

# WELCOME TO PARADISE!

## BEER PAIRING 101

When most people think about pairing food and beverage, wine is the first thing that comes to mind. We at Kona Brewing Co., however, would argue that beer is the better accompaniment! The craft beer movement has challenged brewers to create a more flavorful, interesting, and exciting beverage to sip, making beer the perfect companion to good food.

Go ahead, try it out! We have taken the liberty of pairing our award-winning Liquid Aloha with some tasty food items to give you a few ideas. But you don't have to follow our path – explore on your own! When you dive into this experience, first take a sip of your beer, then taste your food, and be sure to ask yourself, “Do the flavors of this brew pair well with this amazing food?” Hipa hipa! (Hawaiian for “Cheers!”)



### LIGHT-BODIED BEERS

complement lighter food such as **CHICKEN, SALADS & FISH** and quench the heat of **SPICY FOODS**

*Try it out with a...*

**LONGBOARD ISLAND LAGER**  
**DUKE'S BLONDE ALE**  
**BIG WAVE GOLDEN ALE**



### WHEAT BEERS

go well alongside **SALADS & VEGETABLE DISHES** and lighter meats such as **CHICKEN & FISH**

*Try it out with a...*

**WAILUA WHEAT ALE**  
**HULA HEFEWEIZEN**



### HOPPY BEERS

balance well with **SLIDERS, BEEF & PIZZA** and enhance the heat of **SPICY FOODS**

*Try it out with a...*

**CASTAWAY IPA**  
**KUA BAY IPA**



### BALANCED MALTY BEERS

pair well with **PIZZA, SLIDERS & MEAT SANDWICHES** and balance with **HEARTIER CHICKEN DISHES**

*Try it out with a...*

**FIRE ROCK PALE ALE**  
**LAVAMAN RED ALE**



### ROASTED MALTY BEERS

are perfect with **SMOKED, BLACKENED & BBQ DISHES** and can even be sipped alongside **DESSERTS**

*Try it out with a...*

**KOKO BROWN ALE**  
**PIPELINE PORTER**  
**BLACK SAND PORTER**

## How to Read Our Menu

In order to deliver a better experience for you and your ohana, here's a guide to using our menus:



### SUGGESTED BEER PAIRING:

When you see this beer glass, look for a suggested pint to perfectly pair with your meal. Want a dish that doesn't have a beer-pairing, or don't like the style that's called out? All of our food is crafted to be enjoyed alongside our beers, so just ask your server for more suggestions.



### PUB FAVORITE:

This shaka hand designates our guests' favorite dishes. Wherever you see this, a truly delicious experience is about to follow!



### VEGETARIAN:

This badge designates all of our dishes that are vegetarian friendly.



### GLUTEN SENSITIVE:

In our commitment to meet the needs of our guests, we are pleased to offer some options for those who are gluten-sensitive. The items marked with this badge do not contain gluten themselves, however they are prepared in a kitchen that produces items containing gluten, so cross-contact can occur.



## 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 despite our global success, we've managed to stay true to our Hawaiian roots through innovation, sustainability and community outreach. And we're still headquartered where it all began, in Kailua-Kona on Hawaii's Big Island.



# PUB menu

## Liquid Aloha®

# 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*

### ROASTED GARLIC

Full head of roasted garlic, with toasted flatbread and warmed creamy gorgonzola cheese. 8.50

### IMU PORK & RICE

Slow-roasted and hand-pulled savory Kalua pork with cabbage served over steamed white rice. An island favorite! 7.50

### GARLIC CHEESE BREAD

Our house-made bread topped with garlic aioli, provolone and Parmesan cheeses, served with a side of marinara sauce. 7.50

### KAWAIHAE CAJUN SEARED AHI

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

### HUALALAI HUMMUS

Garlic-ginger hummus with flatbread and fresh vegetables. 14.50

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

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

### EDAMAME

Chilled edamame pods tossed with sweet and spicy shoyu sauce. 5.50

*Hang loose with a Longboard Island Lager*

### PAWAI PEPPERONI ROLLS

House-made dough rolled up with pepperoni, mozzarella, and house-made ranch dressing. Served with house-made marinara. 10.50

*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. 12.50

*Cool things down with a refreshing Big Wave Golden Ale*

### SLIDERS

Three mini burgers made with a special blend of local ground beef and bacon, topped with BBQ aioli, lettuce, pickles, and caramelized onion on sweet taro rolls. 14.50

### SHOYU CHICKEN & RICE

Marinated chicken in a sweet and spicy shoyu glaze, served with steamed white rice. 8.50

### BOILED PEANUTS

A spicy and salty island favorite! Chilled peanuts boiled in Hawaiian salt and locally made hot sauce. 6.50

### NAALEHU NACHOS

Tortilla chips topped with cheddar, mozzarella, black beans & corn salsa, beer cheese queso, and green onions. Served with a side of our smoked jalapeno salsa. Sour cream served upon request. Personal Size 10.50 / Full Size 14.50

Add spicy Portuguese sausage, herb chicken, or Kalua pork. 3 / 4

### AHI TARTARE

Spicy tobiko-ahi tuna tartare, avocado, rice, and sweet shoyu glaze. 9.50

*Take a trip to paradise with a fresh Wailua Wheat Ale*

### GUACAMOLE & CHIPS

House-made guacamole served with tortilla chips. 7.50

## 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. 16.75 / 20.75 / 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 / 23.75 / 27.50

### KONA GARDEN

Tomato sauce, mozzarella, tomatoes, zucchini, mushrooms, roasted garlic cloves, roasted red onions, and black olives. 18.75 / 22.75 / 27.50

### KULANA BACON CHEESEBURGER

BBQ sauce, mozzarella, cheddar, sweet onions, ground beef, and bacon, topped with fresh shredded lettuce, tomatoes, and house-made BBQ aioli. 19.75 / 23.75 / 27.50

### GREEK

Garlic-infused olive oil, mozzarella, tomatoes, fresh garlic, Kalamata olives, and artichoke hearts, topped with feta cheese. 17.75 / 21.75 / 25.50

*Hang loose with a Longboard Island Lager*

## SANDWICHES

All our sandwiches 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

### 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 Hula 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. 17.50

### PORTERHOUSE DIP

Sliced roast beef topped with provolone, cheddar, roasted onions and bell peppers. Served with Black Sand Porter au jus on the side. 14.50

### TERIYAKI CHICKEN SANDWICH

Fresh, marinated shoyu chicken thigh topped with bacon, provolone, pineapple, garlic aioli, lettuce and tomato. 14.50

### LAWA'I A SPECIAL

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

### 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. 17.75 / 21.75 / 25.50

### THE CAPTAIN

Tomato sauce, mozzarella, pepperoni, Canadian bacon, Portuguese sausage, tomatoes, mushrooms, and black olives. 19.75 / 23.75 / 27.50

*Quench your thirst with a crisp Kua Bay IPA*

### KA'U PESTO

Macadamia nut pesto sauce, mozzarella, herb chicken, sun-dried tomatoes, artichoke hearts, and Kalamata olives. 18.75 / 22.65 / 26.50

### BBQ CHICKEN

Black Sand Porter BBQ sauce, mozzarella, cheddar, herb chicken, tomatoes, roasted red onions, and roasted red peppers. 17.75 / 21.75 / 25.50

### HAWAIIAN LU'AU

Black Sand Porter BBQ sauce, Kalua pork, mozzarella, chevre, and sweet onions, topped with pineapple salsa. 16.75 / 20.75 / 24.50

### PUNA PIE

Garlic-infused olive oil, mozzarella, smoked mozzarella, gorgonzola, chevre, and roasted garlic cloves. 16.75 / 20.65 / 24.50

### JALAPEÑO POPPER

Herb cream cheese base, mozzarella, smoked mozzarella, bacon, jalapeños, and roasted red peppers. 18.75 / 22.75 / 26.50

## ENTRÉES

All our entrees are made from scratch and cooked to order using locally-sourced ingredients whenever possible, because nothing goes better with good beer than good food.

### BACON-CRUSTED MAC 'N CHEESE

Cavatappi pasta tossed in our four cheese Fire Rock Pale Ale sauce, crusted with bacon, cheddar cheese and red pepper. 16.50

### FRESH CATCH OF THE DAY

Sweet chili and fresh herb glazed local catch, with lemongrass Thai curry sauce, seasonal vegetables, and steamed white rice. Market Price

### 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. 22.50

*Set sail for paradise with a bold Castaway IPA*

## SOFT DRINKS

### GINGERADE

Big Island ginger and organic lemon juice make this the perfect refresher. 4

### SPARKLING MINERAL WATER

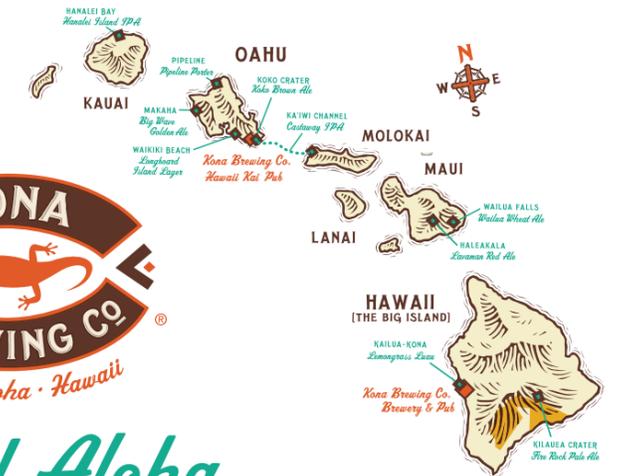
MILK OR JUICE 4

### SOFT DRINKS

Coke, Diet Coke, Sprite, Dr. Pepper, Barq's Root Beer, Pink Lemonade, Fanta Fruit Punch. 3 (Free Refills)

### FRESH-BREWED COFFEE

OR ICED TEA 3



## 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](http://WWW.KONABREWINGHAWAII.COM)  
FOLLOW US ON INSTAGRAM @KONABREW PUB  
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

## SALADS

Looking for something fresh and green? All our salads are made with locally sourced produce whenever possible, and all our dressings are 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. 9.50 / 13.50

### STRAWBERRY SPINACH SALAD

Locally grown spinach, strawberries, toasted macadamia nuts, gorgonzola, and sweet onions, with strawberry vinaigrette on the side. 10.50 / 14.50

### CAESAR SALAD

Locally grown romaine tossed in a zesty Caesar dressing, topped with house-made croutons and Parmesan cheese. 9.50 / 13.50

### KALE SALAD

Locally grown kale tossed in a citrus-yogurt dressing, topped with bacon, dried cranberries, tomatoes, toasted macadamia nuts, and Parmesan cheese. 10.50 / 14.50

### Salad Extras

Oven-roasted herb chicken, Big Wave Golden Ale-braised shrimp. 4  
Fresh catch of the day. Market Price