



Craft House™

Grain to Glass
Farm to Table

TO BEGIN

*AHI POKE \$24

FRESH LOCALLY CAUGHT SASHIMI GRADE AHI IN A GARLIC GINGER SHOYU SAUCE,
SEA ASPARAGUS AND GREEN ONIONS WITH WONTON CHIPS

SMOKED AHI DIP

CREAMY AND SMOKY WITH CRUDITES,
MAUI ONION CHIPS AND FOCACCIA

\$18 808 GIANT PRETZEL \$17

BAVARIAN STYLE PRETZEL, WAIKIKI BREWING COMPANY
JALAPEÑO BEER CHEESE AND MANGO DIJON MUSTARD SAUCE

KOREAN FRIED CHICKEN WINGS

8 PIECES BATTERED AND FRIED, CHOICE OF SWEET & TANGY
OR SPICY GOCHUJANG SAUCE WITH CRUDITES AND RANCH

\$18 HUMMUS \$15

CREAMY FRESH HUMMUS, CRISPY FURIKAKE CHICKPEA,
CRUDITES AND FOCACCIA

FRIED BRUSSELS SPROUTS

TOSSED WITH PORTUGUESE SAUSAGE AND SWEET CHILLI

\$15 ONO ONION RINGS \$16

A BOWL OF OUR ONO ONION RINGS SERVED WITH CRAFT HOUSE SAUCE

ON OUR BUNS

Served with your choice of French Fries, Sticky Rice or Superfood Slaw

Sub Onions Rings for \$5

Sub Gluten Free Bun for \$2

Sub Side Salad or Caesar for \$6

*808 SMASHBURGER

AMERICAN WAGYU BLEND, CHEDDAR CHEESE, GARLIC AIOLI, LETTUCE, TOMATO
AND RED ONION ON OUR FRESH BRIOCHE BUN *Double Burger & Double Cheese \$6*

\$18 SHAVED PRIME RIB FRENCH DIP \$30

SMOKED PRIME RIB, MELTED PROVOLONE, CREAMY HORSERADISH, AU JUS
ON A TOASTED AMOROSO ROLL

*CRAFT HOUSE SMASHBURGER

AMERICAN WAGYU BLEND, SAUTÉED MUSHROOMS AND ONIONS, CHEDDAR CHEESE,
CRAFT HOUSE SAUCE, LETTUCE AND TOMATO ON OUR FRESH BRIOCHE BUN
Double Burger & Double Cheese \$6

\$20 PANKO CRUSTED CATCH SANDWICH \$29

PANKO CRUSTED CATCH OF THE DAY, GARLIC AIOLI SLAW, SLICED TOMATO,
HOUSE PICKLES ON OUR FRESH BRIOCHE BUN

*BLUE CHEESE SMASHBURGER

AMERICAN WAGYU BLEND, BLUE CHEESE, BACON JAM, LETTUCE, TOMATO
AND PICKLED RED ONION ON OUR FRESH BRIOCHE BUN *Double Burger & Double Cheese \$6*

\$21 BLACKENED CHICKEN CLUB \$22

BLACKENED CHICKEN BREAST, CHEDDAR CHEESE, CRAFT HOUSE SAUCE, LETTUCE,
TOMATO, ONION, BACON, SLICED AVOCADO, ON OUR FRESH BRIOCHE BUN

*BBQ BACON SMASHBURGER

AMERICAN WAGYU BLEND PROVOLONE CHEESE, BACON, HOUSE BBQ SAUCE,
CRISPY PICKLED ONIONS, GARLIC AIOLI, LETTUCE, AND TOMATO
ON OUR FRESH BRIOCHE BUN *Double Burger & Double Cheese \$6*

\$21 VEGETARIAN MEATBALL SUB \$22

HOUSE MADE VEGAN MEATBALLS, MARINARA SAUCE,
VEGAN PARMESAN CHEESE, TOASTED AMOROSO ROLL

AUTHENTIC SICILIAN STYLE PIZZA

Personal rectangular pizza with a light and airy crust. Comes with your choice of side salad or caesar salad

VEGETARIAN PIZZA

RED BELL PEPPER, SPINACH, TOMATO, ONION, FRIED KALE,
HOUSE MADE TOMATO SAUCE, PARMESAN CHEESE, MOZZARELLA

\$25 SPICY SAUSAGE PIZZA \$25

HOUSE MADE TOMATO SAUCE, PARMESAN CHEESE, MOZZARELLA CHEESE, SLICED ONION,
PICKLED JALAPENOS, ITALIAN SAUSAGE, DRIZZLED WITH HOT HONEY

PEPPERONI PIZZA

OUR HOUSE MADE TOMATO SAUCE, PEPPERONI, PARMESAN CHEESE, MOZZARELLA

\$25 BBQ CHICKEN PIZZA \$25

HOUSE MADE BBQ SAUCE, MOZZARELLA, CHEDDAR, GRILLED CHICKEN, RED ONION
TOPPED WITH FRESH CILANTRO

MAKE IT YOUR OWN WITH THESE PIZZA ADD ONS

\$2- RED ONION, PINEAPPLE, JALAPEÑO, MUSHROOMS, RED BELL PEPPER, CHERRY TOMATO, CHOPPED GARLIC, SPINACH

\$3 - GRILLED CHICKEN, PEPPERONI, ITALIAN SAUSAGE

ALOHA SERVED DAILY

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness SEPT 2025

FROM THE GARDEN

Add Grilled Chicken \$6,

Add Catch of the Day \$12

Add Seared Ahi \$12

HARVEST SALAD

FUJI APPLE, CANDIED WALNUTS, BLUE CHEESE, PICKLED RED ONION, MIXED GREENS, SPINACH, BALSAMIC VINAIGRETTE

\$22

SUPERFOOD SALAD

KALE, NAPA CABBAGE, QUINOA, CELERY AND CARROTS, MACADAMIA NUTS, PICKLED RED ONIONS, FURIKAKE CHICKPEAS WITH A LEMON VINAIGRETTE

\$19

MOCHIKO CHICKEN CAESAR

MOCHIKO FRIED CHICKEN BREAST, BABY ROMAINE, PARMESAN CHEESE, CRISPY WONTON STRIPS, SESAME CAESAR DRESSING, FURIKAKE

\$24

FROM THE HOUSE

AVAILABLE AFTER 4:00PM

GRILLED CHICKEN NOODLES

GRILLED CHICKEN, PAN FRIED SOBA NOODLES, NAPA CABBAGE, PICKLED VEGETABLES AND JALAPENOS TOSSED IN A GARLIC GINGER SHOYU SAUCE

\$24

HULI HULI CHICKEN

MARINATED GRILLED HALF CHICKEN, RICE, SUPERFOOD SLAW, MANGO SALSA

\$28

BABY BACK RIBS

1/2 RACK OF FALL OF THE BONE BBQ RIBS, FRIES, SUPERFOOD SLAW

\$29

TOFU STIR FRY

MARINATED TOFU, GREEN BEANS, ONION, MUSHROOM, RED BELL PEPPER, OVER WHITE RICE WITH SWEET CHILI SAUCE

\$25

*PORTER BRAISED SHORT RIBS

BEEF SHORT RIB BRAISED WITH OUR WAIKIKI BREWING COMPANY BLACK STRAP MOLASSES PORTER, SAUTEED VEGETABLES, PICKLED ONION, CREAMY PARMESAN POLENTA, BEEF JUS

\$36

STEAK FRITES

8 OZ SEARED HANGER STEAK TOPPED WITH THYME BUTTER, SLICED AND SERVED WITH FRIES AND AN ARUGULA AND PICKLED ONION SALAD WITH BALSAMIC VINAIGRETTE

\$38

LOCO MOCO

CHOICE OF WAGYU PATTIES OR HOUSE MADE KALUA PORK, RICE, 2 EGGS COOKED TO ORDER, HOUSE GRAVY, GREEN ONIONS.

\$30

CHEF'S SPECIAL

ASK YOUR SERVER ABOUT TODAY'S SPECIAL PREPARATION

MKT Price

TACOS

FRESH CATCH TACOS

BAJA STYLE WBC BEER BATTERED FRESH CATCH, MANGO SALSA, GARLIC AIOLI, CABBAGE IN WARM FLOUR TORTILLAS

\$24

BLACKENED SHRIMP TACOS

2 TACOS WITH BLACKENED SHRIMP, SMASHED AVOCADO, SHREDDED CABBAGE, GARLIC AIOLI, PICO DE GALLO ON FLOUR TORTILLAS.

\$25

KALUA PIG TACOS

HOUSE KALUA PORK AND NAPA CABBAGE, GARLIC AIOLI, PICKLED RED ONION, IN WARM FLOUR TORTILLAS

\$19

FROM THE SEA

HAWAII'S FAVORITE COCONUT SHRIMP

6 LARGE COCONUT FRIED SHRIMP WITH PINEAPPLE FRIED RICE AND OUR THAI SWEET CHILI SAUCE

\$25

*BLACKENED AHI

BLACKENED THINLY SLICED LIGHTLY SEARED AHI, SAUTÉED VEGETABLES, FURIKAKE RICE, SWEET CHILI

\$35

FRESH HAWAIIAN FISH OF THE DAY

HOISIN GLAZED, SEARED FISH OF THE DAY, CRISPY GOCHUJANG BRUSSELS SPROUTS, WHITE RICE, FINISHED WITH FIVE SPICE INFUSED OLIVE OIL

\$36

DESSERTS



COCONUT CREME BRULÉE \$10

HAPA COCONUT VODKA BRUL'EE
TOPPED WITH FRESH ROASTED PINEAPPLE JAM

FLOURLESS CHOCOLATE S'MORES CAKE \$12

LAYERED CAKE WITH GRHAM CRACKER CRUST,
FLOURLESS CHOCOLATE CAKE, HOUSE MADE MARSHMALLOW.
TOASTED TO ORDER AND SERVED WITH CHOCOLATE SAUCE

KONA COFFEE ICE CREAM PIE \$12

LAPPERTS KONA COFFEE ICE CREAM LAYERED
WITH CHOCOLATE GANACHE IN A MACADAMIA NUT-GRAM CRUST

VANILLA ICE CREAM \$5

LAPPERTS VANILLA ICE CREAM WITH OR WITHOUT CHOCOLATE SAUCE

Our Farm To Table Partners:

We are committed to supporting our local farmers, fishermen and cattle[®] purveyors

A 3% service charge will be added to all food sales and given to our kitchen staff for a job well done.

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



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HAWAII'S FAVORITE COCKTAILS

MAI TAI OUR SIGNATURE MAI TAI WITH LIGHT RUM, ORGEAT, ORANGE CURACAO, PINEAPPLE JUICE, ORANGE JUICE, AND A DARK RUM FLOAT	\$13	HANA HOU SHANDY MUDDLED ORANGE, STRAWBERRY, AND LEMON WITH SIMPLE SYRUP, LEMON LIME SODA AND OUR HANA HOU HEFE BEER	\$13
KO OLINA SUNSET MAUI PAU VODKA POG JUICE, MANGO	\$13	LAVA FLOW PIÑA COLADA LAYERED WITH STRAWBERRY PURÉE	\$13
PINA COLADA OUR ORIGINAL RECIPE IS MADE FROM SCRATCH DAILY	\$13	BLUE HAWAII LIGHT RUM, BLUE CURACAO, AND PINEAPPLE JUICE, SERVED ON THE ROCKS	\$13

CRAFT COCKTAILS

BLENDED COCONUT MOJITO KULA TOASTED COCONUT RUM, MINT, LIME, COCONUT CREAM	\$15	PALI OLD FASHIONED OLD PALI ROAD WHISKEY MUDDLED WITH LUXARDO CHERRIES, ORANGE AND AROMATIC BITTERS	\$15
MANGO WHISKEY SOUR FOUR ROSES BOURBON, LEMON, MANGO	\$15	GUAVA GIMLET FID ST GIN, GUAVA, SIMPLE SYRUP	\$15
808 CRAFT HOUSE MARGARITA CAZADORES TEQUILA, LEMON, LIME, COINTREAU WITH CHOICE OF LI HING MANGO OR PINEAPPLE JALAPENO	\$15	COCONUT MARTINI HAPA COCONUT VODKA, PINEAPPLE JUICE, CREAM OF COCONUT	\$15

MOCKTAILS

LYCHEE ICED TEA ICED TEA, LYCHEE, LEMON	\$9	VIRGIN PINA COLADA BLENDED WITH COCONUT AND PINEAPPLE JUICE	\$9
PINEAPPLE GINGER BEER KISS PINEAPPLE, GINGER BEER, STRAWBERRY, LIME	\$9	VIRGIN MAI TAI PINEAPPLE, LEMON, LIME, ORANGE, ORGEAT	\$9
HAWAIIAN PASSION PUNCH PASSION, PINEAPPLE, ORANGE, GUAVA, GINGER ALE	\$9		

WHISKEY & BOURBON

MAKERS MARK BOURBON	\$14	MACALLAN 12YR DOUBLE CASK SCOTCH	\$33
WOODFORD RESERVE BOURBON	\$17	ANGELS ENVY BOURBON	\$22
JOHNNIE WALKER BLACK LABEL	\$16	FOUR ROSES BOURBON	\$12
KOOLAU OLD PALI ROAD WHISKEY	\$17	CROWN ROYAL	\$15
BASIL HAYDEN BOURBON	\$17	JACK DANIELS WHISKEY	\$14
SUNTORY TOKI	\$18	JAMESON IRISH WHISKEY	\$14
LAPHROAIG 10YR SINGLE MALT SCOTCH	\$25		

FROM OUR BEER BAR

WAIKIKI BREWING COMPANY ON TAP

TASTE THE ALOHA®

DRAFT

Ask your server about today's draft beer selections

CRAFT LIGHT LAGER 4.0% ABV
 ALOHA SPIRIT BLONDE 4.6% ABV
 HANA HOU HEFE 5.8% ABV



SKINNY JEANS IPA 6% ABV
 BLACK STRAP MOLASSES PORTER 6.5% ABV
 ASK ABOUT OUR ROTATING GUEST TAP

CANS

BUD LIGHT 16oz LIGHT AMERICAN LAGER 4.2% ABV 6 IBU	\$8	ALOHA BREWING MELLOW WAVES 12oz BELGIAN WIT 5.2% ABV 5 IBU	\$8	OLA LIME MILKSHAKE IPA 12oz MILKSHAKE INDIAN PALE ALE 6.8% ABV 55 IBU	\$9
MICHELOB ULTRA 16oz SUPERIOR LIGHT LAGER 4.2% ABV 10 IBU	\$8	ALASKAN WHITE 12oz WIT STYLE ALE 5.3% ABV 15 IBU	\$8	PARADISE CIDER KILLAH DRAGON 12oz DRAGONFRUIT HARD SELTZER 6% ABV	\$8
COORS LIGHT 12oz LIGHT AMERICAN LAGER 4.2% ABV 10 IBU	\$8	LANIKAI MOKU IMPERIAL IPA 16oz IMPERIAL IPA 8.1% ABV 75 IBU	\$14	ANGRY ORCHARD CRISP APPLE 12oz HARD CIDER 5.0% ABV	\$8
CORONA 12oz PALE MEXICAN LAGER 4.6% ABV 19.3 IBU	\$8	GOOSE ISLAND TROPICAL BEER HUG 19.2oz IMPERIAL IPA 9.9% ABV 45 IBU	\$18	Non Alcoholic	
NADO 12oz CORONADO JAPANESE LAGER 6% ABV 19 IBU	\$8	LANIKAI SHAVE ICE SELTZER 16oz TROPICAL SELTZER (assorted) 5.0% ABV	\$14	STELLA Zero 12oz ALCOHOL FREE LAGER 0.0% ABV	\$8
HEINEKEN SILVER 12oz LIGHT LAGER 4.0% ABV 9 IBU	\$8	ALL DAY IPA 12oz FOUNDERS INDIAN PAL ALE 4.7% ABV 42 IBU	\$8	Heineken 0.0 12oz 0.0% ABV	\$8
HANA KOA RICE BREAKER PILSNER 16oz TOKYO STYLE PILSNER 4.2% ABV 0 IBU	\$12	DOGFISH HEAD 60 MINUTE IPA 12oz INDIAN PALE ALE 6.0% ABV 60 IBU	\$8	SIERRA NEVADA HOP SPLASH 12oz SPARKLING HOP INFUSED WATER 0% ABV	\$8
		LAGUNITAS A LITTLE SUMPIN 12oz SMOOTH & SILKY IPA 7.5% ABV 64 IBU	\$8		

WINES BY THE GLASS

BEL POSTO PROSECCO-BENITO ITALY	\$10	MONT GRAVET ROSE-LANUEDOC FRANCE	\$12
WILLIAMS CHARDONNAY-CENTRAL COAST CALIFORNIA	\$12	MACMURRAY PINOT NOIR-CENTRAL COAST CALIFORNIA	\$12
TIAMO PINOT GRIGIO-FRIULI ITALY	\$10	DARK HORSE CABERNET SAUVIGNON-CENTRAL COAST CALIFORNIA	\$10
TROPICAL WHITE WINE SANGRIA PINOT GRIGIO, MAUI PAU VODKA, MANGO, TROPICAL FRUIT JUICES	\$14	TROPICAL RED WINE SANGRIA CABERNET, HAPA COCONUT VODKA, TROPICAL FRUIT JUICES	\$14

808 HAPPY HOUR 3pm -5pm & 9pm-Close

\$7 Select Draft Beers

\$7 Well Cocktails 20% Off Wine \$9 Mai Tais & Pina Coladas

Ask your server about our Happy Hour Food Specials