

KONA BREWING CO.



BIG WAVE *Golden Ale*

Enjoy the cool ocean spray of Big Wave Golden Ale. Savor the delicate hop aroma and sweet malt flavor of this pure sun-drenched ale. It's Hawaii in your hand.

IBU: 16 ABV: 4.4%

BEER FLIGHTS

Take a refreshing trip through paradise with your choice of four, 5 oz pours of our Hawaii inspired craft beers.



LONGBOARD *Island Lager*

Hang loose with a refreshing Longboard Island Lager. It's a spirited beer with a light sand-washed color. Thirst's Up! It's a smooth crisp ride all the way in.

IBU: 18 ABV: 4.6%



GOLD CLIFF IPA

Gold Cliff IPA features real pineapple along with bright tropical fruit aromas of Mosaic and Citra hops. Add a hint of smooth caramel malt and the result is pure island inspiration.

IBU: 50 ABV: 7.2%



HANAIEI *Island IPA*

Passionfruit, orange, and guava balance the subtle bitterness of the aromatic Azacca and Galaxy hops to deliver a laid back, session-style ale, with tropical flavors and just 4.5% ABV.

IBU: 40 ABV: 4.5%



KONA LIGHT *Blonde Ale*

Kona Light is a bright, sessionable beer that will ease you ashore without weighing you down. Real mango fruit adds a juicy, tropical flavor that is easy like the islands.

IBU: 18 ABV: 4.2%



WAILUA WHEAT

Brewed with tropical passion fruit and wheat, this unfiltered ale has a light smooth body, citrus aroma, and unique, fruity flavor.

IBU: 15 ABV: 5.4%



CASTAWAY IPA *India Pale Ale*

Refreshing Hawaiian-style IPA with bold, citrusy hops and hints of tropical mango and passion fruit. The crisp, clean finish is balanced by the rich caramel malts.

IBU: 50 ABV: 6%



FIRE ROCK *Pale Ale*

Sit back and relax with the bold hop flavor and bright copper glow of Fire Rock Pale Ale. Go slow and enjoy the flow of this Hawaiian-style brew.

IBU: 35 ABV: 5.8%



LAVAMAN *Red Ale*

This full-bodied beer is deep red in color with a malty sweetness. The subtle hint of chocolate malt flavor is balanced by a unique blend of Pacific Northwest and European hop varieties.

IBU: 30 ABV: 5.6%



KOKO BROWN

Koko Brown Ale has a rich mahogany color and smooth, roasty malt taste. Real toasted coconut gives this specialty brew a nutty, toffee flavor and aroma that send you straight to the beaches of paradise.

IBU: 26.7 ABV: 5.5%



LEMONGRASS LUAU

Lemongrass Luau is a crisp, refreshing blonde ale brewed with wheat malt, a variety of hops, Maui turbinado sugar and fresh Big Island Ginger and Lemongrass.

IBU: 20 ABV: 5%



PIPELINE PORTER

Pipeline Porter is full bodied with a rich, smooth dark-roasted malt flavor. Premium hops and 100% Hawaiian Kona coffee completes this limited Kona brew.

IBU: 23 ABV: 5.3%



DUKE'S *Blonde Ale*

The lightest of our beers, Duke's is a pale straw in color, with a light, crisp and refreshing flavor balanced by its subtle hop character.

IBU: 18 ABV: 4.2%



HULA *Hefeweizen*

Medium to full-bodied with a pronounced banana/herbal flavor and aroma. This beer's unique flavor profile is a result of the special type of yeast strain used to brew beer.

IBU: 16 ABV: 5%



KUA BAY *India Pale Ale*

Earthy hops greet the nose with a touch of grass and spice adding additional aroma depth. The palate is first greeted with resinous, piney, hoppiness backed by a subtle, sweet caramel maltiness.

IBU: 60 ABV: 7.3%



BLACK SAND *Porter*

Smooth and dark with strong roasted and chocolate malt flavor and aroma. The full malt flavor of this beer is complimented by our distinctive blend of hops.

IBU: 45 ABV: 6.2%

Kona Brewing Co.
Brewery & Pub

KONA BREWING CO.®

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 with friends and family at the end of the day.

UNCLE'S AHI POKE

Traditional fresh island poke with sashimi-grade ahi, shoyu, avocado, and onions. Market Price

Hang loose with a Longboard Island Lager

KAWAIHAE CAJUN SEARED AHI

Sashimi-style ahi with honey-wasabi sauce and sweet shoyu glaze. Market Price

AHI TARTARE

Spicy tobiko-ahi tuna tartare, avocado, rice, and sweet shoyu glaze. 9.75

Take a trip to paradise with a fresh Wailua Wheat Ale

HUALALAI HUMMUS

Garlic-ginger hummus with flatbread and fresh vegetables. 14.75

Gluten Sensitive Option: served with tortilla chips instead of flatbread.

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

GUACAMOLE & CHIPS

House-made guacamole served with tortilla chips. 7.75

PAWAI PEPPERONI ROLLS

House-made dough rolled up with pepperoni, mozzarella, and house-made ranch dressing. Served with house-made marinara. 10.75

Go with the flow with a Fire Rock Pale Ale

PELE'S FIRE WINGS

Pale ale marinated wings, tossed in your choice of sauce, with a side of house-made ranch dressing. Choose from: Kimchi Sauce, Buffalo Hot Sauce, or BBQ. 12.75

Cool things down with a refreshing Big Wave Golden Ale

SHOYU CHICKEN & RICE

Marinated chicken in a sweet and spicy shoyu glaze, served with steamed white rice. 8.75

IMU PORK & RICE

Slow-roasted and hand-pulled savory Kalua pork with cabbage served over steamed white rice. An island favorite! 7.75

EDAMAME

Chilled edamame pods tossed with sweet and spicy shoyu sauce. 5.75

Hang loose with a Longboard Island Lager

ENTRÉES

Our tacos are made to order and served with sea salt & fresh-ground-pepper kettle-style potato chips, white rice, or Hawaiian mac salad. Substitute a fresh salad for your side Add 3.25

UNCLE'S FISH TACOS

Three soft tacos made with cabbage and black bean salsa, topped with chipotle yogurt sauce. Market Price

Cool off with a refreshing Hala Hefeweizen

PUA'A PORK TACOS

Three soft tacos made with Kalua pork, cabbage, and pineapple salsa, topped with a drizzle of Black Sand Porter BBQ sauce. 17.75

MANA GRILL

A delicious trio of our Shoyu ginger chicken, Kalua pork with cabbage, and chef's choice of sausage, with stone-ground mustard, steamed white rice, and mac salad. 22.75

SOFT DRINKS

GINGERADE

Big Island ginger and organic lemon juice make this the perfect refresher. 5

SPARKLING MINERAL WATER

MILK OR JUICE 4

SOFT DRINKS

Coke, Diet Coke, Sprite, Dr. Pepper, Barq's Root Beer, Pink Lemonade, Fanta Fruit Punch. 3.50 (Free Refills)

FRESH-BREWED COFFEE

OR ICED TEA 3.50

HAND-TOSSED PIZZAS

We make our dough from scratch daily using Longboard Island Lager from the brewery and hand toss it for the perfect texture. All our sauces are made in-house. Available in Small 10" / Medium 12" / Large 14" sizes.

CHEESE

House-made tomato sauce with mozzarella. 13.75 / 15.75 / 17.50

PEPPERONI

A zesty classic, with house-made tomato sauce. 14.50 / 16.50 / 20.25

PAHOEHOE SPICY CHICKEN

House-made ranch dressing, mozzarella, herb chicken, and sweet onions, topped with crumbled gorgonzola and a drizzle of locally made hot sauce. 17.00 / 21.00 / 24.75

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. 20.00 / 24.00 / 27.75

KONA GARDEN

Tomato sauce, mozzarella, tomatoes, zucchini, mushrooms, roasted garlic cloves, roasted red onions, and black olives. 19.00 / 23.00 / 26.75

KULANA BACON CHEESEBURGER

BBQ sauce, mozzarella, cheddar, sweet onions, ground beef, and bacon, topped with fresh shredded lettuce, tomatoes, and house-made BBQ aioli. 20.00 / 24.00 / 27.75

GREEK

Garlic-infused olive oil, mozzarella, tomatoes, fresh garlic, Kalamata olives, and artichoke hearts, topped with feta cheese. 18.00 / 22.00 / 25.75

Hang loose with a Longboard Island Lager

KBC MARGHERITA

Garlic-infused olive oil, fresh mozzarella, tomatoes, fresh garlic, fresh basil, and rosemary, topped with a drizzle of balsamic reduction and a pinch of rock salt. 18.00 / 22.00 / 25.75

THE CAPTAIN

Tomato sauce, mozzarella, pepperoni, Canadian bacon, Portuguese sausage, tomatoes, mushrooms, and black olives. 20.00 / 24.00 / 27.75

Quench your thirst with a crisp Kaa Bay IPA

KA'U PESTO

Macadamia nut pesto sauce, mozzarella, herb chicken, sun-dried tomatoes, artichoke hearts, and Kalamata olives. 19.00 / 23.00 / 26.75

BBQ CHICKEN

Black Sand Porter BBQ sauce, mozzarella, cheddar, herb chicken, tomatoes, roasted red onions, and roasted red peppers. 18.00 / 22.00 / 25.75

HAWAIIAN LU'AU

Black Sand Porter BBQ sauce, Kalua pork, mozzarella, chevre, and sweet onions, topped with pineapple salsa. 17.00 / 21.00 / 24.75

PUNA PIE

Garlic-infused olive oil, mozzarella, smoked mozzarella, gorgonzola, chevre, and roasted garlic cloves. 17.00 / 21.00 / 24.75

JALAPEÑO POPPER

Herb cream cheese base, mozzarella, smoked mozzarella, bacon, jalapeños, and roasted red peppers. 19.00 / 23.00 / 26.75

SALADS

Looking for something fresh and green? All our salads are made with locally sourced produce whenever possible. Our famous ranch is made from scratch. Available in half/whole sizes.

ISLAND MIXED GREENS

Locally grown red and green baby leaf lettuces, tomatoes, cucumbers, sweet onions, and toasted macadamia nuts. Served with balsamic vinaigrette or ranch dressing on the side. 9.75 / 13.75

STRAWBERRY SPINACH SALAD

Locally grown spinach, strawberries, toasted macadamia nuts, gorgonzola, and sweet onions, with strawberry vinaigrette on the side. 10.75 / 14.75

CAESAR SALAD

Locally grown romaine tossed in a zesty Caesar dressing, topped with house-made croutons and Parmesan cheese. 9.75 / 13.75

KALE SALAD

Locally grown kale tossed in a citrus-yogurt dressing, topped with bacon, dried cranberries, tomatoes, toasted macadamia nuts, and Parmesan cheese. 10.75 / 14.75

Salad Extras

Oven-roasted herb chicken, Big Wave Golden Ale-braised shrimp. 4.25
Fresh catch of the day. Market Price

OUR HISTORY

Kona Brewing Company was founded by father and son team Cameron Healy and Spoon Khalsa. The pair had a vision to reflect the spirit, culture, and beauty of Hawaii in a collection of local island craft beers, so in 1994 they set out for the Big Island to bring their dream to life.

Flash forward to today, and Kona Brewing has become one of the best-selling craft beer brands in the world. But we've managed to stay true to our Hawaii roots through innovation, sustainability and community outreach. And we're still headquartered where it all began, in Kailua-Kona on Hawaii's Big Island.



Liquid Aloha

Take Some Aloha Home

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 @KONABREWUP
FACEBOOK: KONA PUB AND BREWERY

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

SUGGESTED BEER PAIRING

PUB FAVORITE

VEGETARIAN

GLUTEN-SENSITIVE