



# History

Kona Brewing Company was started in the spring of 1994 by father and son team Cameron Healy and Spoon Khalsa. Originally from Oregon, the pair saw a need to create fresh, locally made brews with the same spirit and passion for quality that existed in the Pacific Northwest. Because of their great love for the Big Island, the Kona Coast in particular, they wanted to build a business that would benefit the island and would not harm the pristine environment. The happy result of this dream is the brewery in Kailua-Kona.

Kona Brewing Company's first beer packaging occurred on February 14, 1995, introducing Pacific Golden Ale (now called Big Wave Golden Ale) and Fire Rock Pale Ale to Hawaii in bottles and kegs. Beer production has increased every year. Three flagship beers now are widely distributed, and approximately 10 other styles of beer are brewed on a regular basis and served at Kona Brewing Company's pubs and select fine restaurants. These range in color from very blonde to black; in flavor from tangy to hoppy to roasty... and everything in between.

Kona Brewing Company's Kailua-Kona Pub on Hawaii's Big Island opened in November 1998. In December 2003, Kona Brewing Company opened its second restaurant location at Koko Marina Center in Hawaii Kai on Oahu.

Kona Brewing Company has been the leader in Hawaii's microbrew category since 1996. It is the largest brewery in Hawaii, and it sells more microbrewed beer than any other craft brewery imported into the state. No company has brewed such a quantity of beer in Hawaii since Primo left in the late 1960s.

In 2003, Kona Brewing Company formed a strategic alliance with Widmer Brothers Brewing Company that utilizes the Anheuser-Busch Sales distribution system. While the alliance has very little impact on day-to-day operations at the brewery, it provides Kona Brewing Company with access to the foremost distribution network in the world.

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By 2006, Kona Brewing Company's ales and lagers were being distributed in fine markets and restaurants throughout the Hawaiian Islands, in Alaska, Arizona, Colorado, Florida, Idaho, Montana, Nevada, New Mexico, New York, Oregon, Washington and Japan. As a direct result of this increased distribution effort, Kona Brewing Company was named the 10<sup>th</sup> fastest growing brewery in the nation by the Brewers Association in mid-2005.

Kona Brewing Company is committed to producing and marketing the finest handcrafted ales and lagers with its exceptional team of motivated individuals who are passionate about quality and care about working in an environment where integrity, good will and discipline are the codes. Kona Brewing Company always strives for leadership in everything that it does and serves the needs of its customers, suppliers and shareholders with skill and positive motivation. The company respects the effects of alcohol and stands for the consumption of quality in moderation. Ale-oha and cheers!

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# Beers

Kona Brewing Company has been crafting award-winning ales and lagers since 1995. Beer styles run the gamut from a light blonde ale to a dark coffee stout, from an extra hoppy pale ale to a sweet and tangy fruit beer. With nearly a dozen different varieties on tap all the time, Kona Brewing Company's brewpubs offer a taste for any type of beer drinker... and even those who don't know they like beer yet!

All of Kona Brewing's handcrafted beers are tapped up at the pubs in Kailua-Kona on Hawaii's Big Island and at Koko Marina on Oahu. Fire Rock Pale Ale, Longboard Island Lager, Big Wave Golden Ale and other specialty brews also are served in fine markets and restaurants throughout Hawaii. Once out of the Hawaiian Islands, Fire Rock Pale Ale and Longboard Island Lager can be found in Alaska, Arizona, California, Colorado, Florida, Idaho, Montana, Nevada, New Mexico, New York, Oregon, Washington and Japan.

## **Longboard Island Lager**

A crisp and moderately hopped pale lager, Longboard Island Lager is aged for five weeks at very cold temperatures to yield its exceptionally smooth flavor.

Bittering Units - 25

Alcohol by Volume - 5.6%

## **Fire Rock Pale Ale**

A medium- to full-bodied "Hawaiian Style" pale ale, Fire Rock has a deep copper color and a crisp, pronounced hop flavor and aroma.

Bittering Units - 35

Alcohol by Volume - 5.8%

## **Big Wave Golden Ale**

Pale gold in color, Big Wave Golden Ale is the perfect introduction to the Kona brand. It is a light- to medium-bodied ale with a delicate hop aroma and subtle fruity flavor.

Bittering Units - 20

Alcohol by Volume - 5.3%

## **Black Sand Porter**

Smooth and dark with moderate to strong roasted and chocolate malt flavor and aroma, the full malt flavor of this beer is complemented by its distinctive blend of hops.

Bittering Units - 40

Alcohol by Volume - 6.8%

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### **Castaway IPA**

A full-bodied, traditional India Pale Ale (IPA) that is bronze in color, Castaway IPA is "dry hopped" (aged with whole hop flowers after fermentation) for assertive hop flavor and aroma. The bitterness is balanced by the malty body of the beer.

Bittering Units - 65

Alcohol by Volume - 7%

### **Duke's Blonde Ale**

The lightest of our beers, Duke's is pale straw in color, with a light, crisp and refreshing flavor balanced by its subtle hop character.

Bittering Units - 18

Alcohol by Volume - 5%

### **Hula Hefeweizen**

Hula Hefeweizen is medium- to full-bodied with a pronounced banana/herbal flavor and aroma. This beer's unique flavor profile is a result of the special type of Bavarian yeast strain used to brew the beer.

Bittering Units - 18

Alcohol by Volume - 5.7%

### **Lavaman Red Ale**

This full-bodied beer is deep red in color with a malty sweetness. The subtle hint of chocolate malt flavor is balanced by a unique blend of Pacific Northwest and European hop varieties.

Bittering Units - 25

Alcohol by Volume - 5.6%

### **Lilikoi Wheat Ale**

Light golden in color and brewed with a large percentage of malted white wheat and a touch of fresh Big Island lilikoi, or passionfruit, Lilikoi Wheat Ale has a unique, citrus aroma and slightly tart finish.

Bittering Units - 15

Alcohol by Volume - 5.4%

### *Seasonal Specialties...*

#### **Big Island Ginger Beer**

Produced from the second runnings of the very strong barley wine, Big Island Ginger Beer is light brown in color with a big bouquet of ginger aroma, slightly spicy flavor and crisp, dry finish. Fresh Big Island-grown ginger root is added during the brewing and conditioning stages to achieve different flavor and aroma characteristics.

Bittering Units - 20

Alcohol by Volume - 5.7%

#### **Da Grind Buzz Kona Coffee Imperial Stout**

This imperial stout is strong in flavor and alcohol with a deep black color, a pronounced roasted malt character balanced by liberal amounts of hops, and flavor from dark roasted 100% Kona coffee.

Bittering Units - 50

Alcohol by Volume - 8.7%

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#### **Koko Loco Coconut Stout**

This beer is brewed in the milk stout style with one important, island-style twist — 100% pure coconut milk is added to the stout during the whirlpool. The result is a dark beer rich in color and flavor — with a smooth, creamy, slightly sweet and nutty finish.

Bittering Units - 25

Alcohol by Volume - 4.9%

#### **Old Blowhole Barley Wine**

Tawny brown in color with an intense, rich, hearty malt flavor and warming characteristics, the bold maltiness of this beer is balanced by liberal amounts of hops. Aged for a minimum of seven months before being tapped each year.

Bittering Units - 60

Alcohol by Volume - 13%

- *Bittering Units are accurate, scientific measurements of the hop bitterness in a finished beer.*
- *Alcohol by Volume is the amount of alcohol in beer in terms of percentage volume of alcohol per volume of beer.*

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# Awards

Kona Brewing Company prides itself on creating award-winning brews that not only are popular with the general public, but also professional beer judges! Over the past several years, the brewery has garnered several prestigious awards:

## **Longboard Island Lager**

2005 Best of the Northwest/ Pacific – Dortmund / Helles category, USBTC\*  
2005 Silver Medal – Lager category, Portland Spring Beer & Wine Festival, Oregon  
2005 Gold Medal – Lager category, Capital Food & Wine Festival, Washington  
2005 Silver Medal – European-style Pilsener category, L.A. County Fair Beer Competition, California  
2004 Best of the Northwest/ Pacific – Dortmund / Helles category, USBTC\*  
2004 Silver Medal – Lager category, Portland Spring Beer & Wine Festival, Oregon  
2004 Silver Medal – European-style Pilsener category, L.A. County Fair Beer Competition, California  
2004 Gold Medal – Lager category, Lake Arrowhead Suds of September Beer Festival, California  
2003 Best of the Northwest/ Pacific – Dortmund / Helles category, USBTC\*  
2002 Best of the Northwest/ Pacific – Dortmund / Helles category, USBTC\*

## **Fire Rock Pale Ale**

2005 Gold Medal – Pale Ale category, Capital Food & Wine Festival, Washington  
2005 Gold Medal – Pale Ale category, L.A. County Fair Beer Competition, California

## **Big Wave Golden Ale**

2001 Best of the Northwest/ Pacific – Golden Ale category, USBTC\*

## **Black Sand Porter**

2005 Gold Medal – Robust Porter category, Great American Beer Festival, Colorado  
2004 Silver Medal – Robust Porter category, Great American Beer Festival, Colorado  
2003 Honorable Mention – Porter category, USBTC\*

## **Hula Hefeweizen**

2004 Best of the Northwest/ Pacific – Wheat Beer category, USBTC\*  
2003 Honorable Mention – Wheat Beer category, USBTC\*  
2002 Best of the Northwest/ Pacific – Wheat Beer category, USBTC\*  
2001 Best of the Northwest/ Pacific – Wheat Beer category, USBTC\*

## **Castaway IPA**

2005 Best of the Northwest/ Pacific – India Pale Ale category, USBTC\*  
2004 Best of the Northwest/ Pacific – India Pale Ale category, USBTC\*  
2003 Nationwide Grand Champion – India Pale Ale category, USBTC\*  
2003 Best of the Northwest/ Pacific – India Pale Ale category, USBTC\*  
2002 Best of the Northwest/ Pacific – India Pale Ale category, USBTC\*

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### **Lilikoi Wheat Ale**

2004 Best of the Northwest/ Pacific – Fruit Beer category, USBTC\*

2002 Best of the Northwest/ Pacific – Fruit Beer category, USBTC\*

### **Old Blowhole Barley Wine**

2005 Honorable Mention – Barley Wine category, USBTC\*

2005 Third Place Finish, Great Alaska Beer & Barley Wine Festival, Alaska

2005 Third Place Finish, Toronado Barley Wine Festival, California

2004 Honorable Mention – Barley Wine category, USBTC\*

### **Wiki Wiki Wit**

2005 Best of the Northwest/ Pacific – Wit Beer category, USBTC\*

### **Big Island Ginger**

2004 Best of the Northwest/ Pacific – Spice Beer category, USBTC\*

2003 Honorable Mention – Spice Beer category, USBTC\*

### **Menehune Marzen**

2003 Honorable Mention – Vienna / Marzen Lager category, USBTC\*

2002 Best of the Northwest/ Pacific – Marzen Lager category, USBTC\*

### **Lavaman Red Ale**

2001 Honorable Mention – Amber / Red Ale category, USBTC\*

\*United States Beer Tasting Championships

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# Kailua-Kona Brewery & Pub Fact Sheet

**Brewery:** The brewery began brewing and packaging beer in February 1995. Since that first year, beer production at the Kona facility has increased every year. Several tanks and other brewing equipment have been added through the years to enable increased production. Today, the brewery consists of a mash tun, brew kettle, whirlpool, nine fermenters and five conditioning tanks.

**Brewpub:** The brewpub opened in November 1998. Prominently featured ohia wood found throughout the pub came from South Kona. An enormous mahogany log that washed ashore in Kailua Bay was used to adorn the masterpiece koa bar. The rusty corrugated tin that provides a shade roof over part of the outdoor lanai came from an old Holualoa okolehao (liquor distilled from ti root) distillery. These are just a few of the local materials used to create this showcase restaurant.

Guests can dine on the outdoor lanai, surrounded by lush tropical vegetation and tiki torches. They also can enjoy a cool meal or beverage inside the air-conditioned bar area at one of several surrounding tables or at the koa U-shaped bar itself. Inside the bar area is the retail store, stocked with colorful T-shirts, hats, towels, coasters, mugs and much more.

**Menu:** The menu features hand-tossed gourmet pizzas, innovative pupus and sandwiches, salads and desserts made with fresh local ingredients. The brewpub carries all of Kona Brewing Company's ales and lagers, including several specialty beers and pub exclusives such as Black Sand Porter, Castaway IPA, Da Grind Buzz Kona Coffee Stout, Hula Hefeweizen and Old Blowhole Barley Wine.

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**Location:** 75-5629 Kuakini Hwy.  
Kailua-Kona, HI 96740  
Located at the end of Pawai Place, just minutes from Alii Drive.

**Hours:** Pub hours: Sunday – Thursday, 11 a.m. to 10 p.m.  
Friday and Saturday, 11 a.m. to 11 p.m.  
Brewery tours: Monday – Friday, 10:30 a.m. and 3 p.m.

**Contact:** For information visit [www.KonaBrewingCo.com](http://www.KonaBrewingCo.com) or call 808-334-BREW (2739).

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# Koko Marina Pub Fact Sheet

**History:** In December 2003, Kona Brewing Company opened its second restaurant location at Koko Marina Center in Hawaii Kai on Oahu. The opening occurred five years after the company opened its Kailua-Kona brewpub. Kona Brewing Company has been producing handcrafted ales and lagers since 1995.

**Description:** The restaurant is set on the docks of Koko Marina and features a state-of-the-art beer delivery system with 24 taps. It is adorned with ohia posts, copper-mica light fixtures featuring Kona Brewing Company's various beer logos, colored concrete, koa wood furnishing and the unique use of brewing equipment as functional decor. Full-panel windows are retractable to provide an airy atmosphere throughout the restaurant. There is ample outdoor seating with unparalleled views of Koko Marina and the lush green mountains, forming Hawaii Kai's backdrop. The restaurant offers guests complimentary live music five nights each week.

**Menu:** The menu features innovative entrees of local meat and fish, hand-tossed gourmet pizzas, gourmet pupus and sandwiches, salads and desserts made with fresh local ingredients. The brewpub carries all of Kona Brewing Company's ales and lagers, including several specialty beers and pub exclusives such as Black Sand Porter, Castaway IPA, Da Grind Buzz Kona Coffee Stout, Hula Hefeweizen and Old Blowhole Barley Wine.

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**Location:** Koko Marina Center  
7192 Kalanianaʻole Hwy.  
Honolulu, HI 96825  
Located in East Oahu, on the corner of Kalanianaʻole Highway and Lunalilo Home Road,  
on the way to Hanauma Bay.

**Hours:** Monday – Saturday, 11 a.m. to 11 p.m.  
Sunday, 9 a.m. to 11 p.m.

**Contact:** For more information visit [www.KonaBrewingCo.com](http://www.KonaBrewingCo.com) or call 808-394-KONA (5662).

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