

DRINKS

DRAFT BEER

KONA LIGHT ABV 4.2% IBU 20
OUR LIGHTEST, BRIGHT, BLONDE ALE.

DUKES BLONDE ALE ABV 4.7% IBU 20
CRISP, LIGHT, AND REFRESHING ALE.

🍷 **BIG WAVE GOLDEN ALE** ABV 4.4% IBU 15
LIGHT GOLDEN ALE WITH A SUBTLE FRUITINESS AND DELICATE HOP AROMA.

🍷 **LONGBOARD LAGER** ABV 4.6% IBU 20
SMOOTH REFRESHING LAGER FERMENTED AND AGED FOR FIVE WEEKS.

LEMONGRASS LUAU ABV 5.0% IBU 20
BLONDE ALE BREWED WITH WHEAT MALT, GINGER, AND LEMONGRASS.

HULA HEFEWEIZEN ABV 5.0% IBU 18
MEDIUM TO FULL-BODIED WITH A PRONOUNCED BANANA FRUITINESS.

WAILUA WHEAT ABV 5.4% IBU 15
BRIGHT, CITRUS FLAVOR THAT COMES FROM THE TROPICAL PASSION FRUIT WE BREW INTO EACH BATCH.

LAVAMAN RED ALE ABV 5.6% IBU 30
MALTY RED ALE WITH STRONG CARAMEL NOTES AND A SUBTLE CHOCOLATE MALT FLAVOR.

FIRE ROCK PALE ALE ABV 5.8% IBU 35
CRISP, REFRESHING HAWAIIAN-STYLE PALE ALE.

HANAIEI IPA ABV 4.5% IBU 40
LIGHT BODIED BEER THAT COMBINES THE HOPPY AROMA OF AN IPA WITH PASSIONFRUIT, ORANGE, AND GUAVA.

CASTAWAY IPA ABV 6.0% IBU 50
AMERICAN-STYLE IPA THAT IS DRY HOPPED. THE BITTERNESS IS BALANCED BY ITS MALTY BODY.

GOLD CLIFF IPA ABV 7.2% IBU 50
BOLD YET EASY GOING IPA. BREWED WITH REAL, FRESH PINEAPPLE.

🍷 **KUA BAY IPA** ABV 7.3% IBU 68
BRIGHT, BOLD, COPPER-COLORED IPA. PINEY HOPS, SPICES, AND A SUBTLE CARAMEL MALTINESS.

KOKO BROWN ALE ABV 5.5% IBU 28
NUTTY, TOFFEE FLAVOR AND AROMA THAT IS BREWED WITH REAL TOASTED COCONUT.

🍷 **BLACK SAND PORTER** ABV 6.5% IBU 45
ROBUST, FULL BODIED PORTER WITH PRONOUNCED BITTERSWEET CHOCOLATE FLAVOR

SCAN THE QR CODE FOR OUR SEASONAL AND NONALCOHOLIC OPTIONS

5 OZ GLASS \$4
10 OZ GLASS \$6
16 OZ PINT \$8
20 OZ FLIGHT \$15



CRAFT COCKTAILS

🍷 **HAWAII KAI MAI TAI** \$17
KOLOA WHITE & COCONUT RUMS, PINEAPPLE, ORANGE, GUAVA, ORGEAT, LIME, DARK RUM FLOAT.

HIBISCUS REFRESHER \$16
HAWAIIAN HIBISCUS VODKA, COINTREAU, LEMON, LYCHEE, SODA.

RED SANGRIA \$15
AN INFUSION OF RED WINE, SPIRITS, FRUIT & FRESH JUICES.

KONA MULE \$15
HAPA HAWAIIAN VODKA, BLOOD ORANGE LIQUEUR, LIME, GINGER BEER.

KOLOA RUM PUNCH \$16
KOLOA WHITE & DARK RUMS, PINEAPPLE, ORANGE, GUAVA, MANGO, LIME, GRENADINE.

CUCUMBER BEACH COOLER \$15
TRADEWIND GIN, ORANGE LIQUEUR, SODA, CUCUMBER, LEMON, SIMPLE SYRUP.

MARGARITAS

🍷 **KEPOLO'S SPICY MANGO** \$16
HOUSE-INFUSED SPICY JOSE CUERVO, COINTREAU, HOUSE-MADE SWEET & SOUR, MANGO.

CUCUMBER BASIL \$15
CAZADORES BLANCO, COINTREAU, CUCUMBER, LIME, BASIL.

LILIKOI \$15
KAPENA LI HING-INFUSED TEQUILA, COINTREAU, GINGER LIQUEUR, LILIKOI, HOUSE-MADE SWEET & SOUR, LIME.

SEASONAL DRINKS

BLUEBERRY FIZZ \$14
TITOS VODKA, LEMON, BLUEBERRY, SIMPLE SYRUP & SODA.

🍷 **A TASTE OF THE TROPICS** \$15
KOLOA LIGHT & COCONUT RUMS, PINEAPPLE, COCONUT.

PINEAPPLE PAINKILLER \$14
KOLOA DARK RUM, PINEAPPLE, ORANGE, COCONUT, TOPPED WITH NUTMEG.



WINE

RED

HOUSE MERLOT \$9/36
HOUSE CABERNET \$9/36
HOUSE PINOT NOIR \$9/36
BREAD AND BUTTER CABERNET \$12/48

WHITE

HOUSE CHARDONNAY \$9/36
HOUSE PINOT GRIGIO \$9/36
HOUSE SAUVIGNON BLANC \$9/36
KENDALL JACKSON CHARDONNAY \$12/48

SPARKLING

HOUSE PROSECCO SPLIT \$12

JUICES

ORANGE \$6
APPLE \$6
PINEAPPLE \$6
GUAVA \$6
LILIKOI \$6
POG \$6
TOMATO \$6
LEMONADE \$6

FLAVORED LEMONADE \$7
BLACKBERRY, BLUEBERRY, RASPBERRY, MANGO, OR STRAWBERRY

SOFT DRINKS

COKE \$4 W/FREE REFILLS
DIET COKE
SPRITE
DR. PEPPER
FRUIT PUNCH
GINGER ALE
COFFEE
ICED TEA

FLAVORED ICED TEA \$5
BLACKBERRY
BLUEBERRY
MANGO
RASPBERRY
STRAWBERRY
PLANTATION
ARNOLD PALMER

CRAFT ROOT BEER \$5
CHOCOLATE MILK \$5
ROY ROGERS \$4
MILK \$4
SHIRLEY TEMPLE \$4
BIG ISLAND GINGERADE \$4
GINGER BEER \$4

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** \$24
AHI, OGO, SHOYU, AVOCADO, ONION, WONTONS, SESAME SEEDS, GREEN ONIONS.
- 🍷 **SLIDERS** \$18
CERTIFIED ANGUS BEEF GROUND CHUCK PATTY, CARAMELIZED ONION, LETTUCE, PICKLE, BURGER SAUCE, TARO ROLL.
- ✓ **GINGER GARLIC HUMMUS** \$14
GARLIC-GINGER HUMMUS, VEGETABLES, FLATBREAD.
- ✓ **BRUSCHETTA** \$11
ROMA TOMATO, RED ONION, GARLIC, BASIL, BALSAMIC GLAZE, PARMESAN, CROSTINI.
- ▼ **PEPPERONI ROLLS** \$15
PEPPERONI, MOZZARELLA CHEESE, RANCH, PIZZA DOUGH, SIDE OF MARINARA.
- ROASTED CHICKEN WINGS** \$18
OVEN ROASTED WINGS WITH RANCH OR BLEU CHEESE DRESSING. CHOICE OF: SWEET THAI CHILI, TERIYAKI, BBQ, OR BUFFALO.
- MANINI MEAT & RICE** \$11
KALUA PORK, WHITE RICE, GREEN ONION, SESAME SEEDS.

SALADS

- ▼ **AHI SALAD** \$29
SEARED BLACKENED AHI, AVOCADO, MANGO-PINEAPPLE SALSA, TOMATO, CUCUMBER, WONTON, MIXED GREENS, SOY LIME VINAIGRETTE.
- CHOPPED COBB SALAD** \$20
CHICKEN, BACON, EGG, TOMATO, AVOCADO, GORGONZOLA, ROMAINE, BLEU CHEESE DRESSING.
- CHICKEN CAESAR SALAD** \$16/21
GRILLED CHICKEN BREAST, PARMESAN, CROUTONS, ROMAINE LETTUCE, CAESAR DRESSING. HALF OR WHOLE SIZE.
- GS ✓ **ISLAND MIXED GREENS** \$12/17
GRAPE TOMATO, CUCUMBER, ONION, MACADAMIA NUT, MIXED GREENS. HALF OR WHOLE SIZE. CHOICE OF RANCH, BLEU CHEESE, BALSAMIC VINAIGRETTE, OR SOY LIME VINAIGRETTE.
- EXTRAS**
- OVEN-ROASTED HERB CHICKEN \$5
- GARLIC TOFU \$5
- BLACKENED SHRIMP \$10
- GRILLED WHITE FISH \$10
- AVOCADO \$2
- SAUCE/DRESSING \$1



HAND-TOSSED PIZZAS

10" / 14"

- ▼ **PIZZA OF THE WEEK** \$24/31
ASK YOUR SERVER ABOUT THE WEEKLY SPECIALTY PIE.
- KOHALA** \$24/31
GARLIC-INFUSED OLIVE OIL, PORTUGUESE SAUSAGE, MOZZARELLA, GORGONZOLA, ROASTED RED PEPPER, SPINACH, GARLIC, MACADAMIA NUTS.
- ▼ **THE CAPTAIN** \$24/31
TOMATO SAUCE, MOZZARELLA, PORTUGUESE SAUSAGE, CANADIAN BACON, PEPPERONI, TOMATO, BLACK OLIVES, MUSHROOMS.
- HAWAII KAI PIE** \$24/31
BLACK SAND PORTER BBQ SAUCE, KALUA PORK, CANADIAN BACON, MOZZARELLA, ROASTED RED ONION, GREEN ONION, PINEAPPLE.
- PAHOEHOE SPICY CHICKEN** \$24/31
RANCH DRESSING, HERB CHICKEN, MOZZARELLA, GORGONZOLA, SWEET ONION, BUFFALO SAUCE DRIZZLE.
- BBQ CHICKEN** \$24/31
BLACK SAND PORTER BBQ SAUCE, HERB CHICKEN, CHEDDAR, MOZZARELLA, TOMATO, ROASTED RED ONION & PEPPER.
- ✓ **GARDEN PIZZA** \$24/31
GARLIC-INFUSED OLIVE OIL, MOZZARELLA, GARLIC, TOMATO, ONION, SPINACH, MUSHROOM, FRESH HERBS, MACADAMIA NUTS.
- JALAPENO POPPER** \$24/31
HERB CREAM CHEESE, BACON, SMOKED MOZZARELLA, JALAPENO, ROASTED RED PEPPER.



PUB FAVORITE



VEGETARIAN



GLUTEN- SENSITIVE

ENTREES

▼ **MACADAMIA NUT FRESH CATCH** \$36
 LOCAL FISH. MACADAMIA NUT CRUST. LILIKOI
 BEURRE BLANC. SWEET THAI CHILI. WHITE
 RICE. SEASONAL VEGETABLE.

CHICKEN LINGUINI \$27
 GRILLED CHICKEN. ASPARAGUS, MUSHROOM,
 ROASTED GARLIC CREAM SAUCE.

SEAFOOD PASTA ARRABBIATA \$29
 SHRIMP. WHITEFISH. BLUE MUSSELS. GARLIC.
 ARRABBIATA SAUCE.

SANTA MARIA TRI TIP STEAK \$32
 SERVED MEDIUM. CHIMICHURRI. GARLIC
 MASHED POTATOES. SEASONAL VEGGIES.

BREWHOUSE BURGERS



**CERTIFIED ANGUS BEEF CHUCK PATTY. BRIOCHE BUN. SPICY PICKLE
 SPEAR. CHOICE OF SIDE OR ADD SALAD FOR \$3.75**

BURGER OF THE WEEK \$20
 ASK YOUR SERVER ABOUT OUR WEEKLY
 SPECIAL.

KOKO BURGER \$20
 CHEDDAR. LETTUCE. TOMATO. ONION.
 PICKLES. HOUSE SAUCE.

ONO KINE BURGER \$20
 MUSHROOM. CARAMELIZED ONION. SWISS
 CHEESE. LETTUCE. TOMATO. GARLIC AIOLI.

TERIYAKI BURGER \$20
 GRILLED PINEAPPLE. PROVOLONE. LETTUCE.
 TOMATO. GARLIC AIOLI. TERIYAKI SAUCE.

BACON BLEU BURGER \$20
 BACON. CARAMELIZED ONION. GORGONZOLA.
 LETTUCE. TOMATO.

▼ **PANILO BURGER** \$20
 BACON. ONION RING. CHEDDAR. BLACK SAND
 PORTER BBQ SAUCE.

SANDWICHES & TACOS

CHOICE OF SIDE OR ADD A SALAD FOR \$3.75

CAJUN CHICKEN SANDWICH \$18
 CHICKEN BREAST. BACON. CAJUN SEASONING.
 PROVOLONE CHEESE. AVOCADO. LETTUCE.
 TOMATO. GARLIC AIOLI.

CHIPOTLE BLACK BEAN SANDWICH \$18
 SPICED BLACK BEAN PATTY. MIXED GREENS.
 AVOCADO. TOMATO. GARLIC AIOLI.

▼ **FRESH FISH SANDWICH** \$23
 LOCAL FISH. MIXED GREENS. TOMATO. CAJUN
 REMOULADE.

BBQ PORK TACOS \$19
 KALUA PORK. CABBAGE. PINEAPPLE SALSA.
 BLACK SAND PORTER BBQ SAUCE.

SHRIMP OR FISH TACOS \$24
 CHOICE OF SHRIMP OR LOCAL FISH. CAJUN
 SEASONING. CABBAGE. BLACK BEAN & CORN
 SALSA. AVOCADO CREMA.

CARNE ASADA BURRITO \$19
 MARINATED STEAK. GUACAMOLE. PICO DE GALLO.
 MEXICAN RICE. SERVED WITH TORTILLA CHIPS
 AND ROASTED SALSA.

SIDES

WHITE RICE	\$2
MAC SALAD	\$3
KETTLE CHIPS	\$3
FRESH FRUIT	\$4
SEASONAL VEGETABLE	\$4

DESSERTS

▼ **KILAUEA LAVA FLOW** \$13
 DOUBLE CHOCOLATE BROWNIE. VANILLA ICE
 CREAM. BLACK SAND PORTER FUDGE SAUCE.
 WHIPPED CREAM. MACADAMIA NUTS.

SNOW CAP SUNDAE \$11
 VANILLA ICE CREAM. BLACK SAND PORTER
 FUDGE SAUCE. WHIPPED CREAM.
 MACADAMIA NUTS.

CHEESECAKE \$11
 SERVED PLAIN WITH WHIPPED CREAM. BLACK
 SAND PORTER FUDGE SAUCE. OR STRAWBERRY
 PUREE DRIZZLE.

ROOT BEER FLOAT \$10
 VANILLA ICE CREAM. ROOT BEER.

EATING RAW OR UNDERCOOKED MEATS OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORN ILLNESS