

STARTERS

CHICKEN WINGS \$18

House brined crispy fried chicken wings tossed in your choice of buffalo or teriyaki sauce.  
Served with buttermilk ranch.  
or blue cheese dressing. \*\*Add \$1 for half n half\*\*

CRISPY BRUSSEL SPROUTS \$15

Flash fried brussel sprouts tossed with house made bacon, pickled jalapenos, aged parmesan cheese and kim chee aioli.

POKE NACHOS \$22

Marinated fresh ahi, cilantro, green onions, furikake, sriracha aioli, and teriyaki glaze. Served on crispy wonton chips.  
\*\*Add avocado \$3\*\*

HANA HOU HEFE PORK LUMPIA \$15

Pulled pork, cabbage, carrot and red onion.  
Served with finadene and sweet chili dipping sauces.

COCONUT SHRIMP \$17

Six sweet and crispy shrimp, drizzled with sweet chili sauce. Served with superfood slaw.

BAVARIAN PRETZEL \$17

Gigantic pretzel with IPA beer salt.  
Served with Jalapeño Mouth queso.

ONO ONION RINGS \$15

Served with buttermilk ranch dressing.

FROM THE GARDEN

ADD AVOCADO \$3 - GRILLED CHICKEN OR COCONUT SHRIMP \$6 - LOCAL CATCH \$10

SUPERFOOD \$18

Kale, red quinoa, cucumber, pickled onion, carrots, furikake chickpeas tossed with lemon vinaigrette.

CAESAR \$17

Romaine lettuce, parmesan cheese, pretzel croutons tossed with caesar anchovy dressing.

LOCAL CATCH SALAD \$25

Mixed greens, red onion, tomato, carrots, green onion, grilled local catch, wonton strips tossed with ginger vinaigrette.

HOUSE WEDGE \$17

Crispy iceberg wedge, boiled egg, pork belly, tomato, bleu cheese crumbles, green onion dressed with bleu cheese dressing.

AUTHENTIC SICILIAN STYLE PIZZA

PERSONAL SICILIAN PAN PIZZA WITH A LIGHT AND AIRY CRUST INCLUDES A CAESAR SALAD

PEPPERONI PIZZA \$25

House-made marinara sauce, pepperoni, parmesan cheese, mozzarella.

MARINARA BBQ PORK PIZZA \$25

House-made marinara bbq sauce, mozzerlla, cheddar, pulled pork, pineapple salsa, topped with fresh cilantro.

ON A BUN

YOUR CHOICE OF FRENCH FRIES, STICKY RICE, COLESLAW OR POTATO MAC SALAD

SUB ONION RINGS, KRAFT MAC N CHEESE OR A SIDE SALAD FOR \$5

SUB GLUTEN FREE BUN \$3

SMASHED WAGYU BURGER \$19

American raised wagyu beef, cheddar cheese, red onion, lettuce, tomato and mayonnaise on a toasted brioche bun.  
\*\*Make it a double \$6\*\*

ISLAND TERIYAKI BURGER\* \$22

Wagyu patty topped with Swiss cheese, mayo, pineapple, lettuce, tomato, red onion and ginger teriyaki sauce on a toasted brioche bun.  
\*\*Add avocado \$3\*\*

FOUNDER'S FAVORITE BURGER \$23

Hailing from southern california but adopting Maui as their home, cheeseburger founders, Laren and Edna, found the perfect blend of aloha by topping their cheeseburger with cheddar cheese lettuce, tomato, mayonnaise, grilled Maui pineapple and avocado.  
\*\*Add bacon \$3\*\*

PRIME RIB SMASH BURGER \$25

American raised wagyu beef, cheddar cheese, 3 oz prime rib, Swiss cheese, grilled onion, horseradish cream sauce on a toasted brioche bun.  
Served with a side of au jus.

ISLAND TERIYAKI CHICKEN \$22

Grilled chicken topped with Swiss cheese, grilled pineapple, lettuce, tomato, red onion, mayonnaise and ginger teriyaki sauce.  
on a toasted brioche bun \*\*Add avocado \$3\*\*

WALEA WRAP \$19

Grilled marinated chicken breast with mixed greens, citrus ginger vinaigrette, tomato, pickled red onion, wonton strips and avocado rolled in a grilled flour tortilla.  
\*\*Sub crispy chicken \$2\*\*

LOCAL CATCH SANDWICH \$25

Grilled local catch with lettuce, tomato and a sriracha aioli on a toasted brioche bun.  
\*\*Add cheddar cheese \$3\*\*

LUAU PORK SANDWICH \$19

Smoked Hawaiian style pulled pork topped with coleslaw, grilled pineapple, and WBC porter BBQ sauce on a toasted brioche bun.  
\*\*Add cheddar cheese \$3\*\*

KAUAI TARO BURGER \$20

A blend of taro, brown rice, chia seeds, sea salt, garlic, onion, chile pepper and a blend of herbs and spices with lettuce, tomato, onion, mayo and topped with Swiss cheese and avocado on a toasted brioche bun.  
\*\*Add grilled pineapple \$2\*\*

HOUSE FAVORITES

PRIME RIB FRENCH DIP \$28.00

8oz sliced prime rib, Swiss cheese, grilled onions, horseradish cream sauce on a toasted hoagie roll. Served with a side of au jus and onion rings.

GRILLED NEW YORK STRIP \$31

10 oz. cut topped with garlic herb butter.  
Served with French fries and seasonal vegetables.  
\*\*Add coconut shrimp \$6\*\*

LOCO MOCO \$24

Wagyu beef patty, rice, potato mac salad, brown gravy, two eggs any style, topped with green and pickled red onions.  
\*\*Upgrade to pineapple fried rice \$3\*\*

FRESH AHI POKE BOWL \$23

Fresh caught ahi marinated in our soy chili garlic sauce over white rice, mixed green salad with a sriracha aioli and wonton strips.  
\*\*Upgrade to pineapple fried rice \$3\*\*

\*\*Add avocado \$3\*\*

WBC BEER BATTERED FISH-N-CHIPS \$26

WBC beer battered crispy local catch, French fries, coleslaw, lemon, and tartar sauce.

\*\*Add an extra piece \$5\*\*

COCONUT SHRIMP WITH FRIED RICE \$23

Crispy coconut shrimp on a bed of pineapple fried rice.  
\*\*Add house smoked pork belly \$3\*\*

LOCAL CATCH TACOS \$26

Choice of crispy baja style, or blackened local catch, corn tortilla, shredded cabbage, pineapple salsa, sriracha aioli.  
Served with hurricane wonton chips.  
\*\*Add avocado \$3\*\* \*\*Extra Taco \$5\*\*

## CRAFT BEER

\$3.00 4oz Pour • \$8.00 DRAFT • \$18 GROWLER FILL

\$12 FLIGHT choice of 4, 4oz pours

### 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.

### 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

### 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

### SKINNY JEANS IPA

6.0% ABV 56 IBU

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

### 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 home.

### 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

Check out our Limited Releases on Tap!

## BOTTLE & DRAFT BEER

DRAFT \$7.50

Bud Light Michelob Ultra

BOTTLE

Coors Light \$7 Corona \$8 Modelo \$8

## TROPICAL DRINKS

### HANA HOU™ SHANDY \$12

Muddled orange, strawberry, and lemon, with simple syrup, lemon lime soda, topped off with Hana Hou Hefe. Kick it up with a shot of Ocean Vodka for \$5.

### MAUI MAI TAI \$12

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

### PIÑA COLADA \$12

The best Piña Colada you've ever had, made with light 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 \$12

Spicy marg with a tropical twist, tequila, pineapple juice, house margarita mix and muddled jalapeno

## HARD CIDER & SELTZER

Angry Orchard Cider \$8

Ola Seltzer \$8

High Noon Seltzer or Hard Tea \$8

Hard Lemonade \$8

## WINE BY THE GLASS

6oz \$11 9oz \$13

Franciscan Chardonnay

Ecco Domani Pinot Grigio

Decoy Rose

Josh Cellars Cabernet Sauvignon

J Vineyards Pinot Noir

La Marca Prosecco (SPLIT) \$13

## SOFT DRINKS

Coke Diet Coke Sprite Dr Pepper Root Beer

Lemonade Iced Tea

## JUICES

Orange Pineapple Cranberry

Passion Orange Guava (POG)

## DESSERTS

### Brownie Sunday \$12

Warm brownie with choice of ice cream and chocolate sauce.

### House Made Ice Cream \$7

Choice of Vanilla, Chocolate, Strawberry, or Seasonal.

## HAPPY HOUR 2-5 PM

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