

BREW'd CRAFT PUB

PUB GRINDS

KITCHEN HOURS

MON-THURS 4PM - 11PM

FRI-SAT 4PM - 12AM

DIRTY FRIES BACON FAT FRIES, PARMESAN, HERBS, BANANA PEPPERS, BREW'd KETCHUP	10.00
CANDIED ROASTED GARLIC BACON SMOKED BACON, BROWN SUGAR, ROASTED GARLIC	7.00
SPICY FIRE PICKLES LOCALLY MADE PICKLES WITH GHOST CHILI PEPPERS	5.00
SHISHITO PEPPERS SALT, MACADAMIA NUTS, BLUE CHEESE	8.00
PIPIKAULA POKE BEEF, JALAPENO, BLOOD ORANGE PUREE, ORANGE ZEST, ONION	9.00
ROASTED GARLIC PESTO HUMMUS TOPPED WITH LOCAL VINE-RIPENED TOMATO	8.00
SAUTÉED BACON CAESER BRUSSELS SPROUTS BACON, HOUSE MADE CAESAR DRESSING, SHAVED MANCHEGO CHEESE	8.00
WHISKEY HERB BUTTER FLAMED LOCAL MUSHROOMS , POLENTA CAKE, MANCHEGO	9.00
FIRE PICKLES AND EGGPLANT TEMPURA STYLE LOCALLY MADE FIRE PICKLES, PICKLED EGGPLANT TEMPURA STYLE, GHOST PEPPER RANCH	10.00
FRIED DEVEILED EGGS FURIKAKE PANKO CRUSTED FRIED EGG WHITE, CALIFORNIA ROLL MIXTURE, AVOCADO, WASABI	10.00
SPINACH & ONION DIP SMOKED MOZZARELLA, GOAT & CREAM CHEESE, TORTILLA CHIPS	9.00
JALAPENO POPPER QUESADILLA JALAPENOS, CHEDDAR CHEESE, CREAM CHEESE, GREEN ONIONS, & AVOCADO SOUR CREAM	9.00
APPLE GORGONZOLA SALAD WAIPOLI GREENS, GRANNY SMITH APPLES, GORGONZOLA, CARAMELIZED ONIONS, BARLEY, CANDIED PECANS, BALSAMIC VINAIGRETTE. ADD BACON 1.00	10.00
ROASTED BEET SALAD WAIPOLI GREENS, HEIRLOOM CHERRY TOMATO, LOCAL CUCUMBER, RED ONION, APPLE, QUINOA, MACADAMIA NUTS, BLUE CHEESE, LEMON VINAIGRETTE	10.00

* CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

BREW'd CRAFT PUB

PUB GRINDS

KITCHEN HOURS

MON-THURS 4PM - 11PM

FRI-SAT 4PM - 12AM

CHEF'S IPA BRINED CHICKEN WINGS SPICY FLOUR BREADED WINGS WITH A SIDE OF JALAPENO AIOLI	12.00
CHEF'S TOSSED CHICKEN WINGS IPA BRINED WINGS TOSSED IN EITHER HONEY BALSAMIC OR SPICY THAI BASIL SAUCE	12.00
PORK BELLY CARNITAS TACOS BRAISED AND FRIED DRY RUBBED BELLY, CHILI LIME SAUCE, PICO DE GALLO, COJITA CHEESE, PICKLED ONIONS, CILANTRO	10.00
BREW'D MAC AND CHEESE ROASTED RED PEPPER PESTO WITH 9 CHEESE BLEND *THIS DISH CONTAINS NUTS	8.00
BEER BRAISED BRISKET POUTINE FRIES, CHEESE CHUNKS, DEMI, EGG, GREEN ONION	11.00*
BUFFALO PIG SLIDERS BUFFALO ROASTED PORK, BLEU CHEESE SLAW, CELERY	11.00
ASIAN CHICKEN SLIDERS HOISIN BRAISED CHICKEN, ASIAN SLAW, SRIRACHA AIOLI	11.00
GRILLED FISH TACOS CITRUS MARINATED AND GRILLED FRESH ISLAND FISH, FRESH LOCAL FRUIT PICO DE GALLO, WAIPOLI GREENS, CORN TORTILLA	11.00
BEER BATTERED FISH AND CHIPS LOCAL ISLAND FISH, TARTAR SAUCE, FRIES	12.00*
KOJI AGED NY BURGER KOJI AGED N.Y. AND CHUCK STEAK BLEND, BACON / HAVARTI JAM	14.00*
GYRO SLIDERS BIG ISLAND GRASS FED BEEF, NI'HAU LAMB, BIG ISLAND TOMATO, LOCAL ONION, WAIPOLI GREENS, FETA, TZATZIKI SAUCE, MOLOKAI SWEET ROLLS, WITH A LOCAL CUCUMBER SALAD	13.00
CHEESECAKE PLEASE ASK SERVER FOR PREPARATION	6.00
IRISH CAR BOMB GUINNESS GELATO, BAILEYS CRÈME ANGLAISE, JAMESON CARAMEL, STOUT BROWNIE	6.00
BREW'D BEER FLOAT GUINNESS GELATO	8.00
ROGUE HANDCRAFTED ROOT BEER FLOAT TAHITIAN VANILLA GELATO	8.00
SCOOP OF GUINNESS OR TAHITIAN VANILLA GELATO	6.00

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

BREW'd Craft Pub

HAPPY HOUR MENU

**HAPPY HOUR 4-6PM MONDAY-SATURDAY
& LATE NIGHT HAPPY HOUR 11PM-1AM MONDAY-THURSDAY**

Cocktails may vary due to rotating beers on draft

<u>BELGIAN DROP</u>	\$6
DOUBLE VANILLA VODKA, FRESH ORANGE JUICE & FRESH LEMON JUICE TOPPED WITH CORONADO ORANGE AVE WIT	
<u>BITTER BUFFALO</u>	\$6
BUFFALO TRACE BOURBON, BLOOD ORANGE PUREE & SODA WATER TOPPED WITH AN IPA	
<u>HALF A WEIZEN</u>	\$6
ST. GERMAIN ELDERFLOWER LIQUEUR & FRESH ORANGE JUICE TOPPED WITH WAIKIKI BREWING CO. HANA HOU HEFEWEIZEN	
<u>BEERGARITA</u>	\$6
ESPOLON BLANCO TEQUILA, TRIPLE SEC 48, HOUSE MADE SWEET & SOUR, LIME JUICE, BLOOD ORANGE BITTERS TOPPED WITH ANDERSON VALLEY BLOOD ORANGE GOSE	
<u>REDCOATS IN THE WESTCOAST</u>	\$6
BEEFEATER GIN, ST. GERMAIN ELDERFLOWER LIQUEUR, FRESH LEMON JUICE & HONEY SYRUP TOPPED WITH A WEST COAST IPA	
<u>RUBY RED RADLER</u>	\$6
REYKA ICELANDIC VODKA, BLOOD ORANGE PUREE, RUBY RED GRAPEFRUIT JUICE TOPPED WITH STIEGL GRAPEFRUIT RADLER	
WELL LIQUORS	\$4
HOUSE RED AND WHITE WINE	\$5
ALL BEERS ON TAP (EXCLUDING FLIGHTS)	\$1 OFF