

# IPAS

**A'Ā IPA** *Ola Brew Co.*

**ABV 7.4% • IBU 85 • Kailua-Kona, Hawaii**

West Coast style IPA - double dry hopped Citra and Summit, with a tropical and citrus nose.

**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**

**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**

**SKINNY JEANS IPA** *Waikiki Brew Co.*

**ABV 6.0% • IBU 56 • Honolulu, HI**

Tropical, piney, lingering hop notes.

**5oz Taster \$4.5 • 16oz Pint \$10**

**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**

**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**

**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**

**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 \$4.5 • 16oz Pint \$10**

**BEAST OF BOTH WORLDS IPA** *Lagunitas Brewing Co.*

**ABV 8% • IBU 40 • Petaluma, California**

Bi-coastal IPA, double dry-hopped with a fruity blast of Citra & Mosaic, yet finishes super smooth.

**5oz Taster \$3 • 16oz Pint \$8**

**HOP BULLET MAGNUM** *Sierra Nevada Brewing Co.*

**ABV 9.5% • IBU 48 • Chico, California**

Behemoth flavors of grapefruit, orange rind, and pine resin.

**5oz Taster \$3.5 • 16oz Pint \$9**

# LIGHT

**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**

**STAY GOLDEN BLONDE ALE** *Waialuku Brew Works*

**ABV 4.6% • IBU 10.5 • Kea'au, Hawaii**

Light, clean, crisp. Honey gives this golden ale a hint of sweet with a balanced dry finish.

**5oz Taster \$5.5 • 16oz Pint \$12**

**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**

**HEINEKEN** *Heineken*

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

Smooth, nicely blended bitterness, clean finish.

**5oz Taster \$2.5 • 16oz Pint \$7**

# CRISP/ REFRESHING

**STEINEKEN** *Waialuku 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**

**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**

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

**ABV 5.3% • 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 \$5.5 • 16oz Pint \$12**

**ALL PAU PALE ALE** *Waialuku Brew Works*

**ABV 5.2% • IBU 25 • Kea'au, Hawaii**

Classic pale ale with Cascade hops - very refreshing with a slight bitter finish.

**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**

**PANIOLA PALE ALE** *Big Island Brewhaus*

**ABV 5.6% • IBU 37 • Waimea, Hawaii**

Bold and robust, yet balanced, Features a hearty malt backbone and an American hop blend that brings to mind tropical fruit.

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

**STELLA ARTOIS** *Brouwerij Artis*

**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**

**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**

**HARP LAGER** *Guinness*

**ABV 4.5% • IBU 21 • Dublin, Ireland**

An Irish Lager with a bright pale golden, fruity nose.

**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**

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

**ABV 5.4% • IBU 42 • Kailua-Kona, Hawaii**

Caramel-like maltiness with sharp fruity and spicy hops while not being overly bitter or hop-driven with a crisp, refreshing finish.

**5oz Taster \$3 • 16oz Pint \$8**

**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

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

**ABV 6.2% • IBU 18 • Kihei, Hawaii**

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

**5oz Taster \$5 • 16 oz Pint \$11**

**COCOWEIZEN HEFEWEIZEN** *Honolulu Beerworks*

**ABV 5.8% • 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**

**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**

**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, citrusy aroma.

**5oz Taster \$2.5 • 16 oz Pint \$7**

**OBERON ALE** *Bell's Brewery*

**ABV 5.8% • IBU 25 • Kalamazoo, Michigan**

Bright, citrusy, smooth and refreshing.

**5oz Taster \$3 • 16 oz Pint \$8**

# MALTY/AMBER

**RED SEA OF CACAO** *Big Island Brewhaus*

**ABV 8.7% • IBU 28 • Waimea, Hawaii**

Harmonies of luscious malt and chocolate flavors. Brewed with local cacao, sea-salt and special blend of malt and hops.

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

**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**

**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**

**MALTING'S RED ALE** *Sullivan's Brewing Co.*

**ABV 5% • IBU 35 • Kilkeny, Ireland**

A classic ruby Irish ale with deep malt combining rich biscuit and gentle caramel notes.

**5oz Taster \$5.5 • 16oz Pint \$12**

**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**

# 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 \$3.5 • 16oz Goblet \$9**

**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 \$3.5 • 16oz Goblet \$9**

**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**

**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**

**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**

**KIAWE VANILLA PORTER** *Ola Brew Co.*

**ABV 6.8% • IBU 20 • Kailua-Kona, HI**

Nutty and smoky sweetness from ground Kiawe pods, emphasized by rich vanilla beans.

**5oz Taster \$3.5 • 16oz Pint \$9**

# CREAM ALE

**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 crisp and finish.

**5oz Taster \$3.5 • 16 oz Pint \$9**

# 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 • 16 oz**

**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 \$3 • 16 oz Pint \$8**

**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 Pint \$12**

# 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**

**FRUITLANDS GOSE** *Modern Times Beer*

**ABV 4.8% • IBU 10 • San Diego, California**

A sour, salty base beer lays down the funky fermentation, 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**

**A PRICKLY DILEMMA** *Maui Brewing Co.*

**ABV 5.2% • IBU 15 • Kihei, HI**

Juicy lilikoi and prickly pear kettle sour.

**5oz Taster \$3.5 • 10oz Goblet \$7**

**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**

**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

**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**

**DELIRIUM TREMENS** *Brouwerij Van Huyghe*