INFUSED OLIVE OIL, PORTUGUESE SAUSAGE, MOZZARELLA, GORGONZOLA, ROASTED RED PEPPER, SPINACH, GARLIC, MACADAMIA NUTS.

PIZZA OF THE WEEK \$25
 ASK YOUR SERVER ABOUT THE WEEKLY SPECIALTY PIE.

V GARDEN PIZZA \$25
 GARLIC-INFUSED OLIVE OIL, MOZZARELLA, GARLIC, TOMATO, ONION, SPINACH, MUSHROOM, FRESH HERBS, MACADAMIA NUTS.

▼ **HAWAI'I KAI PIE** \$25
 BBQ SAUCE, KALUA PORK, CANADIAN BACON, MOZZARELLA, ROASTED RED ONION, GREEN ONION, PINEAPPLE.



PUB FAVORITE



VEGETARIAN



GLUTEN - SENSITIVE

ENTREES


MACADAMIA NUT FRESH CATCH \$36
 LOCAL FISH, MACADAMIA NUT CRUST, LILIKOI
 BEURRE BLANC, SWEET THAI CHILI, WHITE
 RICE, SEASONAL VEGETABLE.


SANTA MARIA TRI TIP STEAK \$32
 SERVED MEDIUM, CHIMICHURRI, GARLIC
 MASHED POTATOES, SEASONAL VEGETABLE.


GRILLED STEAK BURRITO \$20
 MARINATED STEAK, GUACAMOLE, PICO DE GALLO,
 MEXICAN RICE, TORTILLA CHIPS, ROASTED SALSA.

PULLED PORK BURRITO \$19
 OVEN ROASTED PORK, GUACAMOLE, PICO DE
 GALLO, MEXICAN RICE, TORTILLA CHIPS, ROASTED
 SALSA.

BREWHOUSE BURGERS



CERTIFIED ANGUS BEEF PATTY, BRIOCHE BUN, CHOICE OF SIDE OR
UPGRADE TO A SALAD FOR \$3.75

BURGER OF THE WEEK \$20
 ASK YOUR SERVER ABOUT OUR WEEKLY
 SPECIAL.

KOKO BURGER \$20
 CHEDDAR, LETTUCE, TOMATO, ONION,
 PICKLES, HOUSE SAUCE.


PANILOLO BURGER \$20
 BACON, ONION RING, CHEDDAR, BBQ SAUCE.

IT'S A GOUDA BURGER \$20
 CARAMELIZED ONION, SMOKED GOUDA,
 LETTUCE, TOMATO, GARLIC AIOLI.

SANDWICHES & TACOS

CHOICE OF SIDE OR UPGRADE TO A SALAD FOR \$3.75

CAJUN CHICKEN SANDWICH \$18
 CHICKEN BREAST, BACON, CAJUN SEASONING,
 SMOKED GOUDA, AVOCADO, LETTUCE, TOMATO,
 GARLIC AIOLI.


CHIPOTLE BLACK BEAN SANDWICH \$18
 SPICED BLACK BEAN PATTY, MIXED GREENS,
 AVOCADO, TOMATO, GARLIC AIOLI.


FRESH FISH SANDWICH \$23
 LOCAL WHITE FISH, MIXED GREENS, TOMATO,
 CAJUN REMOULADE.

BBQ PORK TACOS \$19
 KALUA PORK, CABBAGE, PINEAPPLE SALSA, BBQ
 SAUCE.

SHRIMP OR FISH TACOS \$24
 CHOICE OF SHRIMP OR LOCAL FISH, CAJUN
 SEASONING, CABBAGE, BLACK BEAN & CORN
 SALSA, AVOCADO CREMA.

SIDES

WHITE RICE	\$2
MAC SALAD	\$3
KETTLE CHIPS	\$3
FRESH FRUIT	\$4
SEASONAL VEGETABLE	\$4

DESSERTS


KILAUEA LAVA FLOW \$13
 DOUBLE CHOCOLATE BROWNIE, VANILLA ICE
 CREAM, FUDGE SAUCE, WHIPPED CREAM,
 MACADAMIA NUTS.

SNOW CAP SUNDAE \$11
 VANILLA ICE CREAM, FUDGE SAUCE, WHIPPED
 CREAM, MACADAMIA NUTS.

POT DE CRÈME \$12
 CHOCOLATE CUSTARD INFUSED WITH KOLOA
 DARK RUM, WHIPPED CREAM.

CHEESECAKE \$11
 SERVED PLAIN WITH WHIPPED CREAM, FUDGE
 SAUCE, OR STRAWBERRY PUREE DRIZZLE.

PINEAPPLE RUM CAKE \$12
 PINEAPPLE RUM CAKE, STRAWBERRY PUREE,
 VANILLA BEAN ICE CREAM, WHIPPED CREAM,
 POWDERED SUGAR.

ROOT BEER FLOAT \$10
 VANILLA ICE CREAM, ROOT BEER.

EATING RAW OR UNDERCOOKED MEATS OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORN ILLNESS