

# KONA BREWING HAWAII®

## Liquid Aloha

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

#### 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%

### Pale / Red

#### FIRE ROCK PALE ALE

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

#### LAVAMAN RED ALE

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

### IPA

#### HANALEI IPA

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

#### GOLD CLIFF IPA

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

#### MAHEA HAZE HAZY IPA

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

#### KUA BAY IPA

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

### BROWN / PORTER

#### KOKO BROWN ALE

American Brown Ale, Toasted Coconut  
 IBU 28 ABV 5.5%

## Cocktails

All of our cocktails are crafted with local spirits and house-made syrups, supporting local farmers and distillers.

Be sure to ask your server about our daily 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

### Beer Cocktails

LAVA AFTER DARK  
 House Vodka, Coffe Liqueur, Cacao,  
 Spiced Mole, Lava 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

### 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

PARADISE CIDER 7  
 Rotating Flavors

## Non-Alcoholic

Must be at least 21 years of age to order

APEROL SPRITZ 14      KONA BREWING NON-ALCOHOLIC LAGER 7  
 MIMOSA 14          KONA BREWING NON-ALCOHOLIC ALE 7

### 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

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, 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 sauce: Buffalo, Kimchee or BBQ. Served with side of Ranch dressing \$20

### \*KINILAW (COCONUT CEVICHE)

Fresh ahi tuna from 'Ula'ula Fish Co tossed in a coconut vinaigrette with crisp cucumber, red onions and fresh green onion garnish served with Toritilla Chips \$26

### STUFFED MUSHROOMS

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

### EDAMAME

Big Wave Golden Ale-blanch 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 Protein +\$6 Avocado \$5 Sour Cream \$1 Pickled Jalapeño \$2

## 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 Portugese 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

### PUNA PIE

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

## Handhelds

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

Lawai'a in Hawaiian means fisherman or to fish. Our catch of the day is coated in Cajun spices and seared with 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.

### KONA BURGER

All beef patty with lettuce, tomato, garlic aioli, and choice of swiss or cheddar cheese on toasted brioche bun \$23

Add Bacon Jam \$4 Pickled Jalapeño \$2 Avocado \$5 Sweet Onion \$4

### \*FISH SANDWICH

Salt and pepper seasoned fresh catch, lettuce, tomato and housemade tartar sauce on toasted brioche bun \$27

### 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

### ROAST BEEF SANDO

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

### SAUSAGE AND PEPPER

Marinara, Mozzarella, Portugese 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

### KBC MARGHERITA

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

## 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 Protein +\$6 Avocado \$5 \*Fresh Catch Filet +\$15

### SEARED AHI

Sesame-crust seared ahi tuna from 'Ula'ula Fish Co. served over a bed of rice and papaya slaw, topped with sprouts and green onions \$28

### KIMCHEE TOFU BOWL

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

## 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



### 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

 Vegetarian

 Favorites

 Gluten Sensitive

\*Eating raw or undercooked meats or seafood may increase your risk of foodborne illness