



Monday - Saturday

Sunday

Open for Breakfast on Sunday

11am - 9pm

8am - 9pm

Happy Hour- 3pm-5pm Daily.

\$2 off Pupus & House Beer & House Seltzer

Live Music on the Lanai every Wednesday through Saturday 6pm-8pm

HOUSE BEER LIST Pints \$6.50 except for * Special Beers

Polihale Pils

German Pilsner

Wai'ale'ale Ale

Golden Ale

The Fonz IPA

West Coast Style IPA

Hazy Hwheat

Hazy American Wheat

Na Pali Pale Ale

American Pale Ale

Canefire Red

American Red Ale

Happy Little Accidents IPA

DDH Kinda Hazy IPA

Kauai Coffee Stout*

Oatmeal Stout brewed with Kauai Coffee's Mundo Novo
This beer is \$7.25 pint, \$2.75 sampler, \$18.50 for a pitcher.

Lilikoi Ale

Passionfruit Ale

Captain Cook's IPA

Traditional Style IPA

Au'Rye IPA

Rye IPA

Leilani Light

Light American Ale

Full beer descriptions at the bottom of this menu.

Sampler Sets (5 oz each)

\$2.50

Glass Growler (64 oz) & Beer

\$24

Pitcher

\$17

Refill your 64 oz Growler

\$18

Crowler (32 oz)

\$11

Kauai Island Brewing Co's Hard Seltzer

Jello Shots- several flavors

\$3.00

12oz Goblet

\$5.50

Guest Beer (Can & Bottle)

Pint

\$6.50

Maui Bikini Blonde

\$6.00

Ask what flavor is on tap today.

Maui Coco Porter

\$6.00

Guest Hard Seltzer

White Claw Hard Seltzer

\$6.00

Non-Alcoholic

Mango or Black Cherry

Island Iced Tea

\$3.50

Wine & Cider

Pineapple & Passion Fruit. (Sorry, no free refills).

Wine (8 oz Glass)

\$8.00

Iced Tea

\$2.75

Featuring- Line 39 Vineyard

Lemonade

\$3.00

*White- Chardonnay, Pinot Grigio
Red- Pinot Noir, Red Blend*

Coke, Diet Coke, Sprite, Root Beer

\$3.00

Champagne Mimosa

\$9.50

Ginger Beer

\$3.50

With OJ, Pineapple or Lilikoi

Red Bull

\$4.75

Hard Cider (Bottle)

\$5.50

Juices (Pineapple or Cranberry)

\$3.50

Sunday Football Breakfast

Every Sunday 8am-11:00am

Pub Favorite	\$14.98	Fresh Avocado Toast	\$13.98
4 pcs bacon, 2 eggs your way, smashed red potatoes, white toast.		Two slices of Toast, Fresh Avocado, Basil, Cherry Tomatoes, topped with Arugula and 2 Eggs your way.	
Banana Pancakes	\$13.98	Chocolate chip Pancakes	\$12.98
With Mac nuts, garnished with bananas, Mac nuts and whipped cream.		Garnished with blueberries, strawberries and whipped cream.	
French Toast	\$12.98	Breakfast Burrito	\$15.98
With Pineapple Compote and Lilikoi cream cheese.		Spinach wrap, bacon, Portuguese sausage, potatoes, eggs, cheddar jack cheese.	
Loco Moco	\$16.50	Kalua Loco Moco	\$16.50
1/2 lb Local Burger, Honey-Wasabi, Crispy Onions 2 scoops Rice & 2 Eggs your way		Hawaiian-style Kalua Pork, House-made pan gravy. 2 scoops Rice & 2 Eggs,	
Kimchi Fried Rice Bowl	\$14.50		
Kimchi from Kim's Kitchen on Fried Rice with an egg. Featuring @kimskitchenkauai			
		Coffee (free refills)	\$2.00
Bloody Mary	\$9.50	Orange Juice	\$3.50
Mimosa	\$9.50	Cranberry Juice	\$3.50

PUPUS

Pork & Shrimp Lumpia	\$12.98	Pupu Steak	\$18.98
Fresh-made lumpia (4 pcs) with Guava-chili sauce.		8oz NY Steak, with Sautéed Onions & Mushrooms	
		Chicken Bites	\$14.98
		Crispy Chicken- Breast & Thigh bites. Tossed in sauce: Buffalo, Teriyaki or BBQ. With celery & carrot sticks plus Ranch dressing. You can get sauce on the side. All 3 for \$1.	
Coconut Shrimp	\$12.50	Pupu Combo	\$18.50
4 breaded Shrimp with Toasted Coconut Flakes and Coconut Chili Sauce.		Smoke Meat with Soy-Ginger Glaze & 3- Coconut Shrimp with Coconut Chili Sauce	
Ahi Poke	\$17.98	2- Beef Sliders & Fries	\$12.50
Ahi seasoned with Hawaiian salt, Green Onion, Ogo, & Sesame-Chili Oil. And Ocean Salad		Local Beef Patty with Cheese and Sriracha Aioli Add 3rd slider for \$4.50.	
Poke Bowl	\$19.98	2- Kalua Sliders & Fries	\$12.50
Ahi, Green Onion, Sesame-Chili Oil, Sriracha-Honey Wasabi Aioli. Fried Onion, & Rice with Ocean Salad		Kalua Pork with coleslaw & BBQ sauce. Add a 3rd slider for \$4.50.	
Crispy Calamari	\$16.50	Smoke Meat	\$14.50
Panko breaded calamari steak lightly seasoned. House-Made Cocktail Sauce.		Smoked Pork with Soy-Ginger Glaze and sautéed onions	
KIBC Nachos	\$14.50		
Kalua Pork, olives, tomatoes, jalapenos, & sour cream. <i>Add Guacamole \$1.50</i>			

Chips & Salsa

Fresh-made Tortilla Chips and House-made Salsa. Add Guacamole- 2oz \$1.50

\$8.50

Hand-Cut Fries

With scratch-made Sweet Guava Chili Ketchup

\$8.50

SALADS

Romaine-Kale Caesar

\$14.98

Romaine & Kale, Caesar dressing, Parmesan Cheese, and Croutons. Anchovies for 75¢

Garden Salad

\$13.98

Lettuce, Tomato, Cucumber, Onion.
Dressing: Ranch or Guava Balsamic Vinaigrette.

Fresh Green Papaya Salad

\$13.98

Julienned Green Papaya with basil, cucumber, carrot, bell pepper, & Mac Nuts, Honey-Chili Vinaigrette. Add Grilled Chicken Breast, Grilled Fish or Grilled Shrimp for \$6.99.

PLATES

Half Pound Burger

\$16.50

Half-Pound Local Beef, Lettuce, Tomato, Cheese Fresh Fries.

Pickles & Onions on Request. Add Teriyaki, Buffalo, or BBQ sauce for 50¢. Jalapeños 50¢

Extra cheese 50¢ - Cheddar, Provolone Pepper Jack or Swiss. Guacamole \$1.50

Kalua Pork Sandwich

\$17.50

Hawaiian-style, provolone, coleslaw & BBQ sauce.

Grilled Chicken Sandwich

\$16.50

Herb-Grilled Chicken Breast, Pepper Jack Cheese, Chipotle Aioli, Lettuce, Tomato & Fries.

Quarter Pound Burger

\$14.50

4oz Grass-fed Local Beef, Lettuce, Tomato, Cheese, Fresh-cut fries.

Pickles & Onions on request. Add Teriyaki, Buffalo, or BBQ sauce for 50¢. Jalapeños 50¢

Add a 1/4 lb Patty \$3, Extra Cheese 50¢- Cheddar, Pepper Jack, Swiss, or Provolone

Crispy Chicken Sandwich

\$16.50

Beer Battered Chicken Breast, Lettuce, Tomato Fresh-cut fries. Pickles and Onions on request. Make it Spicy with Buffalo Sauce!

Fish Sandwich

\$18.98

Grilled fish filet, Lettuce, & Tomato with Fries.

Fish & Chips

\$17.50

Beer Battered fish, scratch-made papaya tartar sauce and fresh-cut fries.

Plant-Based Burger

\$16.50

Beyond Burger patty, Lettuce, Tomato, Cheese with Fries. Sliced Onions on request.

Grilled Fish Tacos

\$16.50

Two tacos, Grilled fish, slaw, Chipotle-adobo sour cream, chips & salsa

Loco Moco

\$16.50

1/2 lb Local Burger patty, House-made pan gravy, 2 scoops Rice & 2 Eggs

Kalua Loco Moco

\$16.50

Hawaiian-style Kalua Pork, 2 scoops Rice, 2 Eggs, House-made pan gravy

Kalua Bowl

\$17.50

Kalua Pork with Rice, Cole Slaw, BBQ Sauce

Tonight's Dinner Specials- Starting at 5pm

Grilled Ahi Seafood Combo	\$25.98
With 3 Blackened Shrimp, Sautéed Veggies, Garlic Mash Potatoes and Lilikoi Buerre Blanc Sauce.	
Shrimp Scampi with Cheese Bread	\$23.98
Pan-Seared Mahi Mahi	
Grilled Asparagus, Tumeric Cream Sauce, Pineapple Salsa, & Rice.	\$23.98
Tequila Mushroom Steak & Shrimp	
Tequila Mushroom Sauce on NY Steak with Grilled Shrimp; Garlic Mashed Potatoes & Broccoli.	\$25.98
Surf & Turf - Garlic Shrimp & NY Steak with Peppercorn Demi-Glace	
Served with Garlic Mashed Potatoes & Asparagus	\$25.98

Pizza Menu- Starting at 5pm. Every week from Tuesday - Saturday

Hand Made Pizza - with Spent Grain Dough

Merguez- lamb sausage, red onion, tomato, feta, kalamata olive.	\$23
Kale, Mushroom, Jalapeño with White Sauce	\$23
Margherita- Olive Oil, Tomato, Basil & Mozzarella	\$22
BLAT-Margherita- our classic Margherita with Crispy Bacon & Fresh Avocado	\$23
Buffalo Chicken Bleu Cheese- with Ranch Sauce & Red Onion	\$23
BBQ Pork, Red Onions & Pineapple	\$23
Italian Sausage & Sweet Peppers- Red Sauce	\$23
Greek- Kalamata olives, Red onion, Goat Cheese, Bell pepper with Olive oil base.	\$22
Leaky Roof- Mac Nut Pesto, Caramelized Apples, Onions, & Bacon	\$23
Mac Nut Pesto & Goat Cheese	\$23
Smoke Meat, Carmelized Onion & Mushrooms- with Alfredo sauce.	\$23
4 Cheese- with red sauce.	\$20
Create your own- pick your sauce & add toppings	Price starts at \$20 add \$1 per topping

Sauces

Red Sauce

Alfredo Sauce

Olive Oil

Toppings

Bell Pepper

Black Olives

Red Onion

Tomatoes

Jalapeños

Mushrooms

Kalamata Olives

Kalua Pork

Sausage

Bacon

Pepperoni

Pineapple

Anchovies

KEIKI MENU

Beef Slider & Fries comes without lettuce or sauce	\$8.50	Kalua Pork Slider & Fries	\$8.50
Cheese Quesadilla	\$8.50	Grilled Cheese & Fries	\$8.50
Chicken Quesadilla	\$9.50	Hot Dog & Fries	\$8.50

DESSERTS

Slice of Cheesecake with chocolate-raspberry sauce	\$9.98
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BEER DESCRIPTIONS*

POLIHAE PILS	Light Crisp and Refreshing and lightly hopped. Made with Pilsen and Wheat malted barley. Traditional Pilsner hopped with Tettnanger and Hersbrucker for a strong, spicy flavor. ABV 4.5% IBU 30
HAZY HWHEAT	An American-style Hazy wheat beer brewed with equal amounts of malted barley and wheat and a special yeast which produces a cloudy beer; citrusy taste and the distinctive full-mouth feel. ABV 5.5% IBU 20
LILIKOI ALE	A light golden ale with a passion fruit flavor sure to tantalize your taste buds. ABV 4.8% IBU 20
LEILANI LIGHT	A light golden ale brewed with just a touch of Crystal malt and lightly hopped for a pleasantly mellow character and a smooth, sophisticated taste. ABV 4.8% IBU 23
WAI'ALE'ALE GOLDEN ALE	A light-bodied and moderately hopped golden ale finished with aromatic hops, giving it a floral aroma and crisp, refreshing finish. ABV 5.1% IBU 26
NAPALI PALE ALE	A generously dry hopped American-style pale ale with more body, color, and hop character than our Wai'ale'ale Ale. ABV 5.4% IBU 48
HOPPY LITTLE ACCIDENTS	This ambiguous IPA smacks with the tastes of classical West Coast hops (Cascade, Citra and Simcoe) yet rounds out with the juiciness of New Zealand grown hop Nelson Sauvin. Creating a deliciously smooth Kind hazy IPA.
CAPTAIN COOK'S IPA	Created as a tribute to the hoppy ales brewed in the 1700s for the long journey from England to Hawai'i, this ale boasts 30 pounds of hops for 310 gallons of beer and boasts a great fresh hop aroma. ABV 6.3% IBU 84
THE FONZ IPA	IPAs are our favorite beer style, so this recipe may change depending on how the brewer feels on the brew day. All we can say is "Aaaaaaa." ABV 6.2% IBU 65
AU'RYE IPA	A very special Rye IPA. Made with Rye, Munich and Victory malted barley giving it a warm toasted nutty flavor with a caramel hue and clean crisp IPA flavor. ABV 6.0% IBU 84
CANE FIRE RED	This full-bodied ale has a deep red hue with a distinctive malty character provided by just the right blend of Crystal malts. It is balanced well by an assortment of the freshest hops available for a smooth and clean yet bitter finish. ABV 6.3% IBU 50
KAUAI COFFEE STOUT	Collaboration brew with Kauai Coffee's Mundo Novo and our Oatmeal Stout. Smooth, creamy, chocolatey, roasted goodness. ABV 7.2% IBU 42
* All of these beers may not be available. Please check the Beer List at the top of this menu or the Chalkboard Signs.	