

# IPAS

## DRAGONFRUIT LYCHEE MILKSHAKE IPA *Ola Brew*

**ABV 6% • IBU 45 • Kailua-Kona, Hawaii**  
Milkshake IPA combining haziness with a creamy and rich mouthfeel. With added juice lychee and pink dragonfruit.  
**5oz Taster \$3.5 • 16oz Goblet \$9**

## GOLD CLIFF IPA *Kona Brewing Co*

**ABV 7.2% • IBU 50 • Kailua-Kona, Hawaii**  
Real pineapple with bright, tropical aromas of Mosaic and Citra hops.  
**5oz Taster \$3.5 • 16oz Pint \$9**

## OVERBOARD IPA *Big Island Brewhaus*

**ABV 6.9% • IBU 45 • Waimea, Hawaii**  
Waves of sensual, tropical, pine hop aromas and flavors lead to slightly-silky malt and a lingering, pleasant hop bitterness.  
**5oz Taster \$6 • 16oz Pint \$13**

## MANGO STICKY RICE IPA *Maui Brewing Co.*

**ABV 6.2% • IBU 50 • Kihei, Hawaii**  
Brewed with mango, rice and coconut. Mango and floral aroma with a sweet and fruity flavor.  
**5oz Taster \$4.5 • 16oz Pint \$10**

## LILIKOI LIME MILKSHAKE IPA *Ola Brew*

**ABV 6.8% • IBU 55 • Kailua-Kona, Hawaii**  
This rich and creamy Milkshake IPA base is brewed with oats and lactose, significantly balanced by the tart bite of lime juice, zest, and fresh lilikoi.  
**5oz Taster \$3.5 • 16oz Pint \$9**

## BIG SWELL IPA *Maui Brewing Co.*

**ABV 6.8% • IBU 70 • Kihei, HI**  
Tropical citrus hops burst from this dry-hopped India Pale Ale.  
**5oz Taster \$3 • 16oz Pint \$8**

## KUA BAY IPA *Kona Brewing Co.*

**ABV 7.3% • IBU 68 • Kailua-Kona, Hawaii**  
Piney hops, spices, and a subtle caramel maltiness make it both full-bodied and flavorful.  
**5oz Taster \$3.5 • 16oz Pint \$9**

## HOPTOPUS DOUBLE IPA *Ola Brew*

**ABV 7.1% • IBU 75 • Kailua-Kona, Hawaii**  
Citrus and lilikoi notes, hints of pine and a hazy glow  
**5oz Taster \$4.5 • 10oz Goblet \$9**

## BREW FREE! OR DIE BLOOD ORANGE IPA

*21st Amendment Brewery*  
**ABV 7.0% • IBU 70 • San Francisco, California**  
Brewed with fresh blood orange puree and a twist of citrusy dry hops.  
**5oz Taster \$3.5 • 16oz Pint \$9**

## ISLAND BEATS IPA *Lagunitas Brewing Co.*

**ABV 5% • IBU 25 • Petaluma, California**  
Juicy & light, not bitter - flavors of freshly-squeezed pineapples, mango, and passion fruit.  
**5oz Taster \$3 • 16oz Pint \$8**

## HIKER'S DREAM IPA *Aloha Beer Co.*

**ABV 6.3% • IBU 55 • Honolulu, Hawaii**  
Unfiltered IPA with bold flavors of pine and woody characteristics, followed by notes of wild berries and subtle apricot and peach.  
**5oz Taster \$4.5 • 16oz Pint \$10**

## HAZY WONDER IPA *Lagunitas Brewing Co.*

**ABV 6.0% • IBU 42 • Petaluma, CA**  
A slightly bitter, densely hazy phenomenon that's strangely light in mouthfeel.  
**5oz Taster \$3 • 16oz Pint \$8**

## VOODOO RANGER JUICY HAZE IPA *New Belgium*

**ABV 7.5% • IBU 42 • Fort Collins, CO**  
Packed with bright tropical aromas and brilliant citrusy flavors, this hazy IPA wraps up with a pleasantly smooth finish.  
**5oz Taster \$5 • 16oz Pint \$11**

# LIGHT

## KONA LIGHT BLONDE *Kona Brewing Co*

**ABV 4.2% • IBU 20 • Kailua-Kona, Hawaii**  
Refreshing light beer with a crisp tropical flavor.  
**5oz Taster \$3 • 16oz Pint \$8**

## BIKINI BLONDE *Maui Brewing Co.*

**ABV 5.2% • IBU 18 • Kihei, Hawaii**  
Soft and sweet, this helles style lager finishes with just a touch of citrus and sweet floral hops.  
**5oz Taster \$3.5 • 16oz Pint \$9**

## FIRESTONE 805 *Firestone Walker Brewing Co.*

**ABV 4.7% • IBU 15 • Paso Robles, California**  
A light, refreshing blonde ale with a subtle malt sweetness and a clean finish.  
**5oz Taster \$3.5 • 16oz Pint \$9**

## MICHELOB ULTRA *Anheuser-Busch*

**ABV 4.2% • IBU 10 • St. Louis, MO**  
A light lager with 95 calories and 2.6 carbs, and a crisp, refreshing finish  
**5oz Taster \$2.5 • 16oz Pint \$7**

# CRISP/ REFRESHING

## STEINEKEN *Wailuku Brew Works*

**ABV 5.5% • IBU 25 • Kea'au, Hawaii**  
Simple, crisp and clean with Green Bullet hops for da familiar aroma and local flavor.  
**5oz Taster \$5.5 • 16oz Pint \$12**

## LONGBOARD LAGER *Kona Brewing Co.*

**ABV 4.6% • IBU 20 • Kailua-Kona, Hawaii**  
Crisp and moderately hopped pale lager, with an exceptionally smooth flavor.  
**5oz Taster \$3.5 • 16 oz Pint \$9**

## GRAHAM'S PILSNER *Big Island Brewhaus*

**ABV 5.6% • IBU 35 • Waimea, Hawaii**  
A deep golden, sparkling floral-herbal zest of Czech Saaz hops leads to bright malt flavors and a crisp, clean finish.  
**5oz Taster \$5.5 • 16oz Pint \$12**

## MAA LAGER *Ola Brew*

**ABV 5.1% • IBU 14 • Kailua-Kona, Hawaii**  
Rich maltiness combined with a light, crisp body, slight citrus and banana notes.  
**5oz Taster \$3.5 • 16oz Pint \$9**

## PUEO PALE ALE *Maui Brewing Co.*

**ABV 5.6% • IBU 58 • Kihei, HI**  
A balanced malt profile, citrus and piney hop aroma and flavor.  
**5oz Taster \$5 • 16oz Pint \$11**

## BIG WAVE GOLDEN ALE *Kona Brewing Co.*

**ABV 4.4% • IBU 21 • Kailua-Kona, Hawaii**  
Light golden ale with a subtle fruitiness and delicate hop aroma.  
**5oz Taster \$3.5 • 16oz Pint \$9**

## AMENDMENT LAGER

*21st Amendment Brewery*  
**ABV 4.4% • IBU 11 • San Francisco, California**  
Notes of light malt, soft floral hops, and a creamy, satisfying finish.  
**5oz Taster \$3 • 16oz Pint \$8**

## STELLA ARTOIS *Brouwerij Artois*

**ABV 5.0% • IBU 24 • Leuven, Belgium**  
A classic Belgian lager, golden in color with a crisp hop bitterness and a soft dry finish.  
**5oz Taster \$2.5 • 16oz Pint \$7**

## HEINEKEN *Heineken*

**ABV 4.2% • IBU 23 • Amsterdam, Netherlands**  
Smooth, nicely blended bitterness, clean finish.  
**5oz Taster \$2.5 • 16oz Pint \$7**

# WHEAT

## HULA HEFEWEIZEN *Kona Brewing Co.*

**ABV 5.0% • IBU 16 • Kailua-Kona, HI**  
Medium to full-bodied with a pronounced banana and apple fruitiness and spicy characteristics.  
**5oz Taster \$3.5 • 16oz Pint \$9**

## COCOWEIZEN HEFEWEIZEN *Honolulu Beerworks*

**ABV 5.5% • IBU 14 • Honolulu, Hawaii**  
Traditional Hefeweizen yeast creates a mix of banana, pineapple and clove flavors that are gently complemented by the addition of coconut.  
**5oz Taster \$3.5 • 16oz Pint \$9**

## DRUNKEL DUNKELWEIZEN *Wailuku Brew Works*

**ABV 5.9% • Kea'au, Hawaii**  
A light bodied, easy drinking Dunkelweizen with Hercules hops.  
**5oz Taster \$5.5 • 16oz Pint \$12**

## BELGIAN WHITE *Blue Moon Brewing Co.*

**ABV 5.4% • IBU 11 • Denver, Colorado**  
A wheat beer brewed with Valencia orange peel for a subtle sweetness and bright, citrus aroma.  
**5oz Taster \$2.5 • 16oz Pint \$7**

# FRUIT

## NITRO RUBAEUS RASPBERRY ALE *Founders Brewing Co.*

**ABV 5.7% • IBU 15 • Grand Rapids, Michigan**  
Celebrating the joys of summer year-round, this stunning berry-red masterpiece is the perfect blend of sweet, tart and refreshing.  
**5oz Taster \$4.5 • 16oz Pint \$10**

## GRAPEFRUIT RADLER *Stieglbrauerei*

**ABV 2.0% • IBU 9 • Salzburg, Austria**  
Real grapefruit juice gives this refreshing Radler its amber natural cloudiness and pleasant tangy taste.  
**5oz Taster \$5.5 • 16oz Pint \$12**

## HELL OR HIGH WATERMELON *21st Amendment Brewery*

**ABV 4.9% • IBU 17 • San Francisco, California**  
Classic American wheat beer is brewed real watermelon for a flavor that's surprisingly sour, dry and refreshing  
**5oz Taster \$4.5 • 16oz Pint \$10**

## MANGO CART WHEAT *Golden Road Brewing*

**ABV 5.0% • IBU 45 • Los Angeles, California**  
This light beer is bursting with fresh, bright mango flavor and aroma and has a crisp finish.  
**5oz Taster \$3 • 16oz Pint \$8**

# MALTY/AMBER

## RED ZEPPELIN *Aloha Beer Co.*

**ABV 6.2% • IBU 62 • Honolulu, Hawaii**  
Large caramel malt notes with solid bitterness and pronounced citrus, pine, and floral aromatics.  
**5oz Taster \$4.5 • 16oz Pint \$10**

## RED GIANT ALE *Big Island Brewhaus*

**ABV 6.8% • IBU 53 • Waimea, Hawaii**  
Brewed with a rich blend of light and dark caramel malts and a full dose of American hops, it finishes with dry hop and toffee flavors.  
**5oz Taster \$6 • 16oz Pint \$13**

## LAVAMAN RED *Kona Brewing Co.*

**ABV 5.6% • IBU 30 • Kailua-Kona, Hawaii**  
An amber ale with a subtle chocolate malt flavor that's balanced by a delicate blend of Pacific Northwest hops.  
**5oz Taster \$5 • 16oz Pint \$11**

## DOS EQUIS AMBAR *Cuahtemoc Moctezuma Brewery*

**ABV 4.7% • IBU 22 • Monterrey, Mexico**  
Subtle malt presence with a slightly fruity hop profile and crisp finish.  
**5oz Taster \$2.5 • 16oz Pint \$7**

## FAT TIRE ALE *New Belgium*

**ABV 5.2% • IBU 15 • Fort Collins, CO**  
Subtle malt presence with a slightly fruity hop profile and crisp finish.  
**5oz Taster \$4.5 • 16oz Pint \$10**

# CREAM

## NITRO CALI CREAMIN' *Mother Earth Brewing*

**ABV 5.0% • IBU 20 • San Diego, California**  
Low bitterness, medium body, dry finish, with Madagascar Vanilla Bean.  
**5oz Taster \$5 • 16 oz Pint \$11**

## KEWALOS CREAM ALE *Honolulu Beerworks*

**ABV 5.0% • IBU 20 • Honolulu, Hawaii**  
Light malt flavors and soft nose of pears and apples are balanced by a touch of herbal hops to provide a clean and crisp finish.  
**5oz Taster \$3.5 • 16 oz Pint \$9**

# BROWN/STOUT

## LAHAINA TOWN BROWN *Maui Brewing Co.*

**ABV 5.1% • IBU 21 • Kihei, Hawaii**  
Malty, slightly sweet, with a toasted Nutty character and subtle chocolate notes.  
**5oz Taster \$5 • 16oz Goblet \$11**

## NITRO COCONUT HIWA PORTER *Maui Brewing Co.*

**ABV 6.0% • IBU 30 • Kihei, Hawaii**  
A robust dark ale with hand-toasted coconut & hints of mocha.  
**5oz Taster \$4.5 • 16oz Goblet \$10**

## NITRO GUINNESS *Guinness*

**ABV 4.2% • IBU 50 • Dublin, Ireland**  
Deliciously light and smooth, swirling with notes of roasted barley, caramel, coffee and chocolate.  
**5oz Taster \$3 • 16oz Goblet \$8**

## WHITE MOUNTAIN PORTER *Big Island Brewhaus*

**ABV 5.8% • IBU 30 • Waimea, Hawaii**  
Brewed with hand-toasted coconut and White Mountain Hamakua estate coffee.  
**5oz Taster \$5 • 16oz Goblet \$11**

## NITRO OBSIDIAN STOUT *Deschutes Brewery*

**ABV 6.4% • IBU 55 • Bend, Oregon**  
A touch of sweetness, a touch of bitter, and a touch of roast combine to create a perfect full-flavored stout.  
**5oz Taster \$3.5 • 16oz Goblet \$9**

## BARNEY FLATS OATMEAL STOUT

*Anderson Valley Brewing Company*  
**ABV 5.8% • IBU 14 • Boonville, California**  
Aromas of freshly baked bread, espresso, and dried cherries meld seamlessly with rich toffee flavors and a creamy mouth feel.  
**5oz Taster \$4.5 • 16oz Goblet \$10**

# SOUR

## STUPID SILLY SOUR *Brasserie De Silly*

**ABV 5.5% • IBU 15 • Silly, Belgium**  
Puckeringly sour with a soft sweet undertone and a thick lactic acid heavy mouthfeel.  
**5oz Taster \$6.5 • 10oz Goblet \$13**

## BRINEY MELON GOSE *Anderson Valley Brewing Co.*

**ABV 4.2% • IBU 12 • Boonville, California**  
Thirst-quenching tartness perfectly balanced by subtle watermelon flavors and aromas.  
**5oz Taster \$4.5 • 10oz Goblet \$9**

## FRUITLANDS GOSE *Modern Times Beer*

**ABV 4.8% • IBU 10 • San Diego, California**  
A sour, salty base beer lays down the funky refreshment, while a heavy dose of passion fruit and guava turns the whole thing into a wall-to-wall tropical fruit fiesta.  
**5oz Taster \$4 • 10oz Goblet \$8**

# GOLDEN STRONG ALE

## SINGLE FERMENTED GOLDEN ALE

*Brouwerij Duvel Moortgat*  
**ABV 6.8% • Breendonk, Belgium**  
Nearly 150 years of brewing experience, tradition and innovation come together to create this exceptional golden ale.  
**5oz Taster \$6 • 10oz Goblet \$12**

## GOLDEN SABBATH *Big Island Brewhaus*

**ABV 8.5% • IBU 30 • Waimea, HI**  
Abuzz with a blessed harmony of noble hops, pale malt, and Hawaiian honey. Belgian yeast adds caramel-apple nuances and lets the honey shine.  
**5oz Taster \$4 • 10oz Goblet \$8**

## DELIRIUM TREMENS *Brouwerij Van Huyghe*

**ABV 8.5% • IBU 24 • Melle, Belgium**  
Malty aromas and fruity touches of orange zest, green apples and apricots with a hint of banana.  
**5oz Taster \$9.5 • 10 oz Goblet \$19**

# DARK STRONG ALE

## GRANDE RESERVE *Chimay Brewery*

**ABV 9.0% • IBU 35 • Chimay, Belgium**  
Flavors of dates, fig and pear are complimented by aromas of dark bread, with a touch of rose.  
**5oz Taster \$10 • 10oz Goblet \$20**

## GULDEN DRAAK *Brouwerij Van Steenberghe*

**ABV 10.5% • IBU 30 • East Flanders, Belgium**  
Natural malt toffee-like sweetness balanced with a mellow hoppiness and some hoppy accents.  
**5oz Taster \$7.5 • 10oz Goblet \$15**

# SEASONAL

## NELSON RYE DIP A *Ola Brew*

**ABV 7.8% • IBU 65 • Kailua-Kona, HI**  
Lots of dank aroma, grapefruit and light stone fruit flavors, and rye bitterness.  
**5oz Taster \$4 • 10oz Goblet \$8**

## CACAO ALTBIER *Ola Brew Co.*

**ABV 4.5% • IBU 10 • Kailua-Kona, Hawaii**  
Roasted cacao flavor carries through the palate with a hint of dried stone fruit character, finishing with a subtle honeysuckle essence.  
**5oz Taster \$3.5 • 16oz Pint \$9**

# HARD JUICE & SELTZER

## UBE BLUE BAE *Paradise Ciders*

**ABV 5.0% • Honolulu, Hawaii**  
Ube & blueberry come together for a semi-sweet, vibrant and refreshing seltzer  
**5oz Taster \$3.5 • 16oz Goblet \$9**

## GUAVA LILIKOI ORANGE HARD JUICE *Ola Brew*

**ABV 6.0% • Kailua-Kona, Hawaii**  
Made using fresh guava juice and accents of locally grown orange and lilikoi.  
**5oz Taster \$3 • 16oz Goblet \$8**

## GUAVA LILIKOI HARD JUICE *Ola Brew*

**ABV 6.0% • Kailua-Kona, Hawaii**  
Made using fresh guava juice and accents of locally grown lilikoi.  
**5oz Taster \$3 • 16oz Goblet \$8**

## GINGER SELTZER *Ola Brew*

**ABV 4.8% • Kailua-Kona, Hawaii**  
Made with the ginger lover imind, with full flavor and lots of spicy bite  
**5oz Taster \$3 • 16oz Goblet \$8**

## TANGALO HARD JUICE *Ola Brew*

**ABV 6.5% • Kailua-Kona, Hawaii**  
Made with fresh Big Island tangelos.  
**5oz Taster \$4 • 10 oz Goblet \$8**

# HARD CIDERS

## DRAGONFRUIT LEMONADE CIDER *Ola Brew*

**ABV 6.5% • Kailua-Kona, Hawaii**  
Taste Big Island's bounty with South Kona grown Meyer lemons and Franky's Red Dragonfruit.  
**5oz Taster \$4 • 10 oz Goblet \$8**

## LEI'D BACK LILIKOI *Paradise Ciders*

**ABV 6.0% • Honolulu, Hawaii**  
Semi-sweet with a delicious tart finish.  
**5oz Taster \$4 • 10oz Goblet \$8**

## KONA GOLD PINEAPPLE CIDER *Ola Brew*

**ABV 6.0% • Kailua-Kona, Hawaii**  
Golden pineapple juice made from Hawai'i grown fruit.  
**5oz Taster \$4 • 10oz Goblet \$8**

## MANGO DAZE *Paradise Ciders*

**ABV 6.0% • Honolulu, Hawaii**  
Vibrant mango flavors, unfiltered & lightly carbonated with a tart finish.  
**5oz Taster \$4 • 10oz Goblet \$8**

# HARD KOMBUCHA

## ACAI BERRY *Juneshine*

**ABV 6.0% • San Diego, CA**  
Brewed with organic acai and blueberries for a subtle earthiness that satisfies like a glass of wine.  
**5oz Taster \$4.5 • 10oz Goblet \$9**

## POG *Juneshine*

**ABV 6.0% • San Diego, CA**  
Roll out with a fresh twist on an island staple- featuring real passion fruit, orange and guava.  
**5oz Taster \$4.5 • 10oz Goblet \$9**

# GLUTEN-FREE

## DISCOVERY AMBER *Green's*

**ABV 6.0% • IBU 32 • Belgium**  
Medium-bodied with subtle caramel and nut flavor nuances.  
**16.9oz Bottle \$18**

## QUEST TRIPLE ALE *Green's*

**ABV 6.0% • IBU 32 • Belgium**  
Spice and herb nose; flavors of candied fruit; long, aromatic finish.  
**16.9oz Bottle \$18**

# ALCOHOL FREE

## FREE WAVE HAZY IPA *Athletic Brewing Co.*

**ABV <.5% • IBU 50 • Stratford, CT**  
Soft and hazy wheat body - juicy, floral and citrusy character.  
**12oz Can \$4**

## MEXICAN-STYLE COPPER *Athletic Brewing Co.*

Lightly toasted malt character with a whisper of spicy florals.  
**ABV <.5% • IBU 50 • Stratford, CT**  
**12oz Can \$4**

## HEINEKEN ZERO *Heineken*

**ABV 0.0% • Amsterdam, Netherlands**  
Balanced with refreshing fruity notes and soft malty body.  
**11.2oz Bottle \$4**

## RUN WILD IPA *Athletic Brewing Co.*

**ABV <.5% • IBU 35 • Stratford, CT**  
Approachable bitterness to balance the specialty malt body.  
**12oz Can \$4**