

# IPAS

**KRUSH IPA** *Ola Brew*

Mango and tropical notes with no fruit added, all hops!

**ABV 7% • IBU 55 • Kailua-Kona, Hawaii**

**5oz Taster \$4.5 • 16oz Pint \$10**

**HANAIEI ISLAND IPA** *Kona Brewing Co.*

**ABV 4.5% • IBU 40 • Kailua-Kona, Hawaii**

Passionfruit, orange and guava balance the hops to deliver a coppery, session-style ale.

**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 \$3.5 • 16oz Pint \$9**

**HOP ISLAND IPA** *Honolulu Beerworks*

**ABV 7% • IBU 80 • Honolulu, Hawaii**

A solid bitter base along with strong pine while Amarillo and Citra hops layer in bright and vibrant notes of tangerine, grapefruit, and pineapple.

**5oz Taster \$5 • 16oz Pint \$11**

**OLA IPA** *Ola Brew*

**ABV 6.5% • IBU 60 • Kailua-Kona, Hawaii**

Citrusy and herbal West Coast IPA with sharp, resinous hop flavors and balanced bitterness.

**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**

**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**

**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**

**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**

**MAHEA HAZE IPA** *Kona Brewing Co.*

**ABV 6% • IBU 25 • Kailua-Kona, Hawaii**

An intense, yet smooth, cloud-like IPA, without the bitter bite, so it goes down easy

**5oz Taster \$5 • 16oz Pint \$11**

**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**

# LIGHT

**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**

**DA HAZY LIGHT** *Ola Brew*

**ABV 4.2% • IBU 45 • Kailua-Kona, Hawaii**

Mango and stone fruit flavors, a touch of green hop spiciness, and a crisp, clean finish,

**5oz Taster \$3.5 • 16oz Pint \$9**

**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, 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

**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**

**LUHIA PALE ALE** *Ola Brew Co.*

**ABV 5.6% • IBU 50 • Kailua-Kona, Hawaii**

Bridges the gap between a Lager and IPA by combining a caramel-like maltiness with sharp fruity and spicy hops.

**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**

**EL SULLY MEXICAN LAGER** *21st Amendment Brewery*

**ABV 4.8% • IBU 19 • San Francisco, California**

Clean and easy session beer with bready malts and corn sweetness on the nose and palate.

**5oz Taster \$4.5 • 16oz Pint \$10**

**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**

**GRAHAM'S PILSNER** *Big Island Brewhaus*

**ABV 5.3% • IBU 18 • Waimea, Hawaii**

A deep golden, sparkling floral-herbal zest of Czech Saaz hops leads to bready malt flavors and a crisp, clean finish.

**5oz Taster \$6 • 16oz Pint \$13**

**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**

**KIRIN ICHIBAN** *Kirin Brewery*

**ABV 5.0% • IBU 18 • Yokohama, Japan**

A Japanese-style pilsner with a smooth, full-bodied and refreshing taste.

**5oz Taster \$2.5 • 16oz Pint \$7**

**EL GUAPO GOLDEN ALE** *Honolulu Beerworks*

**ABV 5.3% • IBU 34 • Honolulu, HI**

Brewed with Agave, Limes and Cilantro which gives this easy drinking ale a slight sweetness with a nice peppery finish with a hint of lime.

**5oz Taster \$5.5 • 16oz Pint \$12**

**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**

**HEINEKEN** *Heineken*

**ABV 4.2% • IBU 23 • Amsterdam, Netherlands**

Smooth, nicely blended bitterness, clean finish.

**5oz Taster \$2.5 • 16oz Pint \$7**

# 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 \$4.5 • 16oz Pint \$10**

**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**

**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 noble 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**

**ALASKAN AMBER** *Alaskan Brewing Co.*

**ABV 5.3% • IBU 18 • Juneau, Alaska**

Richly malty and long on the palate, with just enough hop backing to make this "alt" style beer well balanced.

**5oz Taster \$4.5 • 16oz Pint \$10**

**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**

# WHEAT

**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 \$5 • 16oz Pint \$11**

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

**ABV 5.5% • IBU 18 • Kihei, Hawaii**

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

**5oz Taster \$5 • 16 oz Pint \$11**

# 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**

**MANGO CART WHEAT** *Golden Road Brewing*

**ABV 4.0% • IBU 10 • Los Angeles, California**

This light beer is bursting with fresh, bright mango flavor and aroma and has a crisp finish.

**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 • 16oz Pint \$12**

# CREAM

**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**

**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 \$5 • 16 oz Pint \$11**

# BROWN/STOUT

**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**

**KIAWE BROWN ALE** *Ola Brew Co.*

**ABV 5.3% • IBU 33 • Kailua-Kona, Hawaii**

The addition of ground Kiawe Seed Pods makes this light and crisp Brown Ale toasty and chocolaty, with floral complexity and low bitterness.

**5oz Taster \$3.5 • 16oz Pint \$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 5.3% • 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**

# GOLDEN STRONG ALE

**GULDEN DRAAK** *Brouwerij Van Steenberge*

**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**

**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**

# 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**

# HARD JUICE & SELTZER

**TANGELO HARD JUICE** *Ola Brew*

**ABV 6.5% • Kailua-Kona, Hawaii**

Made with fresh Big Island tangelos.

**5oz Taster \$4 • 10 oz Goblet \$8**

**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 \$4 • 10 oz Goblet \$8**

**CHILI LILI HARD JUICE** *Ola Brew*

**ABV 6.0% • Kailua-Kona, Hawaii**

With Hawaiian Chili pepper and Liliko'i, the perfect combination of tart, sweet and a lingering spice.

**5oz Taster \$4 • 10 oz Goblet \$8**

**LILIKOI ORANGE HARD JUICE** *Ola Brew*

**ABV 6.0% • Kailua-Kona, Hawaii**

Made using locally grown orange and lilikoi.

**5oz Taster \$4 • 10 oz Goblet \$8**

# HARD CIDERS

**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**

**LEI'D BACK LILIKOI** *Paradise Ciders*

**ABV 6.0% • Honolulu, Hawaii**

Semi-sweet with a delicious tart finish.

**5oz Taster \$4 • 10 oz Goblet \$8**

**OLA 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**

# HARD KOMBUCHA

**BLOOD ORANGE MINT** *Juneshine*

**ABV 6.0% • San Diego, CA**

Tangy citrus and a hint of mint takes this gluten-free hard booch to new levels.

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

# GLUTEN-FREE

**QUEST TRIPEL ALE** *Green's*

**ABV 6.0% • IBU 32 • Belgium**

Spice and herb nose; flavors of candied fruit; long, aromatic finish.

**16.9oz Bottle \$18**

**DISCOVERY AMBER** *Green's*