



WAIKIKI'S FIRST AND ONLY BREWERY

CREATED BY THE GIRLS WHO BROUGHT YOU
CHEESEBURGER IN PARADISE®

STARTERS

WINGS \$18

We dry rub large three-part whole wings with house made pepper seasoning then slow smoke them over local kiawe wood.
Add fries \$6 Add onion rings \$8

COCONUT SHRIMP & FRIES \$23

Sweet and crispy shrimp with a side of sweet chili sauce and served with fries

POKE NACHOS \$22

Marinated fresh ahi, fresh avocado, cilantro, green onions, furikake, sriracha aioli, and teriyaki glaze. Served on crispy wonton chips

GIANT PRETZEL \$17

A giant salted soft pretzel served with house-made WBC Jalapeño Mouth beer cheese and 808 Carolina BBQ.

LOADED PULLED PORK FRIES \$18

Pulled pork, beer cheese, pickled onion, WBC Porter BBQ sauce, topped with green onion. Or make it Tsunami style with teriyaki, spicy mayo, furikake, and green onion.

GARLIC HUMMUS PLATE \$16

Hummus served with carrots, celery, grilled bread, and Maui chips

ONO ONION RINGS \$16

A basket of our ono onion rings.

FROM THE GARDEN

ADD AVOCADO \$3

ADD GRILLED CHICKEN \$6

ADD COCONUT SHRIMP \$8

ADD MAC NUT ISLAND FISH OR SEARED AHI \$8

SUPERFOOD SALAD \$18

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

CAESAR SALAD \$17

Crispy romaine lettuce, tossed with caesar dressing, parmesan cheese, and house croutons. Served with a parmesan crisp

MAUI SALAD \$26

Mixed greens, red onion, tomato, carrots, green onion, grilled asparagus, ginger citrus vinaigrette topped with seared macadamia nut crusted island fish and togarashi wontons.

AUTHENTIC SICILIAN STYLE PIZZA

A PERSONAL SIZED RECTANGULAR PIZZA WITH A LIGHT AND AIRY CRUST SERVED WITH A SIDE CAESAR OR SUPERFOOD SLAW

\$2 ADD-ONS: PICKLED JALAPEÑOS OR PICKLED ONIONS \$3 ADD-ONS: EXTRA CHEESE, PEPPERONI, OR MUSHROOMS
\$6 ADD DICED CHICKEN \$4 PULLED PORK OR BACON \$5 ADD IMPOSSIBLE BURGER®

PEPPERONI \$19

House-made tomato sauce, mozzarella cheese, and pepperoni

SAUSAGE MUSHROOM ONION \$20

Locally made Kukui Italian sausage, sliced mushrooms, red onion, house-made tomato sauce, and mozzarella cheese.

BUILD YOUR OWN \$16

Our house made tomato sauce and mozzarella cheese. Add your favorite toppings!

ON A BUN

SERVED WITH CHOICE OF FRIES, POTATO MAC SALAD, OR SUPERFOOD SLAW.

SUB ONION RINGS \$5 SUB TSUNAMI FRIES \$2.50 SUB SALAD FOR \$4 ADD BACON OR AVOCADO\$3 ADD FRIED EGG \$2.50 GF BUN \$2

WBC CLASSIC CHEESEBURGER \$18.50

Cheddar cheese, lettuce, tomato, onion and mayo on a grilled local bun.
Add avocado or bacon for \$3

BREW HOUSE BURGER* \$22.50

House smoked pork belly, crispy onions, cheddar cheese, lettuce, tomato, A1 mayo, on a toasted brioche bun.

BBQ BACON CHEESEBURGER \$23.50

Cheddar cheese, house smoked pork belly, Mango Bourbon BBQ sauce and an onion ring with lettuce, and tomato on a grilled local bun.

PRIME RIB CHEESEBURGER \$26.50

Shaved prime rib on top of our burger with cheddar and muenster cheeses, horseradish cream, and served au jus.
Add mushrooms for \$3

SHAVED PRIME RIB SANDWICH \$23.50

Shaved prime rib with muenster cheese and horseradish cream on a toasted hoagie roll, served with au jus. *Add jalapeno queso \$3*
Add mushrooms for \$3

PULLED PORK SANDWICH \$18.50

Kiawe smoked pulled pork topped with 808 Carolina Gold BBQ, pickled onion, and superfood slaw.

GRILLED CHICKEN SANDWICH \$18.50

BBQ rubbed chicken breast, cheddar cheese, lettuce, tomato, mayo, and crispy onions.
Go island style, pineapple + avocado + teriyaki \$5

CHICKEN SALAD SANDWICH \$18.50

Mac nut chicken salad, lemon vinaigrette dressed arugula, and tomato on a hoagie roll. *Add avocado \$3*

IMPOSSIBLE BURGER \$19.50

House-made blend of Impossible plant based meat and toasted beer grain with muenster cheese, mayo, lettuce, tomato, and onion.
Add avocado for \$3

HOUSE FAVORITES

PANIOLO RIBEYE \$33

Grilled 12 oz ribeye with herb garlic butter, french fries, and grilled asparagus.
Add coconut shrimp \$8 Add mushrooms for \$3

KIAWE SMOKED BRISKET \$26

Kona coffee rubbed and smoked brisket with WBC Black Strap Molasses Porter BBQ Sauce. Served with rice, potato mac salad and superfood slaw.
Try additional BBQ sauces for \$.50 each

COCONUT SHRIMP FRIED RICE \$25

Crispy fried shrimp, fresh vegetables, pineapple, sweet sesame soy, green onion and scrambled egg.
Add house smoked pork belly \$5

GRILLED ISLAND FISH \$29

Pineapple fried rice, tomato, grilled asparagus and sweet chile butter
Add avocado \$3
Add coconut shrimp \$8

SESAME SEARED AHI \$30

Seared rare, sticky rice, grilled pineapple, and avocado. Served with an arugula salad
Add coconut shrimp \$8

BEACHCOMBER TACOS \$26

Your choice of crispy Baja style or blackened fish with lime, flour tortilla, pineapple salsa, chipotle crema and fried rice.
Add avocado \$3

ASK YOUR SERVER ABOUT OUR DESSERT SPECIAL

*Consuming raw or under cooked meat, poultry or seafood may increase your risk of foodborne illness WBC JAN 2026

A 3% service charge will be added to all food sales and given to our kitchen staff for a job well done. An 18% gratuity will be added for parties of 6 or more.



CRAFT BEER

\$2.50 SAMPLE • \$7.50 DRAFT • \$18 GROWLER FILL

ALOHA SPIRIT BLONDE ALE 4.6% ABV 18 IBU

Pahto hops provide slight bitterness and a late addition of Nelson Sauvin 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.

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 sweet orange peel, strawberry puree and Krush (HBC 586) hops.

JALAPEÑO MOUTH 5.5% ABV 30 IBU

A malty, balanced amber ale provides the base for this beer which utilizes fresh jalapeno peppers in the boil. A wonderful green chili aroma is at the forefront of this beer with just enough pepper heat on the finish to draw you in for another glass.

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.

SKINNY JEANS IPA 6.0% ABV 56 IBU

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

“Ask your server about our Seasonal Beer offerings”

CRAFT COCKTAILS

HANA HOU™ SHANDY \$9

Muddled orange, strawberry, and lemon, with simple syrup, lemon lime soda, and our Hana Hou Hefe. Kick it up with a shot of Maui Pau Vodka or Koloa Spiced Rum for \$5

MAUI MAI TAI \$11

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

PIÑA COLADA \$12

The best Piña Colada you've ever had; made with local Mahina rum. Add Dark Rum Float \$4

LAVA FLOW \$12

A frozen favorite! Piña Colada and Strawberry layered with light rum. Add Dark Rum Float \$4

PINEAPPLE JALAPENO MARGARITA \$13

Refreshing margarita featuring Tanteo jalapeño infused tequila. Well balanced with pineapple and lime juices, then rimmed with Hawaiian pink sea salt.

WBC OLD FASHIONED \$13

Traditional Old Fashioned made with Luxardo cherries and Four Roses Bourbon. Substitute Fistful of Bourbon \$3.

DARK CHERRY MOJITO \$12

Muddled Luxardo cherries and mint leaves together with a touch of simple syrup then add fresh lime juice, Kula rum, and topped with soda water.

WAIKIKI SUNSET PUNCH \$10

Kula Toasted Coconut Rum, with banana liqueur, pineapple juice, and grenadine

DAD BEERS

DOMESTIC \$7.50

Bud Light Michelob Ultra Coors Light

IMPORT \$8.50

Heineken Corona

WINE ON TAP

6oz \$10 | 9oz \$14

Chardonnay

Cabernet

Sauv Blanc

Pinot Noir

Rose

Prosecco Split \$11

CIDER & SELTZER

Ace Ciders \$8

White Claw \$8

Non Alcoholic Option - \$8

HAPPY HOUR

3PM-5PM & 9PM-CLOSE

- \$5.50 CORE SEVEN DRAFTS • \$17 CORE SEVEN GROWLER FILLS
- \$5.50 WELLS • \$2 OFF 6oz WINE