



HAWAII KAI PUB *menu*

PUPUS

“Pupu” is a native Hawaiian word that has come to be known as the perfect way to start your meal or share a few while you kick back at the end of the day with friends and family.

UNCLE'S AHI POKE

Traditional fresh island poke with sashimi-grade ahi, shoyu, avocado, onions, ogo and fried won ton strips. MARKET PRICE Add steamed white rice. 1.00

Hang loose with a Longboard Island Lager

SLIDERS

Three mini ground steak patties, topped with house made special sauce, lettuce, pickles and caramelized onion on sweet taro rolls 15.25

PAWAI PEPPERONI ROLLS

House-made dough, rolled with pepperoni, mozzarella and ranch dressing, served with house-made tomato sauce. 10.50

Go with the flow with a Fire Rock Pale Ale

PELE'S FIRE WINGS

Oven-roasted wings tossed in your choice of sauce. Served with house-made bleu cheese or ranch. Choose from: teriyaki, buffalo hot sauce, or BBQ. 12.50

Cool things down with a refreshing Big Wave Golden Ale.

MANINI MEAT & RICE

Choose from shoyu chicken or imu pork served on white rice and garnished with green onions and sesame seeds. 8.50

HUALALAI HUMMUS

Garlic-ginger hummus with house-made flatbread and fresh vegetables. 10.50
Gluten sensitive option: served with extra veggies instead of flatbread.

Keep things light and fresh with a Duke's Blonde Ale.

SALADS

Looking for something fresh and green? All our salads are made with locally sourced produce whenever possible, and all dressings are made from scratch too.

ISLAND MIXED GREENS

Arcadian blend of red and green baby leaf lettuces, grape tomatoes, cucumbers, onions and toasted macadamia nuts with balsamic vinaigrette or ranch dressing on the side. HALF 9.50/ WHOLE 13.50

CAESAR SALAD

Chopped romaine, tossed in a zesty Caesar dressing, topped with house-made brioche croutons and Parmesan cheese. HALF 9.50/ WHOLE 13.50

PELE'S THRONE AHI SALAD

Mixed greens tossed in soy-lime vinaigrette, topped with grape tomatoes, avocado, cucumbers, mango-pineapple salsa, fried wontons, and blackened ahi. MARKET PRICE

Take a trip to paradise with a fresh Wailua Wheat Ale

CHOPPED COBB SALAD

Romaine, grilled chicken, boiled egg, bacon, grape tomatoes, avocado, gorgonzola, tossed with house made bleu cheese dressing. 14.50

Extras

Oven-roasted herb chicken, or seared tofu. 4.00
Fresh catch of the day. MARKET PRICE

HAND-TOSSED PIZZAS

We make our dough from scratch daily using Longboard Island Lager from our Kona brewery and hand toss it for the perfect texture. All our sauces are made in-house. Available in Small 10" / Large 14" sizes.

CHEESE

House-made tomato sauce topped with mozzarella. 13.75 / 17.50

PAHOEHOE SPICY CHICKEN

House-made ranch dressing, mozzarella, herb chicken, and sweet onions, topped with crumbled gorgonzola, and a drizzle of house-made Buffalo sauce. 16.75 / 24.50

Take the heat up a notch with a bold, citrusy Castaway IPA

KOHALA

Garlic-infused olive oil, mozzarella, gorgonzola, Portuguese sausage, roasted red peppers, fresh spinach, fresh garlic, and macadamia nuts. 19.75 / 27.50

THE CAPTAIN

House-made tomato sauce, mozzarella, pepperoni, Canadian bacon, Portuguese sausage, tomatoes, mushrooms, and black olives. 19.75 / 27.50

Quench your thirst with a crisp Kua Bay IPA

BBQ CHICKEN

Black Sand Porter BBQ sauce, mozzarella, cheddar, herb chicken, tomatoes, roasted red onions, and roasted red peppers. 17.50 / 25.50

HAWAII KAI PIE

Black Sand Porter BBQ sauce, mozzarella, imu pork, Canadian bacon, roasted red onions, pineapple, and green onions. 16.75 / 24.50

GARDEN PIZZA

Garlic-infused olive oil, mozzarella, garlic, tomatoes, onions, spinach, mushrooms, macadamia nuts, Hawaiian Sea Salt, and fresh herbs. 16.75 / 24.50

PEPPERONI & SAUSAGE

House-made tomato sauce, mozzarella, pepperoni, and ground Portuguese sausage. 15.75 / 23.50

ENTRÉES

All entrées are made from scratch and cooked to order using locally-sourced ingredients, whenever possible, because nothing goes better with a good beer than good food. Add a fresh salad for 3.25.

LUNALILO LINGUINI

Sautéed mushrooms, asparagus, and garlic, with a touch of white wine tossed in roasted garlic cream sauce. 16.50

GARDEN VEGGIE PASTA

Sautéed tomatoes, spinach, garlic, mushrooms, finished with white wine. 18.50

MACADAMIA NUT CRUSTED FISH

Fresh filet of fish encrusted with macadamia nuts, served with Hanalei IPA-lilikoi beurre blanc, sweet chili glaze, seasonal vegetables and rice. MARKET PRICE

SHOYU GINGER CHICKEN

Marinated chicken in a sweet shoyu glaze, with seasonal vegetables and rice. 19.50

Go tropical with a Lemongrass Lu'au Blonde Ale

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

SUGGESTED BEER PAIRING PUB FAVORITE VEGETARIAN GLUTEN-SENSITIVE

BREWHOUSE BURGERS

Tender half-pound steak burger made from a blend of premium beef cuts, cooked to order served on a locally baked brioche bun, and accompanied with your choice of sea salt & black pepper kettle-style potato chips or Hawaiian mac salad. Add bacon 2.00
Substitute your side with a fresh salad for 3.25

PANILO BURGER

Cheddar, bacon, and onion rings with Black Sand BBQ sauce. 16.50

TERIYAKI BURGER

Provolone, grilled pineapple, lettuce, and tomato, with garlic aioli. 15.50

 *Go with the flow with a Fire Rock Pale Ale*

ONO KĪNE BURGER

Swiss cheese, caramelized onions, sautéed mushrooms, lettuce, and tomato, with garlic aioli. 16.50

KOKO BURGER

Cheddar, onions, pickles, lettuce, and tomato, with our house sauce. 15.50

BACON BLEU BURGER

Bacon, caramelized onions, lettuce, tomato with house-made bleu cheese sauce. 16.50

SANDWICHES & TACOS

All our sandwiches are made to order, served on locally sourced fresh baked bread, and accompanied with your choice of sea salt & black pepper kettle-style potato chips, white rice, or Hawaiian mac salad.
Substitute your side with a fresh salad for 3.25.

FISH TACOS

Three soft tacos made with cabbage, black bean and corn salsa, drizzled with avocado crema. 19.50

 *Cool off with a refreshing Hula Hefeweizen*

PUA'A PORK TACOS

Three soft tacos made with imu pork, cabbage and pineapple salsa, topped with a drizzle of Black Sand Porter BBQ sauce. 17.50

 *Punch it up with an Island Seltzer*

LAWAI'I SPECIAL

Fresh, local fish sandwich. Ask your server for today's variety and preparation. MARKET PRICE

CUBANO

Imu pork, Canadian bacon, provolone, pickles and cumin mustard. 14.50

 *Catch a wave with a refreshing big Wave Golden Ale*

CAJUN GRILLED CHICKEN SANDWICH

Cajun spiced chicken breast, bacon, provolone cheese, lettuce, tomato, sliced avocado, and garlic aioli. 14.50

 *Brighten up your day with a Kona Light*

DESSERTS

KILAUEA LAVA FLOW

Chocolate fudge brownie with mac nuts, locally made vanilla ice cream, topped with Black Sand Porter fudge sauce, whipped cream, and toasted macadamia nuts. 9.25

MAUNA KEA SNOW CAP

An ice cream sundae made with locally made vanilla ice cream, topped with Black Sand porter fudge sauce, whipped cream and toasted macadamia nuts. 8.25

ROOT BEER FLOAT

Two scoops of locally made vanilla ice cream in a craft root beer. 7.25

CHEESE CAKE

New York style Cheese Cake served plain with whipped cream, Black Sand Porter fudge sauce, or strawberry drizzle. 10.00

KEIKI MENU

Keiki are our future, we strive to nourish them with healthful, natural food. All gecko plates come with fresh tropical fruit or chips. 6

GECKO PLATES

PIG IN A BLANKET

An all-beef hot dog sleeping in our spent grain dough.

CHICKEN TENDERS

All-natural chicken tenders baked to a golden brown.

SLICE OF PIZZA

Pizza slice with your choice of two toppings.

KEIKI QUESADILLA

Kona quesadilla wrapped around mozzarella and cheddar cheeses.

KEIKI Á LA CARTE

HEALTHY GECKO

A healthy option with fresh carrots, cucumber, celery, grape tomatoes, sliced turkey breast, and cheddar cheese served with ranch dressing for dipping. 7.00

KEIKI PASTA

Pasta tossed with garlic butter and Parmesan cheese or marinara sauce topped with Parmesan cheese. 7.00

KEIKI PEPPERONI ROLLS

Four pepperoni and whole milk mozzarella rolls, rolled up in our pizza dough, served with house-made tomato sauce for dipping. 9.00

KEIKI SWEETS

SCOOP OF ICE CREAM

Locally made vanilla ice cream. Single scoop 4.00 / Double scoop 6.00

ICE CREAM SUNDAE

Locally made vanilla ice cream, chocolate sauce, whipped cream and a cherry. 5.00

STRAWBERRIES AND CREAM

Blended ice cream mix with strawberry puree. 6.00

KEIKI ROOT BEER FLOAT

A scoop of locally made ice cream in a craft root beer. 5.00

CHOCOLATE AND CREAM

Blended ice cream mix with chocolate sauce. 6.00

PLAYGROUND PUNCH

Piña colada mix, pineapple juice and strawberry puree. 6.00

WANT SOME KONA AT HOME?

ENJOY KONA BEER AND FOOD WITH CURBSIDE PICK-UP,
OR DELIVERY TO YOUR HOME BY OUR KONA CREW

CALL TO PLACE YOUR ORDER AT 808-396-5662

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

 SUGGESTED BEER PAIRING

 PUB FAVORITE

 VEGETARIAN

 GLUTEN-SENSITIVE



Drinks Menu

CRAFTED COCKTAILS

PINEAPPLE GINGER PUNCH

Hawaiian Pau Maui Vodka with orange juice, pineapple and lime juice, topped with ginger beer \$11.25

WHITE WASH

Hendrick's Gin, Giffard Elderflower Liqueur, fresh lemon juice, muddled cucumber, topped with soda water \$11.25

SANDY'S SUNRISE

Hawaiian Pau Maui Vodka, Giffard de la Passion Liqueur, house made sweet-and-sour and orange juice on the rocks \$11.25

ISLAND SANGRIA

Our unique blend of red wine, brandy, mixed juices with a splash of ginger ale \$10.25

TRADEWINDS

Hawaiian Coconut Vodka, banana liqueur, orange and pineapple juice with a splash of grenadine \$11.25

HAWAII KAI MAI TAI

Koloa White and Coconut Rum, fresh pineapple, orange, guava and lilikoi juices topped with a Koloa Dark Rum float \$13.75

KOKO CRUSH

Hendrick's Gin, Giffard de la Passion Liqueur, Amaretto Disarrono, lemon and peach bitters \$12.25

RED GINGER

Hawaiian Pau Maui Vodka, Domaine de Canton Ginger Liqueur, cranberry juice and fresh lime juice \$11.75

MAHIAI MAGIC

Stoli Vanilla Vodka, Cointreau muddled with fresh basil, brown sugar, apple juice \$11.75

SOUTH SHORE SIREN

Sailor Jerry Rum, Domain de Canton Ginger Liqueur, fresh lilikoi and lime juice, topped with ginger beer \$11.25

KEPOLO'S SPICY MARGARITA

Serrano and jalapeno pepper infused Jose Cuervo Tradicional Silver Tequila, house made sweet-and-sour, mango puree \$11.75

CUCUMBER BASIL MARGARITA

El Jimador Silver Tequila, Cointreau, muddled cucumber, fresh lime juice, basil and a salted rim \$11.75

MARTINIS

STRAWBERRY LONGBOARD

Longboard Island Lager, Stoli Strasberi Vodka, triple sec, pineapple, orange juice, grenadine and lime \$12.25

LYCHEE COCONUT MARTINI

Hawaiian Coconut Vodka with lychee syrup \$12.25

BLUEBERRY CHI

Stoli Blueberry Vodka, lychee and fresh lemon juice, blue curacao \$12.25

FRESH FROM DA BLENDAH

LAVA FLOW

Koloa White Rum, Dubouchett banana liqueur, Coconut and Strawberry puree, and pineapple juice blended to perfection \$12.00

PINA COLADA

Koloa Coconut Rum, Pina Colada Mix and pineapple juice \$11.25

CHOCOLATE MONKEY

Godiva Chocolate Liqueur, Dubouchett Banana liqueur, white crème de cocoa and Island Oasis Ice Cream Mix \$12.25

STRAWBERRY DREAMSICLE

Stoli Vanilla Vodka, Dubouchett Orange curacao, orange juice, Strawberry puree, and Island Oasis Ice Cream Mix \$11.00

MANGO KEA

Sailor Jerry Rum, Giffard de la Passion, house made sweet-and-sour, mango puree \$10.25

HAPPY HOUR

MONDAY-FRIDAY 3PM-6PM

\$2.00- OFF ALL DRAFT BEER

\$4.95- HOUSE WINE, WELL LIQUOR+SODA

HAPPY HOUR PUPUS \$3.95

3 Pepperoni rolls

Kalua pork taco

WHITE WINES

Wines by the Glass or Bottle

CHARDONNAY

Sycamore Lane, California \$6.00/\$22.00
K.J. Vintners Reserve, California \$9.50/\$36.00

SAUVIGNON BLANC

Kono, New Zealand \$10.00/\$40.00

PINOT GRIGIO

Caposaldo, Italy \$8.00/\$30.00

SPARKLING

Caposaldo Prosecco, Italy / Split \$11.00

ROSÉ

Folie Menage Trois, California \$8.50/\$28.00

RED WINES

PINOT NOIR

Carmenet, California \$8.50/\$31.00

MERLOT

Sycamore Lane, California \$6.00/\$22.00
Blackstone, California \$7.00/\$26.00

CABERNET SAUVIGNON

Sycamore Lane, California \$6.00/\$22.00
Bread and Butter, California \$8.00/\$30.00

NON-ALCOHOLIC

Big Island Gingerade - \$4.00
Strawberries & Cream - \$6.00
Playground Punch - \$6.00
Bottled Craft Root Beer - \$4.00
Seasonal Fresh Juices - \$5.00
Coke Products - \$3.50 (free refills)