## Pints of Paradise

<table>
<thead>
<tr>
<th>Pint Type</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glass</td>
<td>10 oz</td>
<td>$6.75</td>
</tr>
<tr>
<td>Pint</td>
<td>16 oz</td>
<td>$4</td>
</tr>
<tr>
<td>Sampler</td>
<td>5 oz</td>
<td>$4.50</td>
</tr>
<tr>
<td>Flight</td>
<td>4 x 5 oz</td>
<td>$15</td>
</tr>
</tbody>
</table>

### Light/Wheat
- **Kona Light**: Light, refreshing, mango blonde ale
  - ABV: 4.2%
- **Duke's Blonde Ale**: American blonde-style ale
  - ABV: 4.2%
- **Big Wave Golden Ale**: Subtle fruitiness, delicate hop aroma
  - ABV: 4.4%
- **Longboard Lager**: Smooth, crisp, lager
  - ABV: 4.6%

### Pale/Red
- **Fire Rock Pale Ale**: Bold hop flavor, bright copper glow
  - ABV: 5.8%
- **Lavaman Red Ale**: Chocolate malt flavor, Pacific Northwest & European hops
  - ABV: 5.6%

### IPA
- **Hanalei IPA**: Light bodied, passion fruit, orange, guava
  - ABV: 4.5%
- **Castaway IPA**: Bold, citrusy, hints of tropical fruit
  - ABV: 6%
- **Gold Cliff IPA**: Bold yet easygoing pineapple IPA
  - ABV: 7.2%
- **Kua Bay IPA**: Piney, hoppy, malty, delicious
  - ABV: 7.3%

### Brown/Porter
- **Koko Brown Ale**: American brown ale, coconut
  - ABV: 5.5%
- **Pipeline Porter**: Porter made with Kona Coffee
  - ABV: 5.3%
- **Black Sand Porter**: Robust, full-bodied porter
  - ABV: 6.5%

### Red Wine
- **House**: Merlot, CA
  - 6/24
- **K.J. Vintners Reserve**: Cabernet Sauvignon, CA
  - 9/36
- **Michael David**: Sauvignon Blanc, CA
  - 9/36
- **Carmenet**: Pinot Noir, CA
  - 9/36

### Rosé
- **Folie Menage Trios**: Rose, CA
  - 9/36

### Happy Hour
**Monday-Friday 3PM-6PM**
- 2 off all draft beer
- 4.95 house wine, well liquor + soda

### Happy Hour Pupus 3.95
- 3 Pepperoni rolls
- Kalua pork tacos

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## Non-Alcoholic Specialty
Crafted for your enjoyment

### Strawberries & Cream
- Chocolate & Cream

### Playground Punch

### Non-Alcoholic

### Coca Products
- Fresh Lemonade 5
- Add a flavor +1
- Strawberry
- Blackberry
- Raspberry
- Blueberry

### Bottled Root Beer 4.50

### Seasonal Juice 5

### Desserts
- Kilauea Lava Flow
- Double chocolate brownie, vanilla ice cream, Black Sand Porter fudge sauce, whipped cream, macadamia nut 10.49
- Cheesecake
- Served plain with whipped cream, Black Sand Porter fudge sauce, or strawberry puree drizzle
- Root Beer Float
- Vanilla ice cream, craft root beer 9.49

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Ask your server for our backyard batch selection

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.
**PUPUS**

- **Uncle’s Ahi Poke**
  Locally caught ahi, ogo, shoyu, avocado, onion, wonton 22.99

- **Pawai Pepperoni Rolls**
  Pepperoni, mozzarella, ranch, pizza dough, side of marinara 12.99

- **Roasted Moa Wings**
  Oven roasted wings, ranch or bleu cheese dressing
  Choice of: Teriyaki, BBQ, Buffalo 17.49

- **Hualalai Hummus**
  Garlic-ginger hummus, vegetables, flatbread 16.49

- **Bruschetta**
  Roma tomato, red onion, garlic, basil, balsamic glaze, parmesan, crostini 9.49

**SALADS**

- **Island Mixed Greens**
  Grape tomato, cucumber, onion, macadamia nut, baby red & green leaf lettuce, balsamic vinaigrette 11.99/15.99

- **Chicken Caesar Salad**
  Grilled chicken breast, parmesan, croutons, romaine, Caesar dressing 15.99/19.99

- **Ahi Salad**
  Blackened ahi, avocado, mango-pineapple salsa, tomato, cucumber, wonton, baby red & green leaf lettuce, soy lime vinaigrette 28.49

- **Chopped Cobb Salad**
  Grilled chicken, bacon, egg, tomato, avocado, gorgonzola, romaine, bleu cheese dressing 17.49

**HAND-TOSSED PIZZA**

Available in 10"/14"

- **Pizza of the Week**
  Ask your server about the weekly specialty pie 21.99/28.99

- **Pahoe Hoe Spicy Chicken**
  Ranch dressing, herb chicken, mozzarella, gorgonzola, sweet onion, buffalo sauce 21.99/28.99

- **Kohala**
  Garlic-infused olive oil, Portuguese sausage, mozzarella, gorgonzola, roasted red pepper, spinach, garlic, macadamia nut 22.99/29.99

- **Hawai'i Kaili Pie**

- **Jalapeño Popper**
  Herb cream cheese, bacon, smoked mozzarella, jalapeño, roasted red pepper 21.99/28.99

**SIDES**

All sides 5.49

- White rice
- Mac salad
- Fresh fruit
- Kettle chips
- Seasonal vegetables

**ENTREES**

- **Linguini & Chicken**
  Grilled chicken, asparagus, mushroom, roasted garlic cream 26.49

- **Chef’s Catch**
  Local fish, macadamia nut crust, lilikoi beurre blanc, sweet chili glaze, white rice, seasonal vegetable 34.99

- **Shoyu Ginger Chicken**
  Marinated thigh, teriyaki glaze, white rice, seasonal vegetable 24.99

**Sandwiches & Tacos**

Choice of side

- **Shrimp or Fish Tacos**
  Cabbage, black bean & corn salsa, avocado crema 22.49

- **Pua’a Pork Tacos**
  Kalua pork, cabbage, pineapple salsa, Black Sand Porter BBQ sauce 21.49

- **Caliente Chicken Sandwich**
  Chicken breast, bacon, Cajun seasoning, provolone, avocado, lettuce, tomato, garlic aioli 16.99

**Brewhouse Burgers**

Certified Angus ground chuck, brioche bun, spicy pickle spear, choice of side

- **Paniolo Burger**
  Cheddar, bacon, onion rings, Black Sand Porter BBQ sauce 18.49

- **Koko Burger**
  Cheddar, onion, pickle, lettuce, tomato, house sauce 17.99

- **Teriyaki Burger**
  Provolone, grilled pineapple, teriyaki sauce, lettuce, tomato, garlic aioli 17.99

- **Bacon Bleu Burger**
  Bacon, caramelized onion, gorgonzola lettuce, tomato 18.99

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