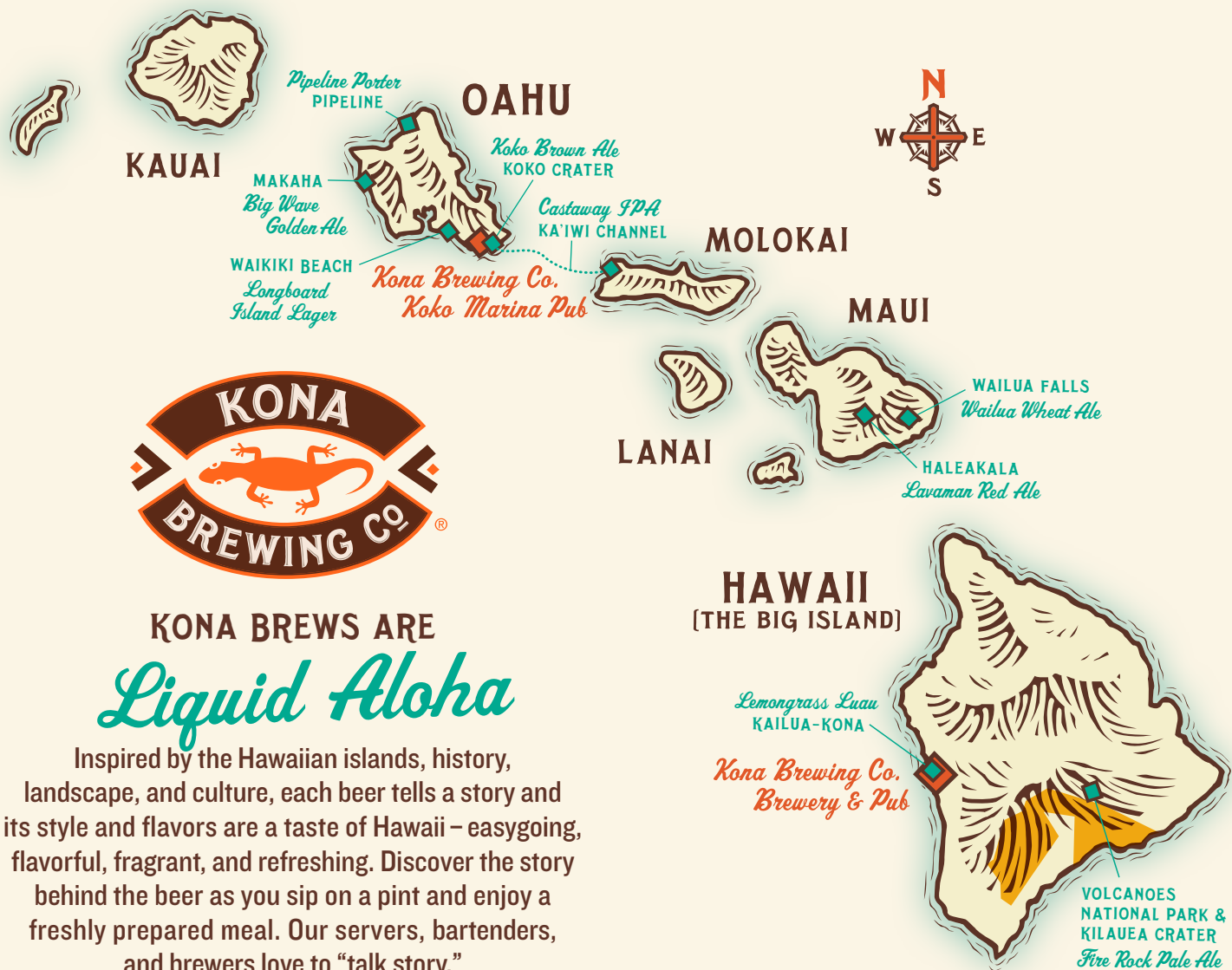


# BREWING SINCE 1994

KOKO S-15



KONA BREWS ARE

*Liquid Aloha*

Inspired by the Hawaiian islands, history, landscape, and culture, each beer tells a story and its style and flavors are a taste of Hawaii – easygoing, flavorful, fragrant, and refreshing. Discover the story behind the beer as you sip on a pint and enjoy a freshly prepared meal. Our servers, bartenders, and brewers love to “talk story.”

“PELE’S CURSE” MAY NOT TECHNICALLY BE ROOTED IN ANCIENT HAWAIIAN LEGEND, BUT WE AT KONA BREWING CO. LIKE THE MORAL OF THE STORY ALL THE SAME: THE CURSE IS SAID TO BRING ROTTEN LUCK TO ANYONE WHO TAKES A PIECE OF THE ISLANDS WITHOUT PERMISSION AS A SOUVENIR. THIS INCLUDES LAVA ROCKS, PLANTS, EVEN HOTEL ROBES! SO BE COOL: IF YOU FIND IT HERE, LEAVE IT HERE. MAHALO!

• KONA BREWING CO. •

# WELCOME TO PARADISE!

## 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.



### WATER SERVED ONLY UPON REQUEST

As part of Kona Brewing Co.'s commitment as a Certified Green Restaurant, we only serve water upon request to help conserve this precious resource. Mahalo for your understanding.

## 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, TURKEY & FISH**

*Try it out with a...*

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



### HOPPY BEERS

balance well with  
**BURGERS, 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, BURGERS & 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**

# PINTS OF PARADISE

GLASS (12oz) 4.5

PINT (16oz) 5.95

SAMPLER (four 5oz glasses, your choice) 9

 Available in bottles or cans at a store near you!

Sit back and relax with a Pint of Paradise (or two!), crafted by our expert brewers in our Big Island Brewery. Many of our brews are available only on draft, and only in Hawaii, so be sure to enjoy them while you're here!

## DUKE'S *Blonde Ale*



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

## WAILUA WHEAT



*Ale brewed with Tropical Passion Fruit*

This unfiltered wheat ale has a light smooth body, citrus aroma, and a unique, fruity flavor that can only come from the tropical liliko'i fruit.

## KOKO BROWN



*Ale brewed with Toasted Coconut*

Koko Brown Ale has a rich mahogany color and smooth, roasted malt taste. Real toasted coconut gives this specialty brew a nutty, toffee flavor and aroma.

## LONGBOARD *Island Lager*



Hang loose with a refreshing Longboard 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.

## CASTAWAY *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.

## PIPELINE PORTER



*brewed with 100% Kona Coffee*

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

## 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.

## KUA BAY *India Pale Ale*



Inspired by the bright, crisp waters of Kua Bay, this bold IPA has a resiny, piney hoppiness balanced by a subtle, sweet caramel maltiness, with a clean finish.

## BLACK SAND *Island Porter*



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

## LEMONGRASS LUAU



*Blonde Ale brewed with Ginger & Lemongrass*  
A crisp, refreshing blonde ale brewed with fresh Big Island ginger and lemongrass. An ideal brew for talking story with friends on a hot day.

## 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.

## HULA HEF *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 during brewing.

## 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.

Ask your server about our  
*Limited Release*  
brews on tap, too!

## *Gluten-Sensitive?*

We have brews for you, too!  
Just ask your server about our  
gluten-sensitive beer offerings.

# SOFT DRINKS

## GINGERADE

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

## WAILUA SODA WORKS BOTTLED ROOT BEER 4

## SPARKLING MINERAL WATER 4

## SOFT DRINKS

Coke, Diet Coke, Sprite, Dr. Pepper, Pink Lemonade, Fanta Fruit Punch. 3 (Free Refills)

## MILK OR JUICE 4

## ICED TEA OR FRESH-BREWED KONA COFFEE 3

# 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. So order up!

## AHI POKE [SEA SALT OR SHOYU]

Fresh island poke with sashimi grade ahi. *Choose from:* Molokai sea salt or classic shoyu style. Market Price



*Hang loose with a Longboard Island Lager*

## KONA CRAB CAKES

Tender crab claw meat with lemongrass Thai curry sauce. 14

## KAWAIHAE CAJUN SEARED AHI

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

## HUALALAI HUMMUS

Garlic-ginger hummus with house-made spent grain flatbread and fresh vegetables. Personal Size 10 / Full Size 14

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



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

## KBC FLATBREADS

House-made spent grain flatbreads 12. Chicken or Shrimp Add 3 **Choose one:**

*Five cheese:* Garlic olive oil topped with a blend of mozzarella, chevre, gorgonzola, Parmesan and smoked mozzarella cheeses, garnished with fresh basil.

*Spinach and artichoke:* Creamy spinach and artichoke dip topped with shredded Parmesan cheese.

*Mediterranean:* Garlic olive oil, fresh garlic, diced tomatoes, Kalamata olives, roasted red peppers, feta, fresh basil and balsamic vinegar reduction.

## AHI ALOHA TOWER

Three different styles of ahi tartare—spicy tobiko, honey-wasabi and sesame-shoyu—layered between wonton chips, with sweet shoyu. Market Price

## PAWAI PEPPERONI ROLLS

House-made spent grain dough, rolled up with pepperoni, mozzarella, and house-made ranch dressing, served with house-made marinara. 10



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

## PRETZEL BITES

Made from house-made spent grain dough and brushed with Wailua Wheat Ale, served with our Fire Rock Pale Ale cheese sauce and stone-ground mustard for dipping. 9

## ROASTED GARLIC

Full head of roasted garlic, with toasted, house-made spent grain bread and warmed creamy gorgonzola cheese. 8

## KONA BREWING QUESADILLA

Kalua pork, mozzarella, cheddar, green chiles, jalapeños, and house-made salsa, topped with diced tomatoes and green onions. Sour cream upon request. 9

## NAALEHU NACHOS

Tortilla chips topped with cheddar, mozzarella, black beans, tomatoes, green chiles, black olives, corn, and jalapeños, with a side of house-made salsa. Sour cream upon request. Personal Size 10 / Full Size 14

*Add* spicy ground beef, herb chicken, or Kalua pork. Add 3/4

## PELE'S FIRE WINGS

Pale ale marinated wings, tossed in your choice of sauce, with a side of house-made ranch dressing.

*Choose from:* Spicy Teriyaki, Buffalo Hot Sauce, or BBQ. 12



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

## CAPRESE SALAD

Fresh mozzarella, grape tomatoes, and fresh herbs tossed with olive oil and red wine balsamic reduction, served with house-made bread. 11

KOKO S-15

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

## REDUCE

Here at Kona Brewing Co., it's always been our mission to craft delicious, unique brews inspired by this beautiful paradise we call home. But part of brewing Liquid Aloha is about doing so responsibly and sustainably, while striving to reduce our impact on our natural environment with everything we do.

## REUSE

One way we've found to reduce our impact is by using reclaimed and recycled materials to build our brewery and pubs—from the salvaged wood that make up support beams and doors, to the whiskey barrels we turned into our tables, and the old kegs we've repurposed as planters!

## RECYCLE

We also recycle 80% of all our waste, including the ingredients that go into our beers! We send the spent grain, yeast, and hops to local farms to be used as animal feed, and in return we receive high quality, locally raised meat to cook up and serve in our restaurants.

# MANINI BITES

“Manini” is the native Hawaiian word for “small,” and these small bites are just the right size if you’re looking for a light snack. Order more than one to create your own pupu platter to share with family and friends.

## ROASTED BRUSSEL SPROUTS

Brussel sprouts roasted with olive oil, onion, roasted garlic cloves, bacon bits, Hawaiian sea salt, and a drizzle of balsamic vinegar reduction. 8

## EDAMAME

Steamed edamame pods tossed with sweet and spicy shoyu sauce. 5



*Hang loose with a Longboard Island Lager*

## IMU PORK & RICE

Kalua pork with steamed white rice. 7

## MANINI DIP TRIO

Our house-made spent grain bread served with a trio of beer cheese, melted gorgonzola and Italian herb olive oil with a splash of balsamic vinegar reduction. 9

## AHI TARTARE

Spicy tobiko-ahi tuna tartare, avocado, rice, and sweet shoyu glaze. 9



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

## GUACAMOLE & CHIPS

House-made guacamole served with tortilla chips. 7

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

# 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*

## CAESAR SALAD

Chopped romaine tossed in a zesty Caesar dressing, topped with house-made croutons and Parmesan cheese. 9/13

## ISLAND MIXED GREENS

Locally grown red and green baby leaf lettuces, tomatoes, cucumbers, sweet onions, and toasted macadamia nuts, with balsamic vinaigrette or ranch dressing on the side. 9/13

## GREEK SALAD

Chopped romaine, tomatoes, cucumbers, Kalamata olives, sweet onions, pepperoncinis, and feta cheese, with balsamic vinaigrette on the side. 9/13



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

## STRAWBERRY SPINACH SALAD

Fresh baby spinach, strawberries, toasted macadamia nuts, gorgonzola, and sweet onions, with strawberry vinaigrette on the side. 10/14

## KALE SALAD

Chopped kale tossed in a citrus-yogurt dressing, topped with bacon, dried cranberries, tomatoes, toasted macadamia nuts, and Parmesan cheese. 10/14

## ARUGULA QUINOA SALAD

Red quinoa, arugula, local mixed greens, feta cheese, cucumber, red onion and seasonal fresh fruit tossed with liliko'i basil vinaigrette topped with toasted macadamia nuts. **Entrée size only.** 14

## PELE'S THRONE AHI SALAD

Sesame-crusted ahi, with organic mixed greens tossed with house-made soy-lime vinaigrette, topped with grape tomatoes, avocado, cucumber, fried wonton, and mango-pineapple salsa.

**Vegan Option:** substitute garlic-seared tofu. Market Price / Vegan Option 15

## PAN-FRIED POKE SALAD (FISH OR TOFU)

Local fresh white fish or garlic-seared tofu finished with sesame oil, chopped romaine, daikon sprouts, tomatoes, cucumbers, and crispy wontons, with house-made soy-lime vinaigrette on the side.

Market Price / Vegan Option 15



*Hang loose with a Longboard Island Lager*

## SOUP OF THE DAY

We make our soups daily from scratch using fresh ingredients. Ask your server for today's selection. Served in a 10oz bowl. 6

*Side of Bread* Add 1 *Bread Bowl* Add 3 *Side Salad* Add 3



# HAND-TOSSED PIZZAS

We make our dough from scratch daily using spent grain from the brewery and hand toss it for the perfect texture.

All our sauces are made in-house, and every pizza is finished with a sprinkle of Parmesan, oregano, and basil.

*Available in Small 10" / Large 14" sizes*

## CHEESE

House-made tomato sauce topped with mozzarella. 13 / 17

## PEPPERONI

A zesty classic made with our house-made tomato sauce. 14 / 20

## PAHOEHOE SPICY CHICKEN

Zesty house-made ranch dressing, mozzarella, herb chicken, and sweet onions, topped with crumbled gorgonzola and a drizzle of Frank's RedHot sauce. 16 / 24



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

## KOHALA

Garlic-infused olive oil, mozzarella, gorgonzola, Parmesan sausage, roasted red peppers, fresh spinach, fresh garlic, and macadamia nuts. 19 / 27

## KONA GARDEN

Tomato sauce, mozzarella, tomatoes, zucchini, mushrooms, whole roasted garlic cloves, roasted red onions, and black olives. 18 / 26

## BACON CHEESEBURGER

BBQ sauce, mozzarella, cheddar, ground beef, and bacon, topped with fresh shredded lettuce, tomatoes, sweet onions and house-made BBQ aioli. 19 / 27

## PELE'S OWN

House-made Cajun tomato sauce, mozzarella, smoked mozzarella, andouille sausage, Big Wave Golden Ale-braised shrimp, roasted red peppers, and roasted red onions. 19 / 27

## KA'U PESTO

Macadamia nut pesto sauce, mozzarella, herb chicken, sun-dried tomatoes, artichoke hearts, and Kalamata olives. 18 / 26

## GREEK

Garlic-infused olive oil, mozzarella, tomatoes, fresh garlic, Kalamata olives, and artichoke hearts, topped with feta. 17 / 25



*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. 17 / 25

## CAPTAIN COOK

Tomato sauce, mozzarella, pepperoni, Canadian bacon, Parmesan sausage, tomatoes, mushrooms, and black olives. 19 / 27



*Quench your thirst with a crisp Kua Bay IPA*

## CHICKEN BACON RANCH

Zesty house-made ranch dressing, mozzarella, herb chicken, bacon, sweet onions, and tomatoes. 17 / 25

## BBQ CHICKEN

Black Sand Porter BBQ sauce, mozzarella, cheddar, herb chicken, tomatoes, roasted red onions, and roasted red peppers. 17 / 25

## PEPPERONI ALI'I

Tomato sauce, mozzarella, smoked mozzarella, pepperoni, tomatoes, and pepperoncini peppers. 15 / 23



*Mellow the heat with a smooth Lavaman Red Ale*

## HAWAIIAN LU'AU

Black Sand Porter BBQ sauce, Kalua pork, mozzarella, chevre, and sweet onions, topped with pineapple salsa. 16 / 24

## PUNA PIE

Garlic-infused olive oil, mozzarella, smoked mozzarella, gorgonzola, chevre, and roasted garlic cloves. 16 / 24

## JALAPEÑO POPPER

Herb cream cheese base, mozzarella, smoked mozzarella, bacon, jalapeños, and roasted red peppers. 18 / 26

## DAILY SLICE & SALAD SPECIAL

The perfect quick bite: a slice of our house-made pizza and a fresh side salad. *Choose from:* Cheese, Pepperoni, Veggie, or the Daily Slice.

MONDAY	GREEK 
TUESDAY	HAWAIIAN LU'AU
WEDNESDAY	PEPPERONI ALI'I
THURSDAY	KOHALA
FRIDAY	PUNA PIE 
SATURDAY	BBQ CHICKEN
SUNDAY	KBC MARGHERITA 

# OHANA PLATES

In Hawaii, we're all about our ohana (family). Sharing a meal with friends and family is how we like to do things here. Our Ohana Plates are a perfect way for your gathering to share Kona Brew's favorite dishes. **Minimum of 8 people.**

## OHANA 'IKI

Perfect if you're looking for a light meal to share at a casual gathering or business meeting. 19/person

### SALAD - Choose 1

Strawberry Spinach • Caesar • Mixed Greens • Greek • Kale

### PIZZA - Choose 2

Choose from full list of pizzas (opposite page)

### ENTRÉE - Choose 1

**POT ROAST** - Slow-cooked beef topped with a red wine demi-glaze, served over garlic mashed potatoes with seasonal vegetables.

**SHOYU GINGER CHICKEN** - Marinated chicken in a sweet and spicy shoyu glaze, with seasonal vegetables and steamed white rice.

**PORK TACOS** - Soft tacos made with Kalua Pork, cabbage, and pineapple salsa topped with a drizzle of Black Sand Porter BBQ sauce.

### *Family-Style Sharing Plates*

We love our ohana (family), and chances are, if you look around your table right now, you're thinking the same thing. Passing platters of delicious salads, pizza and entrées, and giving everyone lots to choose from, is how our ohana celebrates Kona Brewing style. Choose from our most shareable favorites and we'll do the rest – so you can kick back, talk story, and make the most of your time together.

## OHANA NUI

A hearty meal full of a variety of island favorites for sharing with family and friends. 27/person

### SALAD - Choose 2

Strawberry Spinach • Caesar • Mixed Greens • Greek • Kale

### PIZZA - Choose 2

Choose from full list of pizzas (opposite page)

### ENTRÉE - Choose 2

**POT ROAST** - Slow-cooked beef topped with a red wine demi-glaze, served over garlic mashed potatoes with seasonal vegetables.

**SHOYU GINGER CHICKEN** - Marinated chicken in a sweet and spicy shoyu glaze, with seasonal vegetables and steamed white rice.

**LOCAL FRESH CATCH** - Sweet chili and fresh herb glazed local catch, with lemongrass Thai curry sauce, seasonal vegetables, and steamed white rice.

**PORK TACOS** - Soft tacos made with Kalua Pork, cabbage, and pineapple salsa topped with a drizzle of Black Sand Porter BBQ sauce.

### DESSERT - Choose 2

**BACON CHOCOLATE CHIP COOKIE PIE** - Bacon and chocolate chip cookie pie topped with locally made vanilla bean ice cream, Black Sand Porter fudge sauce, whipped cream, and bacon crumbles.

**MAUNA KEA SNOW CAP** - Locally made vanilla bean ice cream, topped with our Black Sand Porter fudge sauce, whipped cream, toasted macadamia nuts, and a cherry.

**HAUPIA SWEET POTATO PIE** - Okinawan purple sweet potato and smooth, rich haupia (coconut pudding), layered on a cookie-crumble crust.

**KILAUEA LAVA FLOW** - Chocolate fudge brownie with macadamia nuts, topped with locally made vanilla bean ice cream, Black Sand Porter fudge sauce, whipped cream, toasted macadamia nuts, and a cherry.

# BREWHOUSE BURGERS

All our burgers are made with half-pound patties of local, grass-fed beef, cooked to order and served with sea salt & fresh-ground-pepper kettle-style potato chips or green papaya slaw.

*Substitute a fresh salad for your side* Add 3

## PANIOLO BURGER

Bacon, cheddar, lettuce, tomato, sweet onions, pickles, and house dressing. 15

## HAWAIIAN BURGER

Fire Rock Pale Ale teriyaki sauce, bacon, provolone, pineapple, garlic aioli, lettuce and tomato. 15



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

## PEPPERCORN CRUSTED BLEU BURGER

Peppercorn crusted, topped with bacon, melted gorgonzola, caramelized onions, lettuce, and tomato. 15



*Take it easy with a smooth, roasty Black Sand Porter*

## ONO KINE BURGER

Bacon, swiss cheese, caramelized onions, lettuce, tomato, and white truffle mayo. 15

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# SANDWICHES

All our sandwiches are made to order and served on our house-made spent grain breads, with sea salt & fresh-ground-pepper kettle-style potato chips or green papaya slaw.

*Substitute a fresh salad for your side* Add 3

## UNCLE'S FISH OR SHRIMP TACOS

Three soft tacos made with cabbage, black bean salsa, topped with avocado aioli and a drizzle of chipotle yogurt sauce. Served with steamed white rice.

*Choose from:* Cajun-seasoned shrimp or fresh local fish. Market Price



*Cool off with a refreshing Kula 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. Served with steamed white rice. 17

## 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

## BIG WAVE SHRIMP MELT

Big Wave Golden Ale-braised shrimp, provolone, spinach, tomato, and garlic aioli. 15



*Hang loose with a Longboard Island Lager*

## IMU PORK

Kalua pork and cabbage, topped with provolone, cheddar, roasted red onions, and our Black Sand Porter BBQ sauce. 13

## FIRE GLAZE GRILLED CHICKEN SANDWICH

Grilled chicken breast glazed with a spicy Fire Rock Pale Ale teriyaki sauce, topped with bacon, provolone, pineapple, garlic aioli, lettuce and tomato. 14

## CUBANO

Kalua pork, Canadian bacon, provolone, pickles, and cumin mustard, baked on our house-made focaccia bread. 14



*Catch a wave with a crisp Big Wave Golden Ale*

## LAWAI'A SPECIAL

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

## TURKEY PESTO

Smoked turkey, bacon, provolone, spinach, tomato, garlic aioli, and macadamia nut pesto. 15



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

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



# ENTRÉES

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

## NEW YORK PEPPER STEAK

12 oz. hand-cut New York steak pan seared and basted with fresh thyme and rosemary herb-butter served with garlic mashed potatoes and seasonal vegetables *Choose from:* Herb Butter Sauce or Pepper Cream Sauce. 31

## LUNALILO LINGUINI

Linguini in alfredo sauce with seasonal vegetables deglazed in white wine. *Choose from:* Chicken breast or garlic shrimp. 18

## LINGUINI PRIMAVERA

Linguini with sautéed garlic, chili flakes, tomatoes, mushrooms, and spinach, finished with white truffle and fresh herbs. 18

## POT ROAST

Slow-cooked beef topped with a red wine demi-glace, served over garlic mashed potatoes with seasonal vegetables. 21



*Kick back with a smooth, roasty Pipeline Porter*

## 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 green papaya slaw. 22



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

## SRIRACHA GLAZED FISH

Fresh catch of the day in a smoky Sriracha glaze, with mango pineapple salsa, zesty cucumber raita, lemongrass Thai curry sauce, and Okinawan sweet potato mash. Market Price



*Hang loose with a Longboard Island Lager*

## SESAME CRUSTED AHI

Ahi filet encrusted with black and white sesame seeds, served with wonton chips, sweet shoyu glaze, honey-wasabi, Sriracha, shoyu-braised cabbage, and rice. Market Price

## MACADAMIA NUT CRUSTED FISH

Fresh filet of fish encrusted with macadamia nut, with lemongrass Thai curry sauce, sweet chili glaze, seasonal vegetables, and steamed white rice. Market Price

## SHOYU GINGER CHICKEN

Marinated chicken in a sweet and spicy shoyu glaze, with seasonal vegetables and steamed white rice. 17



*Go tropical with a Lemongrass Lu'au Blonde Ale*

## PINEAPPLE COCONUT FRIED RICE

Lemongrass-coconut braised chicken or shrimp served with pineapple fried rice served in a pineapple cup. 18

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

## ENERGY CONSERVATION

Hawaii is known for its sunny days, so what better way to power a brewery?! On the rooftop of our Big Island brewery we've mounted solar panels that capture the energy of the sun's heat and produce an average of 645 kilowatt hours of power each day – that's enough to offset 50% of our electricity needs! It's estimated that over the lifetime of the panels, they'll prevent approximately 16,830 barrels of oil from being shipped to the islands.

## RESOURCE PROTECTION

In addition to the sun, here on the islands we also treasure our water as one of our most precious resources. One way we help preserve it is to collect both rainwater (in repurposed whiskey barrels!) and excess condensation from our air conditioning, and reuse it for irrigation and on-site gardens. Through this process, we recycle 53,000 gallons of water per year, and offset 9% of the brewery's water needs.

# *A little about* **KONA BREWING CO.**

## — BREWING LIQUID ALOHA SINCE 1994 —

*Kona Brewing Company* celebrates and honors the culture and environment that makes Hawaii a truly special place to visit and live. Our heart and soul comes from having a place in our community. It's not enough to make and serve great beer and food: Kona Brewing Co.'s integrity as a company comes from nurturing relationships with other businesses, civic leaders, residents, visitors, and our employees. Everyone is considered a guest in our home when they visit our brewery and pubs.

*Mahalo!*

## **NAMED ONE OF THE GREENEST RESTAURANTS IN THE COUNTRY FOR 4 YEARS AND COUNTING!**

~ THE DAILY MEAL, 2011 THRU 2014



### **KONA BREWING COMPANY IS A CERTIFIED GREEN RESTAURANT\***

The Green Restaurant Association certifies restaurants that demonstrate environmental sustainability. We are happy to have attained certification through energy efficiencies, pollution prevention, recycling and composting, local and organic foods, water conservation, and using sustainable building materials.

## **RATED BEST RESTAURANT IN ALL OF HAWAII!**

~ RATEBEER.COM, 2015

Our restaurant here in Koko Marina was named the "Best Restaurant" in the state of Hawaii, and our Kona Brewery and Pub on the Big Island earned the "Best Brewpub" award for 2015.

[www.ratebeer.com/RateBeerBest/BestPlaces-State2015.asp](http://www.ratebeer.com/RateBeerBest/BestPlaces-State2015.asp)

### *Heading back to the Mainland?*

Don't be sad! Our beers are available in bottles, cans, and on draft across the U.S., so you can have Liquid Aloha anytime, anywhere!

Visit [KONABREWINGCO.COM](http://KONABREWINGCO.COM) for locations in your area.

KOKO S-15



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