

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%

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 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

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

CHARDONNAY

Rotating 14/52

ECCO DOMANI

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

APEROL SPRITZ 15
SEASONAL MARGARITA 15

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

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 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

FOLLOW US ON INSTAGRAM @KONABREWINGHAWAII

FACEBOOK: KONA PUB AND BREWERY

ASK YOUR SERVER ABOUT OUR BACKYARD BATCH BREWS

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 rolled in house-made dough, served bite-sized 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 tortilla 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 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

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 seared catch of the day is coated with Cajun spices and served with cabbage, black bean salsa, avocado crema on locally sourced ube (purple yam) tortillas \$27

Corn tortillas available upon request.

KALUA PORK TACOS

Slow-roasted kalua pork, cabbage, 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 \$2

*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

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, 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

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

KONA BREW BREAD PUDDIN'

Bread pudding with Koko Brown Ale caramel, served with vanilla gelato \$16

MACADAMIA NUT BROWNIE

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