

KONA BREWING HAWAII®

PINTS OF PARADISE

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%

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%

LEMONGRASS LUAU 🇺🇸
Blonde Ale, Wheat Malt, Ginger,
Lemongrass
IBU 20 ABV 5%

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

HANAIEI 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%

ASK YOUR SERVER FOR OUR
BACKYARD BATCH SELECTIONS

COCKTAILS

All our cocktails are made with Local Spirits, local syrups supporting
Local farmers and local distillers.
Come enjoy our Happy Hour! From Monday to Friday 3 pm to 5 pm.
Ask your server for our specials!

FROZEN MAI TAI 14 **CAIPIRINHA** 14
FROZEN DRINK SEASONAL 14 **APEROL SPRITZ** 15
SEASONAL MARGARITA 15

BARREL AGED

MAPLE OLD FASHION 18
Jim Beam, Maple syrup, Angustura bitters

BUBBLES

CHANDON ROSE
Sparkling Wine, California 14 Split
FREIXENET BLANC BLANC
Cava, Spain 12/42
MOET CHANDON IMPERIAL
Champagne, France 120

LIQUOR

PAU VODKA	10	1800 REPOSADO	16
OCEAN VODKA	14	LEBLON CACHAÇA	14
TITOS	15	JIM BEAM	12
GORDON'S GIN	12	JAMESON	14
NOLET GIN	16	KNOB CREEK	14
FY GIN	14	KULA LIGHT RUM	14
HENDRIX GIN	14	KAHLÚA	12
APEROL	12	BAILEYS	12
FERNET BRANCA	10	SCREWBALL	7

G4 PREMIUM TEQUILA 18
LA FAMILIA RESERVA REPOSADO TEQUILA 20
CLASSE AZUL REPOSADO TEQUILA 28

WHITE WINE

MISFITS AND MAVENS
Sauvignon Blanc, California 14/52
DECOY
Chardonnay, California 14/52
BOLLINI
Pinot Grigio, Italy 14/52

RED WINE

MISFITS AND MAVENS
Pinot Noir, California 14/52
COLUMBIA CREST
Cabernet, Washington 14/52

TAKARA CAN CHU-HI 7
Sparkling Alcoholic Beverage 6.5%
Lychee
Grapefruit

PARADISE CIDER 7
Rotation Flavors

*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.

Liquid Aloha

NON-Alcoholic

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

OTHER BEVERAGES

SOFT DRINKS

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

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

*AHI TARTARE

Hawai'i Island caught ahi tuna with spicy tobiko, sprouts and green onions, served over kimchee cucumbers with house-made chips \$20

*'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 fried chicken wings in your choice of buffalo, kimchee or BBQ, served with side of ranch dressing \$20

STUFFED MUSHROOMS

Seasonal 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 pulled 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 PUDDING

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

MACADAMIA NUT BROWNIE

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

COCONUT FLAN

Coconut custard with local seasonal fruit \$10

KONA SHAVE ICE

A Hawai'i favorite! Choice of rotating locally made syrups \$8

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 / Double Scoop \$10



V Vegetarian

👉 Favorites

GS 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

Craving a pie featuring our seasonal ingredients? Ask your server about the

Weekly Special

Our pizzas are hand-tossed and made in-house with beer-infused dough, 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, spinach, fresh garlic, mozzarella, Gorgonzola, Portuguese sausage, roasted red peppers and macadamia nuts \$24/\$34

HAWAIIAN LU'AU

Lavaman Red Ale BBQ sauce, mozzarella, goat cheese, kalua pork, sweet onion and jalapeño pineapple salsa \$24/\$34

KONA BREW MARGHERITA

Garlic-infused olive oil, fresh mozzarella, fresh garlic, tomato, rosemary, Hawaiian salt, basil and balsamic glaze \$22/\$32

PUNA PIE

Garlic-infused olive oil, mozzarella, roasted garlic, chèvre and Gorgonzola \$23/\$33

SAUSAGE AND PEPPER

Marinara sauce, mozzarella, Portuguese sausage, sweet onions and roasted red peppers \$22/\$32

WILD MUSHROOM

Herb ricotta, mozzarella, mushrooms, pickled red onion, fresh arugula and hot honey drizzle \$26/\$36

PACIFIC PEAR

Herb ricotta, mozzarella, pears, pickled red onion, Gorgonzola and hot honey drizzle \$24/\$34

BUILD YOUR OWN

Choice of base sauce and mozzarella, plus up to four 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

Meats: 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, pickled red onions and sliced gold beets, 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

ULA' ULA SEARED AHI

Sesame-encrusted ahi tuna from 'Ula'ula Fish Co. served over an orange and fennel salad tossed in house-made herb vinaigrette \$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 cheese on marbled rye bread \$24

CUBANO

Kalua pork, ham, mustard, spicy namasu (pickled veggies) and Swiss cheese 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