

# 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 Fruitness, Delicate Hop Aroma  
 IBU 16 ABV 4.4%
- LONGBOARD LAGER**  
 Smooth, Crisp, Lager  
 IBU 18 ABV 4.6%
- LEMONGRASS LUAU**  
 Blonde Ale, Wheat Malt, Ginger,  
 Lemongrass  
 IBU 20 ABV 5%
- HULA HEFEWEIZEN**  
 Unfiltered Wheat Ale, Slight Banana  
 Flavor  
 IBU 18 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

- KOKO BROWN ALE**  
 American Brown Ale, Toasted Coconut  
 IBU 28 ABV 5.5%
- BLACK SAND PORTER**  
 Robust, full-bodied Porter  
 IBU 45 ABV 6.5%

## COCKTAILS

All our cocktails are made with Local Spirits, local syrups supporting  
 Local farmers and local distillers.

### COCKTAILS

- MAI TAI** 18
- LILIKOI MARGARITA** 18
- SEASONAL SANGRIA** 12

### BUBBLES

- LA MARCA**  
 Prosecco, Italy 12 Split
- CHANDON**  
 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

- MIRAVAL. STUDIO ROSE** 12/48  
 Rose, France
- ANTINORI GUADO TASSO** 14/52  
 Vermentino, Italy
- LE PETIT PERROY** 16/62  
 Sancerre, France
- SILVERADO** 12/48  
 Sauvignon Blanc, Napa
- DECOY** 12/48  
 Chardonnay, Sonoma
- HARTFORD COURT** 14/52  
 Chardonnay, Russian River

### RED WINE

- LOUIS LATOUR** 12/48  
 Pinot Noir, France
- ROTH** 14/52  
 Cabernet Sauvignon
- BRANCAIA TRE** 14/52  
 Red Blend, Italy
- SHATTER** 14/52  
 Grenache, France
- VACQUEYRAS, DOM CLEFS** 16/62  
 Red Blend, France
- UNSHACKLED** 16/62  
 Red Blend, CA

## GLUTEN SENSITIVE

- PARADISE CIDER** 6  
 Rotation Flavor  
 Hard Seltzer
- GLUTEN FREE BEER**  
 Greens Gluten Free Triple Ale 6.50
- NON-ALCOHOLIC BREW** 5  
 Athletic Brewing Co  
 Upside Dawn Golden

\*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.

## SEASONAL BACKYARD BATCH

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

### Kohola Selection

- Glass-12 oz Pint-16 oz Sampler-5 oz  
 \$8.50 \$9.50 \$6

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  
**SPARKLING MINERAL WATER** \$5

### KŌLEA HOP WATER



**MOSAIC & CITRA HOPS** \$5  
**BLOOD ORANGE** \$5

Kona's Hop Water brewed with a  
 selection of premium hops and  
 enhanced with local island flavors

### GINGERADE

Ginger, Organic Lemon Juice \$5

**ICED TEA** \$5

Grab some Kona Gear at our retail store and  
 swing by the Growler Shack for Beer to go!

VISIT [WWW.KONABREWINGHAWAII.COM](http://WWW.KONABREWINGHAWAII.COM)

FOLLOW US ON INSTAGRAM @KONABREWINGHAWAII

FACEBOOK: KONA PUB AND BREWERY

Gratuity of 20% will be added to parties of 8 or more

*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 just fall off the bone and 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

## SALAD

All Salad ingredients are locally sourced from the Big Island. We have a great respect for the 'Aina 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 Spanish Boquerones \$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



### BEEF 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 4 oz Filet +\$15

\*Fresh Ahi +15

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



VEGETARIAN

## HAND-TOSSED PIZZA

All of 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 a 10 inch size.  
All 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 \$28

### HAWAIIAN LU'AU

Black Sand Porter BBQ sauce, Mozzarella, Goat Cheese, Kalua Pork, Sweet Onion, Jalapeño Pineapple Salsa \$25

### KOHALA

Garlic-infused Olive Oil, Mozzarella, Gorgonzola, Portuguese Sausage, Roasted Red Peppers, Spinach, Fresh Garlic, Macadamia Nuts \$26

### KBC MARGHERITA

Garlic-infused Olive Oil, Fresh Mozzarella, Fresh Garlic, Tomato, Basil, Rosemary, Hawaiian Salt, Balsamic Glaze \$22

### KB PIZZA OF THE DAY

Chef's daily creation with local seasonal produce MP

### SLICE & SALAD COMBO

\* AVAILABLE ONLY 11 AM TO 3PM

Served with a side House salad to either a Pepperoni, Cheese, Veggie, or Daily Slice \$16

## TACOS/SANDWICH/SHARE

All Tacos Served on Ube Tortillas. Corn Tortillas upon request.  
Tacos and sandwiches come with choice of side of rice, mac salad or chips.

### LAWAI'A'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



### KAILUA PORK TACOS

Kalua pork, Vinegar Coleslaw, Jalapeño Pineapple Salsa and Black Sand Porter BBQ Sauce \$23

### NAALEHU NACHOS

A combination of Tortilla, Taro and Sweet Potato chips, Mozzarella, Cheddar, Black Bean Salsa, Beer Queso and Green Onions.  
Small \$18 Large \$36

### CLASSIC GRILLED CHEESE

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

## '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 SMASHED BURGER

Free range locally sourced Beef Patty, grilled and served on an Arise Bakery fresh Burger Roll, Sliced Tomato, crisp Lettuce and Garlic Aioli 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 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 served with Sweet Chili sauce \$16



### 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

Add Auntie's Gravy \$2

### AVOCADO FRIES

Chunks of local Avocado rolled in Corn Meal served with Chipotle Ranch \$16



### KETTLE CHIPS

\$4

### HOUSE SIDE SALAD

\$6



## 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 Macademia Nuts and a scoop of Vanilla Gelato \$10

### COCONUT FLAN

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

### KONA SHAVED ICE

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