

STARTERS

WINGS \$18

Sweet and spicy dry rubbed, then baked.
Served with choice of Black Strap Molasses Porter BBQ,
Carolina Gold BBQ, or Buffalo Sauce.

BAVARIAN PRETZEL \$13

Gigantic pretzel with IPA beer salt
and served with Jalapeño Mouth queso.

FRIED PICKLES \$10

Battered and deep fried pickles served with a side of ranch dressing.

GARLIC HUMMUS PLATE \$14 (V, GF)

Our house-made roasted garlic hummus served with
carrots, cucumber, pickled onion, and nann bread.

COCONUT SHRIMP \$16

Sweet and crispy coconut battered shrimp, drizzled with
sweet chile sauce and served on a bed of super slaw.

ONION RINGS \$13

A plate of crispy fried onion rings.

SALADS

ADD MAHI FOR \$8 OR GRILLED CHICKEN BREAST FOR \$6

SUPERFOOD \$18

Arugula, kale, red quinoa, celery, candied macadamia nuts, pickled onion, carrot, and furikake chickpeas tossed in a lemon vinaigrette.

MAC NUT MAHI CAESAR - \$25

Romaine lettuce, Caesar dressing, parmesan cheese, candied macadamia nuts, croutons, and macadamia nut crusted mahi. Substitute coconut shrimp or blackened mahi at no additional charge.

WEDGE \$14

Crispy iceberg on a bed of blue cheese dressing with peppered bacon, crumbled bleu cheese, tomato, diced egg, green onion, and finished with a lemon vinaigrette.

ON A BUN

INCLUDES YOUR CHOICE OF: SEA SALT FRIES, RICE, SUPERFOOD SLAW, OR POTATO MAC SALAD.
SUBSTITUTE HOUSE STEAK FRIES \$3 OR ONION RINGS \$4 SUB SIDE OR CAESAR SALAD \$4

SLICED PRIME RIB HOAGIE \$19

Thin sliced prime rib, cheddar cheese, lettuce, tomato, horseradish mayo, and topped with brewers onions. Served on an amoroso roll.

GRILLED CHICKEN SANDWICH \$17

Grilled chicken breast, pepperjack cheese, jalapeños, crispy onion strings, lettuce, tomato, and house-made honey mustard on a brioche bun.

PULLED PORK SANDWICH \$17

Pulled smoked pork, superfood slaw, grilled pineapple, with Carolina Gold BBQ sauce. Served on a brioche bun.

TURKEY BURGER \$18

Swiss cheese, pickled red onion, jalapeños, arugula, tomato, and mayo. Served on a brioche bun.

BREWHOUSE BURGER* \$19

Peppered bacon, smoked cheddar, brewer's onions, lettuce, tomato, and A1 mayo. Served on a brioche bun.

AVOCADO TOAST \$17

Grilled amoroso roll, shaved red onion and arugula salad, grilled tomato, avocado, two eggs over medium, balsamic glaze.

WBC CLASSIC CHEESEBURGER \$17

Grilled to your temperature, lettuce, tomato, mayo, red onion, and cheddar cheese. Served on a brioche bun.

IMPOSSIBLE BURGER \$19

Meatless patty, brewer's onions, Swiss cheese, arugula, and tomato. Served on a brioche bun.

MAC NUT CRUSTED MAHI SANDWICH - \$25

Macadamia nut crusted mahi, fresh arugula, grilled pineapple, pickled red onion, and house-made mac nut pesto mayo.

HOUSE FAVORITES

STEAK FRITES \$29

Grilled 12oz Ribeye with herbed garlic butter.
Served with sea salt steak fries, red onion, and arugula salad.

COCONUT SHRIMP FRIED RICE \$21

Crispy shrimp, fresh vegetables, grilled pineapple, and green onion.
Substitute house smoked pulled pork or sausage.

SMOKE SPECIALTIES

BRISKET SANDWICH \$20

Kona coffee rubbed smoked brisket
on a grilled baguette, served with house BBQ sauce.
Choice of one side: rice, superfood slaw, fries, or potato mac.

BBQ SAMPLER \$34

Smoked brisket, pulled pork, baked chicken wing, smoked link,
house BBQ sauces, and choice of 2 sides:
sea salt fries, superfood slaw, mac salad, or rice.

Waikiki[®]

BREWING COMPANY

SOUTH SIDE

CRAFT BEER

\$2.50 SAMPLE • \$7.50 DRAFT • \$16 GROWLER GRILLED

ALOHA SPIRIT BLONDE ALE 4.6% ABV 18 IBU

Perle and Tettnang hops provide slight bitterness and a late addition of Cascade hops lend a delicate aroma to the finished beer.

CRAFT LIGHT 4% ABV 8 IBU

When you just want a beer, but you still want to support local, independent craft. Simple, easy drinking, refreshing, beer.

808 PALE ALE 6.3% ABV 38 IBU

A solid pale ale brewed with Centennial, Perle, and Cascade hops. Dry hopped with Cascade hops to further accentuate the aroma.

EEE PAH IPA 7.2% ABV 75 IBU

We created a nice malty backbone to support the crazy amount of Centennial, Cascade, and Simcoe hops we used. Dry hop with the same three hops to drive the intensity.

HANA HOU HEFE 5.8% ABV 15 IBU

An unfiltered American style hefeweizen brewed with orange peel and strawberry puree.

BLACK STRAP MOLASSES PORTER 6.1% ABV 37 IBU

Big roasty coffee flavors with a hint of sweetness by the addition of black strap molasses in the boil. Goldings and Fuggle hops provide refined earthy bitterness that compliments the roasty flavors of the malt.

JALAPEÑO MOUTH 5.5% ABV 30 IBU

We add fresh Jalapeños into our amber ale to create a beer that's well balanced between malty sweetness and spicy heat.

ENGLISH BROWN ALE 5.1% ABV 26 IBU

Nutty and roasty malt flavors set the stage for our English Brown. English East Kent Goldings hops are used for both bittering and aroma, perfectly balancing out the malt forward character.

SKINNY JEANS IPA 6.0% ABV 56 IBU

A hop forward West Coast IPA with strong tropical and floral notes followed by piney aromatics.

HAPPY HOUR

2PM-5PM

- \$5.50 CORE NINE DRAFTS
- \$12 CORE NINE GROWLER FILLS
- \$6 WELLS • \$8 HOUSE WINE
- \$7 MAI TAI'S & PINA COLADAS
- 15% OFF SELECT STARTERS

BEER AVAILABLE TO GO!

Ask your server or bartender for details



CRAFT COCKTAILS

HANA HOU™ SHANDY \$12

Muddled orange, strawberry, and lemon, with simple syrup, lemon lime soda, and our Hana Hou Hefe. Kick it up with a shot of Ocean Vodka for \$4.

BLOOD ORANGE MARGARITA \$16

Espolon Tequila, triple sec, lime juice, blood orange puree, and a splash of vanilla. Served in a brown sugar rimmed glass.

MAUI MAI TAI \$12

Classic Mai Tai with light rum, orgeat, orange curacao, pineapple juice, orange juice, and a Kula dark rum float.

PIÑA COLADA \$12

The best Piña Colada you've ever had. Our original recipe is made from scratch daily with local Kula rum.

LAVA FLOW \$12

A frozen favorite! Piña Colada and Strawberry layered with light rum.

BEER FLOAT \$12

Our Black Strap Molasses Porter with your choice of locally made Roselani ice cream: Cookies n' Cream, Kona Coffee, or Vanilla.

WINE

LA MARCA PROSECCO \$13

Green apple, juicy peach and ripe lemon, with a hint of sweetness.

LORENZA ROSÉ \$11

Honey tangerine, passion fruit and rhubarb, with a grapefruity finish.

J VINEYARDS PINOT GRIS \$11

"A fragrant nose of jasmine, fresh flowers and fresh pineapple. Medium-bodied. Fresh and crisp on the palate.

WILLIAM HILL CHARDONNAY \$11

Baked apple, toasty oak, caramel, and brown spice. A moderate mouthfeel and sweetness are balanced by refined, juicy acidity.

JOSH CABERNET SAUVIGNION \$11 | \$20

Round and juicy flavors of blackberry, toasted hazelnut, and cinnamon, with hints of vanilla and toasted oak.

J VINEYARDS PINOT NOIR \$13 | \$23

Jammy and ripe with flavors of spicy black pepper, cola, and plum. Aromatic notes of exotic spice, cherry preserves, and black tea.

CIDER & SELTZER

Ola Hard Cider \$7

Ola Hard Seltzer \$7

Pauwela Beverage Co. Kombucha \$10