

KONA BREWING ON TAP

16 oz. \$9



LIGHT-BODIED BEERS

LONGBOARD ISLAND LAGER
BIG WAVE GOLDEN ALE



BALANCED MALTY BEERS

FIRE ROCK PALE ALE
LAVAMAN RED ALE



WHEAT BEERS

WAILUA WHEAT ALE
HULA HEFEWEIZEN
LEMONGRASS LUAU



ROASTED MALTY BEERS

KOKO BROWN ALE
PIPELINE PORTER



HOPPY BEERS

CASTAWAY IPA
KUA BAY IPA
HANAIEI IPA

ASK ABOUT OUR
SEASONAL SELECTIONS
available only in hawaii

DRAFT BEER FLIGHT \$9

Choose any three 4 oz. kona drafts

OTHER DRAFTS ON TAP

16 oz. \$9

blue moon | stella artois | bud light

BY THE BOTTLE

Domestic 12oz. \$8

miller lite | coors lights | budweiser | o'douls n/a 7

Import 12oz. \$9

heineken | corona | omission ultra light | ace pineapple cider

LIQUID ALOHA TO-GO

KONA TAP ROOM CROWLERS 64oz 35 32oz 25

includes your choice of draft beer with initial purchase

CROWLER REFILLS

64oz 22 32oz 11



OPEN DAILY
11AM-12AM

Night Entertainment
8-11PM

SUN karaoke
MON hawaiian nights
TUE country & pop
WED pop & reggae
THU hawaiian with hula
FRI & SAT live duo

KONA
TAP ROOM

lounge
menu



PUPUS

PUPU is a native Hawaiian word that's come to be known as the perfect way to start your meal, or share a few while kicking back with friends and family at the end of a day!

EDAMAME 12
korean-style glaze, togarashi, sesame seeds **V**

POKE NACHOS* 23
yellowfin tuna*, sriracha aioli, unagi sauce, furikake, red radish, green onion, nori dust, wonton chips

ASIAN GARLIC CHICKEN WINGS* 17
green onions, roasted sesame seeds

SPICY BUFFALO WINGS* 17
celery, ranch or bleu cheese dipping sauce

CAESAR SALAD 14
chopped romaine, parmesan cheese, croutons **V**
add fish +8; add chicken +6

CHIPS & GUACAMOLE 11
pico di gallo, guacamole, house-fried corn tortilla chips **V**

TRUFFLE FRIES 12
natural cut fries, white truffle oil, grated parmesan, italian parsley **V**

LOBSTER MAC N CHEESE 19
cavatappi pasta, four cheese blend, lobster, yuzu butter crust

KALUA PORK NACHOS 19
corn chips, fresh jalapeno, red onions, cilantro, kalua pork, cotija & monterey jack cheese, guacamole, tropical salsa

VEGETABLE & AVOCADO SUMMER ROLLS 18
cucumber, carrots, cilantro, rice noodles, mint, avocado, green leaf lettuce **V** **GF**

LI HING MUI TROPICAL FRUIT SKEWERS 12
pineapple, mango, watermelon, kiwi, dried plum powder **V** **GF**

V vegetarian **GF** gluten free

KTR BITES

MAHI MAHI TACOS* 20
two corn tortillas, blackened mahi mahi*, shaved romaine, monterey jack, cheddar cheese, tropical salsa

BEER BRAISED SHORT RIB SLIDERS 17
toasted brioche buns, grilled pineapple slaw, sriracha aioli, chips

HAWAIIANO CUBANO PANINI 20
kalua pork, pipikaula, gruyere, dijon, orange aioli, pickles, telera roll, chips

COCKTAILS

DAWN PATROL 16
new amsterdam orange vodka, disaronno, aperol, lemon juice, pineapple and grapefruit juice

RIP CURL 16
sauza reposado tequila, st. germaine, blue curacao, lime juice, pineapple juice, cucumber

BIG WAVE RIDER 16
big wave golden ale, sauza reposado tequila, disaronno, aperol, passion fruit puree, sweet & sour

TOW IN 15
hawaii's organic ocean vodka, passion fruit puree, honey syrup, lime juice, ginger beer

WHITE WASH 15
new amsterdam coconut vodka, guava puree, mint, house-made sweet & sour, coconut water

MOCKTAILS

zero proof

SPICY COCONUT 8
jalapeno, cream of coconut, lime sour, coconut water

STRAWBERRY FIELDS 8
strawberry puree, muddled basil, club soda, ginger beer

CUCUMBER LEMONADE 8
muddled cucumber, lemonade

MAUKA MANGO 8
mango puree, soda water, fresh mint, lime sour

WINES

SPARKLING

RIONDO 14
prosecco spumante doc, italy
golden delicious apple, pear, acacia blossom. crisp

CHANDON BRUT CLASSIC 19
napa valley, california, 187ml
apple, pear, citrus, with a hint of spice

WHITE

CHARDONNAY DECOY BY DUCKHORN 17 5oz 8oz 24
sonoma county, california
green apple, white peach, honeysuckle, hint of cinnamon

CHARDONNAY STARMONT 14 20
carneros, california
apple, citrus, tropical fruit, with a hint of spice

SAUVIGNON BLANC MATANZAS CREEK 14 20
sonoma county, california
white peach, honeydew melon, hints of citrus and candied melon

PINOT GRIGIO BANFI SAN ANGELO 15 21
toscana igt, italy
pear, peach, anise, honey

RIESLING CHATEAU STE. MICHELLE 10 14
columbia valley, washington
white peach, floral aromas. medium dry

ROSE'

ROSE' FLEUR DE MER 13 18
côtes de provence, france
cherry, watermelon, citrus

RED

CABERNET SAUV COLUMBIA CREST H3 12 17
horse heaven hills, washington
blackberry, currants, vanilla, soft tannin

MERLOT SEVEN FALLS CELLARS 11 16
wahluke slope, washington
vanilla, oak, plum, blackberry, smooth tannis

PINOT NOIR ACROBAT 15 21
oregon
tart fruit, raspberry, vanilla, mocha

BLEND MURRIETTA'S WELL 'THE SPUR' 15 21
livermore valley, california
spiced cranberry, blueberry, ripe blackberry

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

Hawaii State Tax will be applied. 18% gratuity will be added for parties of 6 or more, which is fully distributed to your service staff.