

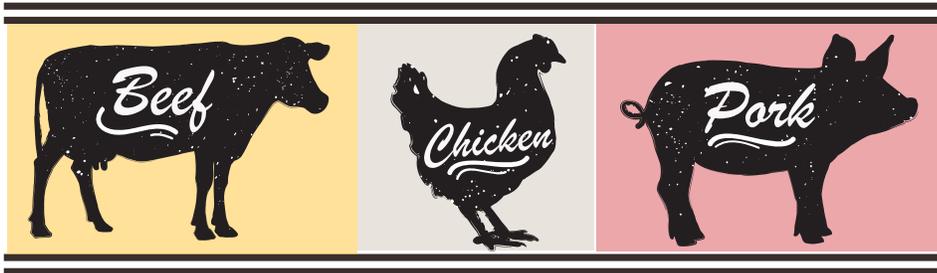
KAKAAKO HISTORIC BREWING DISTRICT

WAIKIKI BREWING COMPANY



WBCK

HOUSE
SMOKED MEATS



TASTE THE ALOHA

ISLAND



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\$6.50 REGULAR • \$2.00 4oz SAMPLE • \$16 GROWLER FILLS
HAPPY HOUR 2-5PM & 9PM-CLOSE • \$5 CORE BEERS • \$ 12 GROWLER FILLS



ALOHA SPIRIT BLONDE ALE™ OG: 10 FG: 1.5 ABV: 4.6% IBU: 18

Light crystal and two row malts combine to make the base for this light and refreshing blonde ale. Perle and tettnang hops provide slight bitterness and balance to the malt, and a late addition of cascade hops lend a delicate aroma to the finished beer.



ALA MOANA AMBER™ OG: 13 FG: 2.5 ABV: 5.6% IBU: 30

Five different types of malt provide both body and color to this richly tinted amber ale. Perle and tettnang hops are used for bitterness and flavor, while cascade and centennial hops provide citrus and pine like notes to contribute to aroma.



808 PALE ALE™ OG: 13.2 FG: 1.5 ABV: 6.3% IBU: 38

Two row malt makes up the base of our pale ale while two different roasts of crystal malt provide color and flavor to the beer. Centennial hops contribute bitterness, a mid-boil addition of perle hops add flavor, and a last minute addition of cascade hops provide the aroma. We then dry hop with cascade hops to further accentuate the hop aroma.

* Silver 2019 Denver International Beer Competition



EEE PAH IPA™ OG: 15.5 FG: 2.2 ABV: 7.2% IBU: 75

Two row and crystal malts make for a nice malty backbone to support the big IBU and aroma of our IPA. We use a combination of centennial, cascade, and simcoe hops in three separate boil additions to give bitterness, then dry hop with the same three hops to drive the intensity of the floral, piney, citrus, and currant aromas as high as possible.



HANA HOU HEFE™ OG: 13.5 FG: 1.5 ABV: 5.8% IBU: 15

Equal parts malted barley and malted wheat make up the base for this beer. Noble hop, tettnang, provides the bitterness and small additions of perle and centennial in the whirlpool balance out the aroma. An addition of sweet orange peel and strawberry puree prior to fermentation make this unfiltered American style hefeweizen the ultimate in refreshment.



JALAPEÑO MOUTH™ OG: 13 FG: 3 ABV: 5.5% IBU: 30

A malty, balanced amber ale provides the base for this beer which utilizes fresh jalapeño chilies 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.

* Silver 2019 Denver International Beer Competition, Bronze 2019 US Open Beer Championships, Gold 2018 Denver International Beer Competition



ENGLISH BROWN ALE™ OG: 12.6 FG: 3 ABV: 5.1% IBU: 26

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



BLACK STRAP MOLASSES PORTER™ OG: 15 FG: 3 ABV: 6.1% IBU: 37

Two Row, crystal and Munich malts create the base for the big flavors of chocolate and black malt to build upon. The chocolate and coffee flavor and aroma of the malts are highlighted nicely 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.

* Gold 2019 Denver International Beer Competition, Bronze 2019 US Open Beer Championships, Silver 2018 Denver International Beer Competition, Bronze 2018 US Open Beer Championships, Silver 2017 Great American Beer Festival



SKINNY JEANS IPA™ OG: 13 FG: 1 ABV: 6.0% IBU: 56

Before the “juicy” New England style IPAs were blowing up on Instagram, there was a very hip style of IPA - the West Coast IPA. Very highly attenuated and light on malt, these beers were hopbursting before it was cool. You probably wouldn't have known about the hops, HBC 369 cv, and YCR 14 cv, they were pretty obscure at the time. Once they became mainstream they were called Mosaic and Simcoe and were much loved for their respective tropical and dank aromatics. This beer wears skinny jeans and jackets in the summer... you know - before it's cool.

BEER COCKTAILS \$9

HANA HOU™ SHANDY

Muddled orange and strawberry with fresh squeezed lemon juice and a dash of simple syrup; then topped off with Hana Hou Hefe™ and a splash of lemon lime soda. Kick it up with a shot of Maui Pau Vodka for \$4.00

GINNY SKEANS™

Fid Street Gin, Elderflower Liqueur, grapefruit juice and our Skinny Jeans IPA™
Served over ice in a teardrop glass

JALAPEÑO AMBER MICHELADA

Jalapeño Mouth Amber Ale™ is the perfect base for this zesty blend of beer, tomato juice, Worcestershire, and lime.
Served in a salt rimmed glass. Kick it up with a shot of 100% pure agave Espolon Tequila for \$4

CRAFT COCKTAILS \$10

MAUI MAI TAI

Kula Original Rum, Triple Sec, pineapple and orange juices,
with a float of Kula Dark Rum

THE PURIST

100% pure agave Espolon Tequila, house made sour, coconut water,
and a pinch of hawaiian sea salt

MAUI PAU MULE

Maui Pau Vodka with fresh lime juice and Goslings ginger beer,
served over ice with a lime wedge

COCO-LYCHEE COOLER

Maui Pau Vodka, lychee syrup, and coconut water
served on the rocks with a lychee garnish

THE TOW-IN

100% pure agave Espolon Tequila, house made sour,
and house made jalapeno-cilantro water, for a touch of heat

WBC OLD FASHIONED

Traditional Old Fashioned made with
Luxardo cherries, and Larceny Bourbon

DARK CHERRY MOJITO

We muddle Luxardo cherries and mint leaves together with a touch of simple syrup then add fresh lime juice,
Kula Original Rum, and top with soda water

WINE & MORE

RED WINES 6/9oz

Mondavi Select Cabernet 7/10
Murphy Goode Pinot Noir 9/12
Domaine de Nizas Rose 8/10

WHITE WINES 6/9oz

Mondavi Select Chardonnay 7/10
Mondavi Select Sauv Blanc 7/10
Martini & Rossi Prosecco 10
Stanford Governor's Cuvee Champagne 7

CIDER & SELTZER

Angry Orchard Cider
Truly Hard Seltzer

SPIRITS

Maui Pau Vodka 7
Tito's Vodka 8
Ketel One Vodka 9
Fid Street Gin 8
Beefeater Gin 8
Kula Organic Rum 7
Kula Dark Rum 7
Jim Beam Bourbon 7
Jameson Irish Whiskey 7
Larceny Kentucky Bourbon 8
Espolon Tequila 8
Patron Silver Tequila 9

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale, Pink Lemonade, Unsweetened Iced Tea

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE GUESTS

* Consuming raw or under cooked meat, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.

☛ This item contains tree nut or peanut products

APPETIZERS

SMOKED WINGS 13

Brined in Coca Cola, rubbed with our own wing seasoning, and slowly smoked to perfection

PORK BELLY 15

Smoked pork belly, Chinese style spicy mustard and pickled vegetables

ISLAND STYLE POKE* 14

Fresh local ahi served with a side of rice.
Choice of Traditional or Spicy
Add Avocado for \$1.50

GIANT PRETZEL 11

A gigantic soft pretzel covered in beer salt served with our Jalapeño Mouth™ beer cheese and Honey Mustard

AHI DIP 13

House smoked ahi and seasoned cream cheese served with fresh vegetables and Maui Onion chips

WBCK NACHOS 14

Fresh Oahu made tortilla chips topped with our Jalapeno Mouth™ beer cheese, roasted poblano salsa, jalapenos, beef & black beans, locally grown tomatoes, avocado, and sour cream
Add: Brisket \$18, Pulled Pork \$16, Chicken \$16

CHEESEBURGERS

We serve 100% Fresh Black Angus Beef from the Big Island of Hawaii
All Cheeseburgers are served on a brioche bun and come with your choice of side

PRIME CHEESEBURGER* 19

Shaved prime rib on top our burger with cheddar and muenster cheeses, served with mayo, horseradish cream, and a side of au jus

BACON AVOCADO CHEESEBURGER* 16

Bacon, fresh avocado, mayo, lettuce, tomatoes, and onion, served with your choice of cheddar or muenster

PULLED PORK CHEESEBURGER* 16

Our burger topped with kiawe smoked pulled pork, cheddar, super food slaw, mayo, and 808 Carolina Gold BBQ sauce

CHAR GRILLED CHEESEBURGER* 14

Our Big Island burger topped with mayo, lettuce, tomato, and onion, served with your choice of cheddar or muenster

SANDWICHES

Our bread is baked fresh daily by our neighbors at This is it! Bakery, right here in Kaka'ako. All sandwiches come with your choice of side

SMOKED BEEF BRISKET 15

Tender, sliced, kiawe smoked beef brisket, served on a toasted hoagie roll, served with your choice of BBQ sauce on the side

PULLED PORK 13

Aloha Spirit Blonde Ale™ smoked pork, topped with super food slaw on a toasted hoagie roll with your choice of BBQ sauce on the side

PRIME RIB FRENCH DIP 17

Slow smoked USDA Choice prime rib with muenster cheese, horseradish cream, and au jus, served on a hoagie roll

SALMON CLUB* 16

Smoked salmon, goat cheese, crispy bacon, garlic aioli, arugula, pickled onions, and tomato, served on a hoagie roll

CHICKEN SANDWICH 13

Smoked chicken with lettuce, tomato, and, garlic aioli, on a hoagie roll served with you choice of cheddar or muenster

SMOKED TURKEY BURGER 13

Smoked Turkey Burger with tomato, arugula, goat cheese, jalapeños, and a cranberry-papaya relish served on a brioche bun

THE BEYOND BURGER® 16.75

A vegetarian plant-based burger topped with muenster cheese, mayo, lettuce, tomato, and onion, served on a brioche bun

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PLATES

Served with white rice, your choice of sauce(s), and your choice of one more side dish

BEEF BRISKET 17

Kona Coffee rubbed tender beef brisket, kiawe smoked right here for twelve hours. Hand-sliced and served with sticky white rice and your choice of one more side

SMOKED ST. LOUIS STYLE RIBS 18

Juicy Kiawe smoked pork ribs, dry rubbed and served with sticky white rice and your choice of one more side

SMOKED PORK BELLY 18

Smoked pork belly, Chinese style spicy mustard, served with sticky white rice and your choice of one more side

SMOKED DRUNKWURST 16

Two locally sourced Kukui sausages grilled and served with sticky white rice and your choice of one more side

PULLED PORK 15

This kiawe smoked pork is injected with our delicious Aloha Spirit Blonde Ale,™ hand pulled and served with sticky white rice and your choice of one more side

JUST MEAT

Your favorite smoked meats, without the sides. Add on to a dish, order individually, or take some to go

BEEF BRISKET 13.50

Served by half pound

ST. LOUIS STYLE RIBS 11.50

Served by half rack

PULLED PORK* 8

Served by half pound

SPECIALS

BBQ SAMPLER 29

It's a meat EXTRAVAGANZA! Try a sampling of all our smoked meats: pulled pork, smoked wings, drunkwurst, beef brisket, St. Louis ribs, and smoked pork belly. Served with all of our house made BBQ sauces. (sides NOT included, add your favorite side to complete your meal)

SMOKED PRIME RIB* 25 AVAILABLE FRIDAYS & SATURDAYS AFTER 4PM ONLY

A large portion of slow kiawe smoked USDA Choice prime rib served with house made mashed potatoes, au jus, and your choice of one more side

SIDES

Served with sandwiches, plates, or a la carte: \$4 each, \$6 tater tots

SUPER FOOD SLAW

Kale, celery, cabbage, and carrot, tossed in a lemon vinaigrette

POTATO MAC SALAD

A local favorite! Potatoes, elbow macaroni, carrots, celery, boiled egg, salt, pepper & mayo

EDAMAME SUCCOTASH

Edamame, corn, and red bell peppers sautéed in a jalapeño butter

BLACK BEANS & BRAISED BEEF

Black beans with brisket, poblano peppers, and onions

MOCHIKO CORNBREAD STUFFING

Made with Portuguese Sausage

TATER TOTS

Crispy, air fried tater tots

BBQ SAUCE

MANGO BOURBON

House made with mango and brown sugar, this pairs well with everything and finishes with a little bite

PORTER BBQ

House made sauce with our Black Strap Molasses Porter™ and spiced with chipotle peppers, perfectly paired for our beef brisket

808 CAROLINA GOLD

Our take on a southern classic, house made with yellow mustard and 808 Pale Ale™ punched up with a little Sriracha

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SALADS

SUPER FOOD SALAD* 12

Kale, arugula, red quinoa, celery, carrot, pickled onions
candied macadamia nuts, furikake chickpeas
tossed in a house made lemon vinaigrette

WEDGE SALAD 15

Crispy iceberg, house made pork belly, crumbled blue cheese, cherry
tomatoes, diced egg topped with blue cheese dressing and green onions

WBC PIZZAS

Add jalapeño, avocado, or bacon for \$1.50 each

CLASSIC CHEESE PIZZA 12

House made sauce with tomatoes, basil, and a blend of mozzarella
and cheddar cheeses

BBQ CHICKEN PIZZA 14

Grilled Chicken, Mango Bourbon BBQ sauce, blend of mozzarella
and cheddar cheeses, diced onions, and cilantro

BRISKET PIZZA 16

Cheese pizza topped with our house kiawe smoked beef brisket

PULLED PORK PIZZA 15

Cheese pizza topped with our house kiawe smoked pulled pork

PIZZA OF THE WEEK**

Ask about our Pizza of the Week

TACOS

Add jalapeño, avocado, or bacon for \$1.50 each

TWO TACOS 14

THREE TACOS 20

Fresh Oahu made flour tortillas grilled with your choice of smoked brisket, smoked chicken or pulled pork and stuffed with
chopped cabbage, cotija cheese and roasted poblano salsa. Served with a side of housemade black beans and braised beef

SWEET THINGS

ICE CREAM SANDWICH 3

Fat Boy ice cream sandwich with chocolate outside and vanilla inside



HAPPY HOUR

2-5pm & 9pm-Close (daily)

Core Nine Drafts 5

Well Drinks 5

Select Wines 5

Select Pizzas 10

Growler Fills 12

MERCHANDISE

Growler (glass) 12

Growler fill 16

WBC Glass (all styles) 10

Trucker hats 18

Shirts 20-35

Koozie 3

Sticker .50

*prices and styles are subject to change

CANS TO GO

Skinny Jeans 6pk 9

Hana Hou Hefe 6pk 9

Aloha Spirit Blonde 6pk 7

Jalapeño Mouth 4pk 7

Black Strap Porter 4pk 7

Mix n' Match 6pk 9*

*.25 extra each Porter & Jalapeño can

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