

Beer on Tap

Kona Brewing Company • 10

Longboard Lager Big Wave Golden Ale Koko Brown Ale (Hawaii Only)

> Castaway IPA Gold Cliff IPA

Hanalei IPA

Kua Bay IPA

Firerock Pale Ale Lemongrass Blonde Ale Lavaman Red Ale

Mai Time Wheat Ale Hula Hefeweizen

Black Sand Porter

Kona Brewing Draft Flight • 11 sample 3 brews from the list above

Bud Light • 9

Blue Moon • 9

Beer by the Bottle

Budweiser • 9
Coors Light • 9
Michelob Ultra • 9
Heineken • 10

Corona Extra • 10

Heineken 0.0 • 8

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. Must be 21 years of age or older to purchase alcohol. Please be prepared to show proof of age, if requested.

Tropical Cocktails

Hawaiian Style Mai Tai • 18

light rum, dark rum, pineapple juice, orange juice, orge<mark>at</mark>

Lawrence's 180 Seconds • 18

coconut rum, mango rum, tropical juices, grenadine

Lava Flow • 18

light rum, coconut cream, pineapple juice, strawberry swirl

Specialty Brews

Hard Seltzer • 8

assorted flavors by Juneshine, premium spirits, no added sugar

Hard Kombucha • 9

assorted flavors by Juneshine, organic ingredients, gluten free

Wines by the Glass

Sparkling Wine, Chandon Brut • 17

Chardonnay, Decoy by Duckhorn • 16

Chardonnay, Sonoma-Cutrer • 15

Pinot Grigio, Terlato • 18

Sauvignon Blanc, Cloudy Bay • 16

Riesling, Cht Ste Michelle • 14

Rose, Fleur de Mer • 13

Pinot Noir, Cambria 'Julia's Vineyard' • 15

Merlot, Wente Sandstone • 14

Cabernet Sauvignon, Columbia H3 • 15

Red Blend, Murrieta's 'The Spur' • 19

Soda & Smoothies

Soft Drinks • 6

coke diet coke

s<mark>prite</mark> ginger ale

club soda

root beer lemonade

iced tea

green gecko

Smoothies • 12

vanilla chocolate strawberry coconut mango



Pupus

PUPU is a Hawaiian word that has come to describe small bites and plates shared with friends and family at the end of the day, the perfect way to start your meal or share a few brews while kicking back!

Chips and Salsa 16

guacamole, pico de gallo, house fried corn tortilla chips

Korean Style Edamame 14

sweet spicy glaze, togarashi, furikake

Ranch Seasoned House Chips 14

thin cut potato, Maui onion dip

French Fries 12

upgrade to **volcano fries** with spicy furikake and sriracha aioli **+2**

KTR Caesar Salad 18

pepita seeds, croutons, tomatoes, cilantro dressing, queso fresco, tortilla crisps

Add chicken \$6

Kalua Pork Sliders 23

grilled pineapple red onion slaw, guava BBQ sauce

Two Mahi Tacos* 26

corn tortillas, blackened mahi, shaved lettuce, Monterey jack cheese, mango papaya salsa, cilantro, jalapenos

Kona Poke Nachos* 28

yellowfin tuna*, sriracha aioli, unagi sauce, furikake, red radish, green onion, wonton crisps

Hawaiian Cubano Panini 25

kalua pork, tavern ham, gruyere, smoked mustard, pickles, mixto bread, house-made chips

Mushroom Spinach Flat Bread 25

garlic cream, fontina cheese

Hawaiian Chili Pepper Wings 23

tangy sweet shoyu glazed, sesame seeds, celery, carrots, green onion

Chocolate Brownie 11

chocolate crumble, vanilla ice cream fudge sauce

*Item may be raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.

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