

Ask your server to help you pair
a Kona brew with your meal.

PUPUS

A perfect accompaniment to our fresh Ales and Lagers,
and a great way to start off a delicious meal.

Roasted Garlic

7

Served with Fire Rock focaccia bread and warmed creamy gorgonzola cheese.

Powai Pepperoni Rolls

8

Our spent grain dough, rolled up with zesty pepperoni, whole milk mozzarella and our house-made ranch dressing, cut pupu-style! Served with marinara for dipping.

Kuli'ou'ou Crab Cakes

12

Fresh crispy crab cakes served on a bed of green papaya slaw topped with our cajun aioli.

Hanauma Bay Hummus

12

Our house-made fresh garlic hummus served with spent grain flat bread, feta, cucumbers, tomatoes, kalamata olives and pepperoncinis.

Big Wave Golden Ale Spinach & Shrimp Dip

12

Our rich and creamy spinach artichoke dip mixed with chopped Big Wave Golden Ale braised shrimp. Topped with parmesan cheese, baked and served with our herbed pita bread.

Tomato, Mozzarella & Basil

8

Local vine-ripened tomatoes, whole basil leaves and fresh mozzarella cheese served with toasted spent grain focaccia, olive oil and balsamic vinegar.

Niu Valley Nachos

12

Yellow Corn Kettle Chips layered with cheddar and mozzarella cheeses, black beans, green chiles, tomatoes, black olives, corn, jalapeños and a side of salsa. Sour cream upon request.
Add Herb Chicken or Kalua Pork 4

Ahi Aloha Tower

MP*

Three different styles of ahi tartare including spicy tobiko, wasabi honey and sesame oil. Layered with won ton chips and served with sweet shoyu.

Garlic Twists

6

Homemade spent grain twists sprinkled with garlic salt and parmesan cheese. Served with a side of marinara.

Aina Haina Ahi

MP*

Seared blackened ahi served sashimi style over a bed of green papaya slaw with pickled ginger, wasabi and shoyu.

Chipotle Chicken Dip

11

Creamy and spicy join forces in this thirst-inducing pupu! A blend of shredded chicken breast, sundried tomatoes, cream cheese, chipotle & jalapeño peppers and smoked mozzarella. Served with KBC's herbed pita bread and tortilla chips.

KBC'illa Po'okela

9

A Kona quesadilla made with mozzarella, cheddar cheese, green chilies, jalapeños and kalua pork, served with house-made salsa, then topped with tomato and green onions. Sour cream upon request.

Uncle's Ahi Poke

MP*

Traditional fresh island poke with sashimi grade ahi, ogo and sweet onions.

Mac Nut Pesto Cheese Bread

8

Fire Rock focaccia bread topped with house-made macadamia nut pesto, roasted garlic and provolone. Served with a side of marinara.

Pele's Fire Wings

10

Fire Rock Pale Ale marinated wings, tossed in your choice of spicy sauces and served with a side of KBC's ranch dressing. Choose from Spicy Teriyaki, Buffalo Hot Sauce or BBQ.

SOUP & SALADS

To support the local economy and protect our environment, we use the finest island produce and choose organically grown ingredients whenever possible.

Half/Full

Strawberry Spinach Salad

9 / 12

Fresh spinach covered with strawberries, toasted macadamia nuts, gorgonzola and sweet onions. House-made strawberry vinaigrette on the side.

Organic Baby Greens

9 / 12

Organic baby greens with vine-ripened tomatoes, fresh cucumbers, sweet onions, and sprinkled with roasted macadamia nuts. Choose from house-made balsamic vinaigrette or ranch dressing.

Greek Salad

9 / 12

Created with cucumbers, kalamata olives, sweet onions, pepperoncinis, tomatoes and feta cheese atop crisp romaine. House-made balsamic vinaigrette on the side.

Mauna Loa Spinach Salad

9 / 12

Fresh spinach, toasted macadamia nuts, chevre, tomatoes and sweet onions. House-made balsamic vinaigrette on the side.

Caesar Salad

9 / 12

Spicy and fresh, we start with crisp romaine, toss it in our zesty house-made garlic caesar dressing and top with fresh croutons and parmesan cheese.

Pele's Throne Ahi Salad

MP*

Seared furikake-crust sashimi quality ahi, served over organic greens with sweet onions, vine-ripened tomatoes, cucumbers and house-made pineapple vinaigrette. Prepared medium-rare unless requested otherwise.

Seared Local Fish Salad

MP*

Fresh local fish cubed, seared and finished with sesame oil, served atop fresh romaine mix, daikon sprouts, diced tomatoes and cucumbers with crispy won tons and a soy lime dressing on the side.
Vegan Option with Seared Tofu available

Soup of the Day

5

Ask your server for today's variety of fresh house-made soup, served in a 10oz bowl.

Served with a side of bread.

Served in a homemade bread bowl.

Served with your choice of side salad.

Add 1

Add 3

Add 3

Extras

Fresh grilled herb chicken breast or Golden Ale Shrimp.

4

Fresh Catch of the Day.

MP*

Tofu

3

MP* = Market Price, please ask your server.

PIZZA

We hand toss our authentic spent grain crust and use only whole milk mozzarella. Every pizza is finished with a sprinkle of Reggiano parmesan, oregano and basil.

	SML 10"	LRG 14"		SML 10"	LRG 14"
Cheese	11	16			
Our homemade sauce topped with whole milk mozzarella.					
Pepperoni	12	18			
A zesty classic.					
Wild Mushroom	18	26			
Garlic infused olive oil base, mozzarella and chevre, wild mushrooms, roasted garlic, roasted red onions, roasted red peppers.					
Pahoehoe Spicy Chicken	16	24			
Our house-made ranch dressing base, whole milk mozzarella, tender chicken tossed in Frank's RedHot sauce and sweet onions. Topped with crumbled blue cheese and finished with a drizzle of Frank's RedHot sauce.					
Kohala	18	26			
Garlic infused olive oil base, mozzarella, gorgonzola, roasted red peppers, fresh spinach, fresh garlic, parmesan sausage, macadamia nuts.					
Kona Garden	18	26			
Tomato sauce, mozzarella, zucchini, tomatoes, roasted garlic, mushrooms, roasted red onions, black olives.					
Kulana Bacon Cheeseburger	18	26			
Marinara sauce, whole milk mozzarella, Big Island Kulana Farms ground beef, sweet onions, chopped bacon and cheddar cheese. Topped with fresh shredded lettuce, diced tomatoes and KBC "special sauce."					
Pele's Own	18	26			
Cajun tomato sauce, mozzarella, andouille sausage, shrimp, roasted red peppers, roasted red onions, smoked mozzarella.					
Ka'u Pesto	18	26			
Our homemade macadamia nut pesto sauce, pesto chicken, sun dried tomatoes, artichoke hearts, kalamata olives and mozzarella.					
Honaunau	16	24			
Tomato sauce, mozzarella & smoked mozzarella, parmesan sausage, black olives, mushrooms, fresh garlic.					
Greek			16	24	
Garlic infused olive oil base, fresh garlic, mozzarella, kalamata olives, artichoke hearts, tomatoes, feta cheese.					
Chicken Bacon Ranch			16	24	
KBC's zesty ranch dressing, mozzarella cheese, herb chicken, bacon, sweet onions and diced tomato.					
Puna Pie			16	24	
Garlic infused olive oil base, mozzarella & smoked mozzarella, gorgonzola, chevre, roasted garlic.					
BBQ Chicken			16	24	
Homemade Black Sand Porter BBQ sauce, mozzarella, cheddar, tomatoes, BBQ chicken, roasted onions, roasted red peppers.					
Pepperoni Ali'i			15	23	
Tomato sauce, mozzarella & smoked mozzarella, pepperoni, tomatoes, diced pepperoncini peppers.					
Captain Cook			18	26	
Tomato sauce, mozzarella, parmesan sausage, Canadian bacon, pepperoni, tomatoes, mushrooms, black olives.					
Hawaiian Lu'au			15	23	
Tomato sauce, mozzarella, ricotta, Canadian bacon, pineapple, roasted onions.					
Paniolo			16	24	
Homemade Fire Rock Pale Ale Salsa, mozzarella and cheddar cheeses, ground beef, crushed tortilla chips, green bell peppers and tomatoes. Topped with fresh romaine lettuce. Jalapeños and sour cream available on request.					
Thai Chicken or Shrimp			16	24	
Spicy Thai peanut sauce with roasted red peppers, mozzarella, green onions, sesame seeds, chili flakes.					
Puako Pie			12	18	
Garlic infused olive oil base, mozzarella fresh garlic, fresh basil, tomatoes, parmesan.					

Ask your server for today's Pizza Slice and Side Salad special!

BREW YOUR OWN

Start with a cheese pizza made with spent grain crust and choice of sauce, then add...

Sauces	Feta	Mushrooms	Pesto Chicken	Toppings	SML 10"	LRG 14"
Tomato	Gorgonzola	Wild Mushrooms	Teriyaki Chicken			
Barbecue	Ricotta	Pepperoncinis	Parmesan Sausage	CHEESE PIZZA	11	16
Cajun Tomato	Parmesan	Jalapeños	Andouille Sausage	W/TOMATO SAUCE		
Mac Nut Pesto	Provolone	Artichoke Hearts	Canadian Bacon	EXTRA CHEESE	2.25	3.25
Garlic & Olive Oil	Roasted Veggies	Zucchini	Ground Beef	VEGGIES	1.75	2.25
Thai Peanut	Red Onions	Fresh Spinach	Bacon	MEATS	2.25	3.25
Salsa	Red Peppers	Fresh Pineapple	Porterhouse Beef	SEAFOOD	2.75	3.75
Cheese	Garlic	Green Bell Pepper	Turkey			
Mozzarella	Veggies	Fresh Garlic	Imu Pork			
Fresh Mozzarella	Tomatoes	Meats	Seafood			
Smoked Mozzarella	Sun Dried Tomatoes	Pepperoni	Anchovies			
Cheddar	Black Olives	Herb Chicken	Shrimp			
Chevre	Kalamata Olives	BBQ Chicken				