

# KONA BREWING HAWAII®

## Liquid Aloha

Pint-16 oz \$7.25  
 Sampler-5oz \$5.75  
 Flight-4 x 5oz \$20

### LIGHT/WHEAT

#### KONA LIGHT

Light, Refreshing, Blonde Ale  
 IBU 20 ABV 4.2%

#### DUKE'S BLONDE ALE

American Blonde-Style Ale  
 IBU 15 ABV 4.2%

#### BIG WAVE GOLDEN ALE

Subtle Fruitiness, Delicate Hop Aroma  
 IBU 16 ABV 4.4%

### PALE/RED

#### FIRE ROCK PALE ALE

Bold Hop Flavor, Bright Copper Glow  
 IBU 35 ABV 5.8%

### IPA

#### HANAIEI IPA

Light Bodied, Passion Fruit, Orange, Guava  
 IBU 32 ABV 4.5%

#### MAHEA HAZE HAZY IPA

Full Bodied, Azacca, Galaxy and Citra hops  
 IBU 24 ABV 6%

### BROWN/PORTER

#### KOKO BROWN ALE

American Brown Ale, Toasted Coconut  
 IBU 28 ABV 5.5%

#### LONGBOARD LAGER

Smooth, Crisp, Lager  
 IBU 18 ABV 4.6%

#### LILIKO'I KEA

Tropical Passion Fruit, Coriander with grains of Paradise  
 IBU 10 ABV 5.4%

#### LAVAMAN RED ALE

Chocolate Malt Flavor, Pacific Northwest & European Hops  
 IBU 30 ABV 5.6%

#### GOLD CLIFF IPA

Bold yet easy-going Pineapple IPA  
 IBU 50 ABV 7.2%

#### KUA BAY IPA

Piney, Hoppy, Malty, Delicious  
 IBU 60 ABV 7.3%

## Cocktails

All of our cocktails are made with local ingredients supporting our community in Hawaii. Our Barrel Aged program is made by our mixologist team, aging for 3 weeks.

Ask your server for our specials!

FROZEN MAI TAI 14  
 FROZEN DRINK SEASONAL 14

APEROL SPRITZ 15  
 SEASONAL MARGARITA 15

### Barrel Aged

ROTATING SELECTION 18

### Bubbles

CHANDON ROSE

Sparkling Wine, California 14 Split

FREIXENET BLANC BLANC

Cava, Spain 12/42

MOET CHANDON IMPERIAL

Champagne, France 120

### White Wine

LINE39

Sauvignon Blanc, California 14/52

ROTATING CHARDONNAY

Chardonnay 14/52

BOLLINI

Pinot Grigio, Italy 14/52

ECCO DOMANI PINOT GRIGIO

Pinot Grigio, Italy 14/52

### Red Wine

CANYON ROAD

Pinot Noir, California 14/52

PROVERB

Cabernet, California 14/52

KONA BREWING HARD SELTZERS 7

Sparkling Alcoholic Beverage 5%

Lychee Lemonade

Strawberry Shave Ice

POG

### Beer Cocktails

LAVA AFTER DARK

House Vodka, Coffe Liqueur, Cacao, Spiced Mole, Laval Man Red Ale 14

SIP HAPPENS

House Vodka, Lime juice, Kona Lite 14

FOUNDERS

Kuleana Estate Rum, Brandy, Pineapple juice, lemon and lime juice 18

### Liquor

PAU VODKA 10

OCEAN ESPRESSO 14

TITOS 15

NOLET GIN 16

HENDRIX GIN 14

APEROL 12

FERNET BRANCA 10

CLASSE AZUL REPOSADO TEQUILA 28

1800 REPOSADO 16

JIM BEAM 12

JAMESON 14

KNOB CREEK 14

KULA LIGHT RUM 14

KAHLÚA 12

BAILEYS 12

SCREWBALL 7

PARADISE CIDER 7

Rotating Flavors

## Non-Alcoholic

Must be at least 21 years of age to order

APEROL SPRITZ 14

MIMOSA 14

### SOFT DRINKS

Coke, Diet Coke, Sprite, Dr. Pepper, Barq's Root Beer, Fruit Punch, Pink Lemonade \$5

GINGERADE \$6

Ginger, Organic Lemon juice

ORANGE JUICE \$6

ICED TEA \$5

KŌLEA HOP WATER \$6

KONA BREWING NON-ALCOHOLIC LAGER 7

KONA BREWING NON-ALCOHOLIC ALE 7

CRANBERRY JUICE \$5

PINEAPPLE JUICE \$6

GRAPEFRUIT JUICE \$6



Kailua-Kona Hop Water brewed with a selection of premium hops and enhanced with local island flavors

MOSAIC & CITRA HOPS

BLOOD ORANGE

LYCHEE

PAPAYA

## Take Some Liquid Aloha Home

Grab some Kona Gear at our retail store and swing by the Growler Shack for Beer to go!

VISIT [WWW.KONABREWINGHAWAII.COM](http://WWW.KONABREWINGHAWAII.COM)

FOLLOW US ON INSTAGRAM @KONABREWINGHAWAII

FACEBOOK: KONA PUB AND BREWERY

Ask your server for our Backyard Batch selections

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.

Gratuity of 20% will be added to parties of 6 or more  
 In order to maintain the speed and quality of service we can only split checks three ways

# KONA BREWING HAWAII®

## Pupus

### PAWAI PEPPERONI ROLLS

Pepperoni, mozzarella and ranch bite-sized rolls of house-made dough, served with a side of marinara sauce \$16

### \*'ULA'ULA AHI POKE

Fresh ahi tuna from 'Ula'ula Fish Co. tossed with Sweet Onions and a sweet & spicy Shoyu, served with Avocado, Daikon sprouts, and Green Onions over rice \$25

### PUNA WINGS

Free-range salt & pepper roasted chicken wings in your choice of Buffalo, Kimchee or BBQ, served with side of Ranch dressing \$20

### STUFFED MUSHROOMS

Button mushrooms stuffed with soft cream cheese, spinach and roasted red peppers \$12

### EDAMAME

Big Wave Golden Ale-blanching edamame, chilled and tossed in a sweet & spicy shoyu \$10

### KALUA PORK & RICE

Slow-roasted kalua pork tossed with cabbage, served with white rice and green onions \$12

### NA'ALEHU NACHOS

Corn tortilla chips topped with mozzarella, cheddar, black bean salsa, beer queso and green onions

Small \$18 Large \$36  
Add Herb Chicken/ Kalua Pork \$6 Add Avocado \$5 Sour Cream \$1

## Sweet Treats

### PIPELINE BREAD PUDDIN'

Pub-made bread pudding with Pipeline Porter caramel, served with vanilla gelato \$16

### MACADAMIA NUT BROWNIE

Pub-made brownie with local macadamia nuts, served with vanilla gelato \$10

### COCONUT FLAN

Coconut custard with seasonal fruit \$10

### GYPSEA GELATO

Handcrafted with local ingredients and inspired by the flavors of Hawai'i. Choose from Vanilla, Kona Coffee, Liliko'i Gelato, or Raspberry Sorbet Single Scoop \$5

 Vegetarian  Favorites  Gluten Sensitive

\*Eating raw or undercooked meats or seafood may increase your risk of foodborne illness  
Gratuity of 20% will be added to parties of 6 or more



## Fire Roasted Pizza

Our pizzas are hand-tossed and made in house, topped with premium or locally sourced ingredients and baked to order. Available in 10" or 14" 10" pies may be substituted with a Gluten-free cauliflower crust for an additional \$6

### THE CAPTAIN

House-made tomato sauce, Mozzarella, Pepperoni, Tomato, Black Olives  
Mushrooms and Portuguese Sausage \$25/\$36

### KOHALA

Garlic-infused Olive Oil, Fresh Garlic, Spinach, Mozzarella, Roasted Red Pepper,  
Portuguese Sausage, Mac Nuts, Gorgonzola \$24/\$34

### HAWAIIAN LU'AU

Lavaman Red Ale BBQ sauce, Mozzarella, Goat Cheese, Kalua Pork, Sweet Onion,  
Jalapeño Pineapple Salsa \$24/\$34

### KBC MARGHERITA

Garlic-infused Olive Oil, Fresh Mozzarella, Fresh Garlic, Tomato, Rosemary,  
Hawaiian Salt, Basil, Balsamic Glaze \$22/\$32

### PUNA PIE

Garlic-infused Olive Oil, Mozzarella, Roasted Garlic, Chevre, Gorgonzola \$23/\$33

### SAUSAGE AND PEPPER

Marinara, Mozzarella, Portuguese Sausage, Sweet Onions, Roasted Red Peppers \$22/\$32

### WILD ALI' I MUSHROOM

Herb Ricotta, Mozzarella, Ali'i Mushrooms, Pickled Red Onions, Fresh Arugula,  
Hot Honey drizzle \$26 / \$36

### PACIFIC PEAR

Herb Ricotta, Mozzarella, Pears, Pickled Red Onion, Gorgonzola, Hot Honey drizzle  
\$24/\$34

### BUILD YOUR OWN PIE

Choice of Base Sauce and Mozzarella, and choose up to 4 additional toppings \$26/\$36

Sauce: Marinara, Lavaman Red Ale BBQ, Ranch, Garlic Oil  
Cheese: Mozzarella, Gorgonzola, Goat Cheese, Fresh Mozzarella  
Veggies: Fresh Garlic, Spinach, Diced Tomato, Mushrooms, Black Olives, Sweet Onions,  
Pickled Red Onions, Roasted Red Peppers, Macadamia Nuts, Jalapeño, Pineapple,  
Spicy Pineapple Salsa, Basil

Protein: Pepperoni, Portuguese Sausage, Kalua Pork, Herb Chicken



## Grab A Fork

Salad ingredients are locally sourced wherever possible, supporting Hawai'i Island farmers who work hand-in-hand with the 'Aina (land).

### CLASSIC KONA BREW CAESAR

Romaine, Caesar dressing, croutons and Parmesan cheese \$20 Add Anchovies \$7

### HOLUALOA GREENHOUSE SALAD

Locally sourced greens, tomato, cucumber and pickled red onions tossed in a  
house-made herb vinaigrette \$16 Add Mac Nut crumbles \$3

### STRAWBERRY SPINACH SALAD

Spinach, strawberries, macadamia nuts, Gorgonzola and pickled red onions, served  
with strawberry vinaigrette on the side \$20

### ADD TO YOUR SALAD

Herb Chicken +\$6 Kimchee Tofu +\$6 \*Fresh Catch Filet +\$15

### KIMCHEE TOFU BOWL

Baked kimchee tofu served over white rice with sweet chili green papaya slaw, broccoli,  
pickled red onions and kimchee cucumbers \$24

### SEARED AHI

Sesame-encrusted seared Ahi Tuna from 'Ula'ula Fish co, served over a bed of Rice  
and Papaya Slaw, topped with Sprouts and Green Onions \$28

## Handhelds

### \*LAWAI'A'S FISH TACOS

Lawai'a in Hawaiian means fisherman or to fish. Our catch of the day from 'Ula'ula  
Fish Co. is served fresh with Cajun spices, vinegar coleslaw, black bean salsa and  
avocado crema on locally sourced ube (purple yam) tortillas \$27

### KALUA PORK TACOS

Slow-roasted pulled kalua pork, vinegar coleslaw, jalapeño pineapple salsa and  
Lavaman Red Ale BBQ sauce on locally sourced ube (purple yam) tortillas \$23  
Corn tortillas available upon request.

### ROAST BEEF SANDO

Thinly sliced roast beef, sautéed sweet onions, jalapeño, roasted red pepper, beer cheese  
and mustard on a brioche bun \$23

### THE BREWBEN

Pastrami, gochujang dressing, sauerkraut, bacon jam and Swiss on marbled rye bread \$24

### CUBANO

Kalua pork, ham, mustard, spicy namasu (pickled Veggies) and Swiss on a ciabatta bun \$23

CHOOSE A SIDE Rice, Mac Salad or Kettle Chips

UPGRADE YOUR SIDE Kimchee Cucumbers, Daily Roasted Veg or Papaya Slaw \$5  
House Salad or Caesar Salad \$6