

TAPS & APPS

BREW PUB HAWAII

HOUSE-GROUND BURGERS

MADE FRESH DAILY FROM HOUSE GROUND BRISKET. SERVED ON A BRIOCHE BUN



T&A Signature Burger

Havarti Cheese, Mixed Greens, Kamuela Tomato, Red Onion, Ketchup & Garlic Aioli.

\$19

Burger of the Week-

Chef's Choice Burger of the Week!!

*Ask for This weeks Burger!!

MP

Classic Bacon Cheddar Burger

Applewood Bacon, Smoked Cheddar Cheese, Mixed Greens, Kamuela Tomato, Ketchup, Red Onion & Garlic Aioli.

\$21

Add ons:

-Add Bacon \$4 -Add Avocado \$3 -Add Egg \$2

-Add a Patty \$11 -Add Mushrooms \$3 -Extra Cheese \$2 -

Sub Grilled Onions \$1 -Pickled Jalapenos \$1

CHICKEN SAMMYS

JUICY CHICKEN COOKED TO PERFECTION ON A BRIOCHE BUN



Tennessee Hot Chicken Sammy

\$17

Fried buttermilk Chicken Breast, dunked in house made Nashville Hot sauce with Kamuela Tomato, Lettuce, Onion, House Pickles & Black Pepper Aioli.

Macadamia Nut Pesto Sammy

\$16

Seared Sous Vide Chicken, Mozzarella, Mixed Greens, Kamuela Tomato, Macadamia Nut Pesto, Garlic Aioli & Balsamic Reduction.

APPS

MAC NUT KĪLAUEA SHRIMP

BATTERED SHRIMP, GOLDEN FRIED AND TOSSED IN KĪLAUEA SAUCE & TOPPED WITH GREEN ONION

\$15

FISH & CHIPS

BEER BATTERED SWAI HOUSE TARTAR SAUCE, LEMON WEDGE & THICK-CUT FRIES 

\$17

SUB GARLIC FRIES

\$1

KALUA PORK NACHOS

KALUA PORK WITH BEER CHEESE, TOMATO LOMI ON FRESH FRIED TORTILLA CHIPS

\$16

ADD PICKLED JALAPENO-\$2

FRIED CHICKEN WINGS

 BUFFALO 
BBQ

KĪLAUEA SAUCE
GARLIC PARMESAN
HONEY CHIPOTLE
LEMON PEPPER
OR SALT & PEPPER

\$15

TOASTED FLATBREADS

UNIQUE COMBINATIONS ON TRADITIONAL NAAN BREAD



Mushroom & Brie Flatbread  **\$19**
Garlic Aioli, Gruyere Cheese, Dried Cranberries, Melted Brie, Shimeji Mushrooms & Topped with Citrus-Truffle Arugula

Philly Cheesesteak Flatbread **\$18**
Beer Cheese, Sliced Steak, Mozzarella, Onions, Bell Peppers, Mushrooms & More Beer Cheese

Mac Nut Pesto Margherita Flatbread **\$17**
Macadamia Nut Pesto, Shredded Mozzarella, Local tomatoes & Topped with Olive Oil & Balsamic Reduction

Buffalo Chicken Flatbread  **\$17**
Classic Buffalo Sauce, Sous Vide Chicken, Mozzarella, White Onion & Bleu Cheese Crumbles



SLIDERS

MINI BURGERS WITH TONS OF FLAVOR



Smash Burger Sliders **\$16**
(3) Fresh Ground Beef Sliders with American Cheese, Grilled Onions & a Secret Smash Sauce on Brioche Buns

BBQ Pork Sliders **\$14**
(3) Pulled Pork with House Made BBQ Sauce, Red Onions & Chipotle Ranch on Brioche Buns

Chicken Katsu Sliders **\$15**
(3) Panko Breaded Chicken, with House-made Katsu Sauce, Dynamite Cabbage & Onion Slaw on Brioche Buns

APPS

PUPU STEAK

13 OZ. SOUS VIDE NY STRIP SEASONED & SEARED IN TALLOW \$31

-ADD-

GARLIC BUTTER \$2

MUSHROOM & ONIONS \$4

(4) LEMON PEPPER SHRIMP GRILLED WITH OLIVE OIL -\$5

AHI TATAKI



(8) PIECE SEARED AHI W/JALAPENO CUCUMBER RIBBONS, PONZU & CHILI CRISP -\$16

CRISPY BRUSSEL SPROUTS

SAUTÉED WITH BACON, TRUFFLE OIL LEMON & HONEY \$14



GIANT PRETZEL

10" BAVARIAN PRETZEL SERVED WITH STONE GROUND HONEY MUSTARD \$14

ADD BEER CHEESE \$3

FRESH SALADS

MADE WITH LOCAL INGREDIENTS & FRESH PRODUCE



Mauka Green Goddess

Organic Mixed Greens, Avocado, Cherry Tomatoes, Red Onion & Toasted Macadamia Nuts, Tossed in our Herby Green Goddess Dressing

\$16

Chicken & Bacon Ranch Salad

Organic Mixed Greens, Sous Vide Chicken, Red Onion, Cherry Tomatoes, Avocado & Bacon. Tossed in our Pub Ranch

\$18

DESSERTS

Creme Brulee of the Week

Cool Custard with a Caramalized Sugar Crust. Ask your server for today's flavor.

\$10

Cheesecake of the Week

Ask your server for today's delicious selection.

\$MP

BEER BATTERED ZUCHINI

GOLDEN FRIED, WITH FRESH SHAVED PARMESAN & HOUSE RANCH

\$13



SIDEWINDER FRIES

BEER BATTERED SPIRAL WEDGES, DRIZZLED WITH DYNAMITE AIOLI, UNAGI SAUCE, FURIKAKE AND GREEN ONIONS

HALF ORDER \$8
FULL ORDER \$14

SOUP OF THE WEEK

ASK YOUR SERVER FOR DETAILS

CUP - \$5
BOWL - \$8



SIDE KICKS



SMALL SALTED FRIES \$4

SMALL GARLIC FRIES \$5

LARGE SALTED FRIES \$8

LARGE GARLIC FRIES \$10

BACON CHEESE FRIES \$14

4 PC. LEMON PEPPER SHRIMP \$5

LEMON PEPPER CHICHARRONS W/ONION DIP \$10

CHIPS & SALSA (ALSO AVAILABLE AFTER KITCHEN CLOSE) \$8

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

***Our pricing may change based on constant changes in food costs and other economic factors. We do our best to serve fresh, quality food & drinks, with minimal changes in our prices as possible.*

***Please note: An auto-gratuity of 18% may be added to parties of 8 or more*

TAPS & APPS

BREW PUB HAWAII

HAPPY HOUR

MON - THURS 2PM TO 6PM
(DINE-IN ONLY)



FOOD

SMASH BURGER SLIDERS \$10.00
(2) FRESH GROUND BEEF, AMERICAN CHEESE, GRILLED ONIONS & SMASH SAUCE ON BRICOCHÉ BUNS

KILAUEA MAC NUT SHRIMP \$10.00
(4) BATTERED AND FRIED SHRIMP, TOSSED IN A SPICY KILAUEA MAC NUT SAUCE, TOPPED WITH CANDIED MAC NUTS

CHICKEN STRIPS \$9.00
(BUTTERMILK MARINATED, BREADED & FRIED CHICKEN STRIPS, SERVED WITH HOUSE RANCH

BBQ PORK SLIDERS \$9.00
(2) PULLED PORK, HOUSE BBQ SAUCE, RED ONION & CHIPOTLE RANCH ON BRICOCHÉ BUNS

CHICKEN KATSU SLIDERS \$10.00
(2) PANKO BREADED, AND FRIED KATSU SLIDERS WITH DYNAMITE SLAW AND KATSU SAUCE

MINI NACHOS \$10.00
HALF ORDER OF KALUA PORK NACHOS WITH BEER CHEESE, TOMATO & ONION LOMI, TOPPED WITH GREEN ONIONS

DRINKS

\$1 OFF - CRAFT DRAFT SPECIALS*

- LAGUNITAS IPA
- LAGUNITAS HAZY IPA
- NEW BELGIUM DOMINGA PALOMA SOUR
- DOGFISH HEAD CITRUS SQUALL
- MAUI BIKINI BLONDE
- MAUI PAU HANA PILSNER
- FIRESTONE 805 BLONDE ALE

(*ALL DRAFTS BASED ON AVAILABILITY)

LONG ISLAND ICED TEA \$6.00
GAETANO LONG ISLAND MIX, SWEET AND SOUR WITH A SPLASH OF COKE

JOSE CUERVO MARGARITA \$6.00
JOSE CUERVO TEQUILA, TRIPLE SEC & SWEET & SOUR. ADD A FLAVOR FOR \$1.

PREMIUM WELLS \$6.00 (EA.)

- JIM BEAM BOURBON
- TANQUERAY GIN
- JOSE CUERVO TEQUILA
- SMIRNOFF VODKA & FLAVORS
- BACARDI RUM

JAMESON SPECIALS \$7.00 (EA.)

- ORANGE
- STOUT
- COLD BREW
- IPA

WEEKLY EVENTS

- DJ TRIVIA TUESDAY - 7PM
- LIVE KARAOKE THURSDAY - 7PM
- LIVE MUSIC FRIDAY - 7PM
- WEEKEND BRUNCH SAT & SUN - OPEN TO 3PM

