

KONA BREWING HAWAII®

PINTS OF PARADISE

Glass-12 oz Pint-16 oz Sampler-5oz Flight-4 x 5oz
 \$5.75 \$7.25 \$4.50 \$18

LIGHT/WHEAT

KONA LIGHT
 Light, Refreshing, Mango 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%

PILI PILSNER
 Crisp, with a citrus backbone and a delicate herbal hop
 IBU 18 ABV 5.2%

LONGBOARD LAGER
 Smooth, Crisp, Lager
 IBU 18 ABV 4.6%

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

WAILUA WHEAT
 Wheat Ale Brewed with Passion Fruit
 IBU 15 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

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

CASTAWAY IPA
 Bold, Citrusy, hints of Tropical Fruit
 IBU 50 ABV 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%

BROWN/PORTER
BLACK SAND PORTER
 Robust, full-bodied Porter
 IBU 45 ABV 6.5%

KOKO BROWN ALE
 American Brown Ale, Toasted Coconut
 IBU 28 ABV 5.5%

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!

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|--------------------------|----|-------------------------|----|
| MAI TAI | 15 | SEASONAL SANGRIA | 12 |
| KOKO BOMB | 15 | APEROL SPRITZ | 15 |
| LILIKOI MARGARITA | 15 | FROSÉ | 14 |
| | | PIÑA COLADA | 14 |

BARREL AGED

MAPLE OLD FASHION 18

Jim Bean, Mapple syrup, Angustura bitters
BLACK MANHATAN 20
 Knobb Creek, Avena, Orange bitters

BUBBLES

CHANDON [BRUT OR ROSE]
 Sparkling Wine, California 14 Split
GRUET BLANC DE NOIR
 Sparkling Wine, New Mexico 42

MOET CHANDON IMPERIAL
 Champagne, France 120
VEUVE CLICQUOT
 Champagne, France 140

WHITE WINE

WHITE HAVEN
 Sauvignon Blanc, New Zealand 12/52
DECOY
 Chardonnay, California 14/52

PARADISE CIDER 6
 Rotation

NON-ALCOHOLIC BREW 5
 Athletic Brewing Co

*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.

LIQUOR

| | | | |
|-----------------------|----|-----------------------|----|
| OCEAN VODKA | 14 | MI CAMPO | 12 |
| SKY VODKA | 12 | KAPENA TEQUILA | 14 |
| TITOS | 15 | JIM BEAN | 12 |
| GORDON'S GIN | 12 | KNOB CREEK | 14 |
| TY GIN | 14 | KULA LIGHT RUM | 14 |
| FID STREET GIN | 14 | KULA DARK RUM | 14 |
| HENDRIX GIN | 14 | KAHLÚA | 12 |
| APEROL | 12 | BAILEYS | 12 |

RED WINE

LOUIS LATOUR
 Pinot Noir, France 12/48
PAINTED FIELDS
 Cabernet Sauvignon 14/52
BRANCAIA TRE
 Red Blend, Italy 14/52
SHATTER
 Grenache, France 14/52

TEPACHE SAZÓN 10
 Fermented Pineapple
GLUTEN FREE BEER 6.50
 Greens Gluten Free Triple Ale

SEASONAL BACKYARD BATCH

Glass-12 oz Pint-16 oz Sampler-5 oz Flight-4 x 5oz
 \$6 \$7.75 \$4.50 \$18

ASK YOUR SERVER FOR OUR BACKYARD BATCH SELECTIONS OR SCAN THE QR CODE BELOW

Liquid Aloha



OTHER BEVERAGES

SOFT DRINKS

Coke, Diet Coke, Sprite, Dr. Pepper, Barq's Root Beer, Pink Lemonade \$4

GINGERADE \$6

Ginger, Organic Lemon juice

ORANGE JUICE \$6

ICED TEA \$5

KŌLEA HOP WATER \$5

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

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

Take Some Liquid Aloha Home

KONA BREWING HAWAII®

PUPUS

*ULA' ULA AHI POKE

Locally caught Ahi tossed with Sweet Onions in a Sweet & Spicy Shoyu, served with Avocado Sprouts, Green Onions and Rice \$25

KALBI SHORT RIBS

Our ribs are braised nice and slow, after being rubbed with a savory-sweet Brown Sugar and Shoyu mix, these tender bits pair well with our Black Sand Porter \$20

*AHI TARTARE

Locally sourced Big Island Spicy Tobiko -Ahi tuna, Sprouts, Green Onions on a bed of Kimchee Cucumbers, and served with chips \$20

PAWAI PEPPERONI ROLLS

Pepperoni, Mozzarella, and Ranch rolled bite sized in house made dough and served with a side of Marinara \$16

PUNA WINGS

Free range wings fried, Salt & Pepper served with Ranch dressing
Your choice: Buffalo, Kimchee, BBQ \$20
EDAMAME 
Wailua Wheat blanched Edamame, chilled, tossed in a Sweet & Spicy Shoyu \$10

KALUA PORK & RICE

Slow-roasted pulled Kalua Pork, Cabbage, White Rice, Green Onions \$12

SLICE & SALAD COMBO

* AVAILABLE ONLY 11 AM TO 3PM

Pepperoni, Cheese or Veggie slice with your choice of either House or Caesar Salad \$16


SALAD

All Salad ingredients are locally sourced from the Big Island. We have a great respect for the 'Āina and for the farmers who work tirelessly to provide nutrients for mind and body.

CLASSIC KB CAESAR

Romaine, Caesar dressing, Croutons, Parmesan Cheese \$20
Add Anchovies \$7

HOLUALOA GREENHOUSE SALAD

A selection of locally sourced Greens, Tomato, Cucumber, Pickled Red Onions, sliced Gold Beets, tossed in a house made Herb Vinaigrette \$16
Add Mac Nut crumbles \$3 

STRAWBERRY SPINACH SALAD

Spinach, Strawberries, Macadamia Nuts, Gorgonzola, Pickled Red Onion, Strawberry Vinaigrette on the side \$20

BEET SALAD

A selection of fresh roasted Red and Gold Beets, Watercress, tossed in a Herb Vinaigrette topped with Goat Cheese \$18

Salad Extras Herb Chicken +\$6 *Fresh Catch Filet +15

*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

 Vegetarian  Favorites

HAND-TOSSED PIZZA

Our Pizzas are made in-house, using our homemade pizza dough that incorporates beer from our brewery, topped with locally sourced ingredients and served in either a 10 or 14 inch size. 10 inch pies can be substituted with a gluten free Cauliflower crust \$6

THE CAPTAIN

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

KOHALA

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

HAWAIIAN LU'AU

Fire Rock Pale 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, Basil, Rosemary, Hawaiian Salt, Balsamic Glaze \$22/\$32

BUILD YOUR OWN PIE

Start with a Base Sauce and Cheese, and choose up to 4 additional toppings
Sauce: Marinara, 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 \$26/\$36

TACOS/SANDWICH

All Tacos Served on Ube Tortillas. Corn Tortillas upon request,
Tacos and sandwiches come with a choice of Chips, Rice or Mac Salad

*LAWAIA'S FISH TACOS

Our personal relationship with Ula'Ula Fish Company allows for daily caught Big Island fish, served with Cajun spices, Vinegar Coleslaw, Black Bean Salsa and Avocado Crema \$27



CLASSIC GRILLED CHEESE

Your choice of Pepperjack, Smoked Gouda or Sharp Cheddar melted on Arise Bakery Sourdough \$15
Add Spam \$6

KALUA PORK TACOS

Kalua pork, Vinegar Coleslaw, Jalapeño Pineapple Salsa and Fire Rock Pale Ale BBQ Sauce \$23

*FISH SANDWICH

Salt & Pepper Seasoned Fresh Catch, Lettuce, Tomato & a side of Carmen's Spicy Tartar sauce \$27

NAALEHU NACHOS

Tortilla, Taro and Sweet Potato chips, Mozzarella, Cheddar, Black Bean Salsa, Beer Queso and Green Onions.
2 pl / Small \$18 4pl / Large \$36

Add Herb Chicken/ Kalua Pork \$6
Add Avocado \$5
Sour Cream upon request \$1

AINA AHIAHI / ENTRÉES

SEASONAL GARDEN VEGETABLE SKEWERS

A combination of locally grown Mushrooms, Tomatoes, Bell Peppers and Sweet Onions in a Lemon Herb Glaze, served with warm white Rice \$18
Add Fried Spam \$2

KB SMASH BURGER

Free range locally sourced Beef and Pork Patty, grilled and served on a fresh Brioche Burger Roll, with Sliced Tomato, crispy Lettuce, Garlic Aioli and with your choice of Pepperjack, Smoked Gouda or Sharp Cheddar \$20
Add Crispy Bacon \$4 - Pickled Jalapeño \$2 - Avocado \$4 - Grilled Onions \$4

ULA' ULA SEARED AHI

Sesame encrusted locally caught seared Ahi, served over an Orange, Fennel, Hearts of Palm salad tossed in our Herb Vinaigrette \$28

BRAISED SHORT RIBS

Salt and Pepper rubbed, boneless Beef Short Ribs, slow roasted until they fall off the bone, served over warm White Rice with Pickled Veggies and Auntie's rich Brown Gravy \$24

SIDES

PORTOBELLO FRIES

Hand cut slices of Portobello Mushrooms rolled in Panko and served with Sweet Chili sauce \$16

AVOCADO FRIES

Chunks of local Avocado rolled in Panko and served with Chipotle Ranch \$16

KETTLE CHIPS \$4

HOUSE SIDE SALAD \$6

KIMCHEE CUCUMBERS

Organic local Cucumbers tossed in a Kimchee sauce \$5

MAC SALAD

Chilled Pasta tossed in a Mayo, Sweet Onion, Carrot and Celery dressing \$5

WHITE RICE \$4

Add Auntie's Gravy \$2

DESSERTS



Flavors: Vanilla, Kona Coffee, Lilikoi Gelato and Raspberry Sorbet

Single Scoop \$5
Double Scoop \$10

PINEAPPLE UPSIDE DOWN CAKE

Local Big Island Pineapple roasted with Brown Sugar over Arise Bakery Yellow Cake topped with a scoop of Lilikoi Gelato \$14

MACADAMIA NUT BROWNIE

Homemade Brownie with local Macadamia Nuts and a scoop of Vanilla Gelato \$10

COCONUT FLAN

A Coconut Custard, served with local seasonal Fruits \$10

KONA SHAVE ICE

Shaved Ice with locally made Syrups
Fruit Punch, Lemon Lime, Strawberry \$6