

# IPAS

**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 • 16oz Pint \$8**

**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 liliko.

**5oz Taster \$3.5 • 16oz Pint \$9**

**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 • 16oz Pint \$8**

**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 \$5 • 16oz Pint \$11**

**TROPIC CHRONIC IPA** *Silver City Brewery*

**ABV 6.4% • IBU 50 • Bremerton, Washington**

Exudes extremely dank aroma and flavor components resulting from the use of terpenes—aromatic compounds found in many plants, though most commonly associated with the PNW's favorite herb.

**5oz Taster \$3.5 • 16oz Pint \$9**

**JUNEAU JUICE HAZY IPA** *Alaskan Brewing Co.*

**ABV 6.8% • IBU 45 • Juneau, Alaska**

Unfiltered IPA with a light body, full mouthfeel with a hint of pine on the back end, and aromas of ripe pineapple, fresh tangerine and pine resin.

**5oz Taster \$4.5 • 16oz Pint \$10**

**SPACE DUST IPA** *Elysian Brewing*

**ABV 8.2% • IBU 73 • Seattle, WA**

Grapefruit, mango, and orange aromas with a medium body and a dry finish.

**5oz Taster \$5.5 • 16oz Pint \$12**

**TSUNAMI IPA** *Hilo Brewing Co.*

**ABV 7.2% • IBU 75 • Hilo, Hawaii**

A crispy West Coast style IPA double dry-hopped for exceptional hop flavor.

**5oz Taster \$3 • 16oz Pint \$8**

**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**

**TWO HEARTED IPA** *Bell's Brewery*

**ABV 7% • IBU 60 • Kalamazoo, MI**

American IPA brewed and dry hopped with 100% Centennial hops. Notes of citrus, grapefruit and pine.

**5oz Taster \$4.5 • 10oz Goblet \$9**

**LAGUNITAS MAXIMUS** *Lagunitas Brewing Co.*

**ABV 9.0% • IBU 60 • Petaluma, CA**

Massive dry-hop bill entertains with spice, floral and berry notes ... For the hop heads!

**5oz Taster \$3.5 • 16oz Pint \$9**

**KANALOA IMPERIAL IPA** *Hilo Brewing Co.*

**ABV 8.9% • IBU 40 • Hilo, Hawaii**

Heavy notes of pine and guava balance out this beer perfectly with its moderately malty finish.

**5oz Taster \$3.5 • 16oz Pint \$9**

**VOODOO RANGER JUICE FORCE IMPERIAL IPA**

*New Belgium*

**ABV 9.5% • IBU 30 • Fort Collins, CO**

Full of tropical flavors and aromas of pineapple, guava, peach and plenty of citrus.

**5oz Taster \$3 • 10oz Goblet \$6**

# 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**

**MICHELOB ULTRA** *Anheuser-Busch*

**ABV 4.2% • IBU 10 • St. Louis, Missouri**

A light lager brewed producing a light citrus aroma and a crisp, refreshing 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**

**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**

# CRISP/ REFRESHING

**STRATA PILSNER** *Ola Brew Co.*

**ABV 5.1% • IBU 28 • Kailua-Kona, Hawaii**

Featuring a crisp, malty base generously dry-hopped with Strata hops, leaving an almost cooling aftertaste.

**5oz Taster \$3 • 16oz Pint \$8**

**PACIFICO** *Grupo Modelo*

**ABV 4.4% • IBU 18 • Mazatlan, Mexico**

Pilsner-style lager with a crisp, refreshing flavor and a touch of grass-citrus and ocean mist.

**5oz Taster \$2.5 • 16oz Pint \$7**

**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 breadly malt flavors and a crisp, clean finish.

**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**

**CITRUS SQUALL** *Dogfish Head Brewery*

**ABV 8.0% • IBU 10 • Milton, Delaware**

Double golden ale brewed with grapefruit juice, blue agave nectar, lime peels and a touch of sea salt.

**5oz Taster \$3 • 10oz Goblet \$6**

**MA'A 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**

# 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 • 16oz Pint \$8**

**PINEAPPLE MANA WHEAT** *Maui Brewing Co.*

**ABV 6.8% • IBU 18 • Kihei, Hawaii**

Maui Gold pineapple gives sweet aroma to this smooth-bodied, tropical brew.

**5oz Taster \$5 • 16 oz Pint \$11**

**AYINGER BRÄUWEISSE** *Ayinger Privatbrauerei*

**ABV 5.1% • IBU 13 • Bavaria, Germany**

Hazy, with a smooth body. Finishes with subtle spicy, fruity notes of cloves and ripe banana

**5oz Taster \$3 • 16 oz Pint \$8**

**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**

**DOUBLE HEFEWEIZEN** *Ola Brew Co.*

**ABV 8.2% • IBU 45 • Kailua-Kona, Hawaii**

Ola Brew's take on a traditional Bavarian Hefeweizen, Doppelbock style. Signature flavors of banana and clove with tropical notes from Sabro dry hops.

**5oz Taster \$4 • 10oz Goblet \$8**

# MALTY/AMBER

**AFRICAN AMBER** *Mac & Jack's Brewing Co.*

**ABV 5.8% • IBU 30 • Redmond, Washington**

Hoppy taste, followed by a well rounded malty middle, finishing with a nicely organic hop flavor.

**5oz Taster \$3.5 • 16oz Pint \$9**

**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**

**VOLCANO RED ALE** *Hilo Brewing Co.*

**ABV 5.2% • IBU 23 • Hilo, Hawaii**

A touch lighter than the the typical red ale, with a reddish color and slight malt.

**5oz Taster \$3 • 16oz Pint \$8**

**RED SAND AMBER ALE** *Kohola Brewery*

**ABV 5.5% • IBU 32 • Lahaina, HI**

Caramel and breadly malts round off raisin burnt sugar flavors to balance the hop bitterness

**5oz Taster \$3 • 16oz Pint \$8**

**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 \$3 • 16oz Pint \$8**

# BROWN/STOUT

**KOKO BROWN** *Kona Brewing Co.*

**ABV 5.5% • IBU 28 • Kailua-Kona, Hawaii**

Distinctive, nutty aroma and flavor comes from real toasted coconut blended into each brew.

**5oz Taster \$3 • 16oz Goblet \$8**

**BLACK SAND PORTER** *Kona Brewing Co.*

**ABV 6.5% • IBU 40 • Kailua-Kona, Hawaii**

A robust, full bodied porter with pronounced bittersweet chocolate flavor and aroma.

**5oz Taster \$3 • 16oz Goblet \$8**

**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 wheat, a touch of stout, and a touch of roast combine to create a perfect full-flavored bitter.

**5oz Taster \$3.5 • 16oz Goblet \$9**

**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 PILLBOX PORTER** *Lanikai Brewing*

**ABV 6.5% • IBU 40 • Kailua, Hawaii**

Made from the two rarest vanillas in the world, Hawaiian and Tahitian, this porter is balanced by notes of chocolate, caramel and roasted barley with just a touch of hops to balance the decadent vanillas.

**5oz Taster \$5.5 • 16oz Pint \$12**

**NITRO BREAKFAST STOUT** *Founders Brewing Co.*

**ABV 8.3% • IBU 50 • Grand Rapids, Michigan**

Brewed with an abundance of flaked oats, chocolate and two types of coffee.

**5oz Taster \$7 • 10oz Goblet \$14**

# CREAM ALE

**NITRO CALI CREAMIN'** *Mother Earth Brewing*

**ABV 5.2% • IBU 20 • San Diego, California**

Low bitterness, medium body, dry finish, with Madagascar Vanilla Bean.

**5oz Taster \$4.5 • 16 oz Pint \$10**

**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**

# FRUIT

**GUAVA CART WHEAT** *Golden Road Brewing*

**ABV 5.0% • IBU 45 • Los Angeles, California**

Light, refreshing wheat ale with guava and passionfruit. Lots of fresh guava flavor and aroma.

**5oz Taster \$5 • 16 oz Goblet \$11**

**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 • 16 oz • Goblet \$12**

# SOUR

**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**

**STUPID SILLY SOUR** *Brasserie De Silly*

**ABV 5.5% • IBU 15 • Silly, Belgium**

Puckerily sour with a soft sweet undertone and a thick lactic acid heavy mouthfeel.

**5oz Taster \$6.5 • 10oz Goblet \$13**

**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**

**DRY-HOPPED SOUR IPA** *Beach House Beer Co.*

**ABV 7.0% • IBU 0 • Lahaina, Hawaii**

Tart with a clean, juicy finish - the love child of a sour and an IPA!

**5oz Taster \$4.5 • 10oz Goblet \$9**

# GOLDEN STRONG ALE

**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 \$7 • 10 oz Goblet \$14**

**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 \$3.5 • 10oz Goblet \$7**

# DARK STRONG ALE

**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**

**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.