

HERBIVORES EAT PLANTS.

CARNIVORES EAT MEAT.

LOCAVORES EAT LOCAL.

HAPUNA BEACH PRINCE HOTEL AND  
HAWAI'I NUI BREWING COMPANY PROUDLY PRESENTS:

# LOCAVORE BREWER'S DINNER

LOCALLY BREWED, LOCALLY GROWN.

FRIDAY FEBRUARY 3, 2012 • COAST GRILLE

HOUSE MADE BAR SNACKS

TRUFFLE BUTTERED POPCORN, TOASTED PUMPKIN SEEDS  
HOUSE MADE CHEESE STRAWS

VOLCANO RED ALE PAIRED WITH

GRILLED CURRY RUBBED CHICKEN SATE  
CRISPY SLAW, PINEAPPLE CRANBERRY PUREE, TOASTED MACNUTS

SOUTHERN CROSS BELGIAN STYLE ALE PAIRED WITH

CHARRED TAKO SALAD  
PEPPERY GREENS, CANDIED OLIVE VINAIGRETTE, CRISPY PROSCIUTTO

TSUNAMI IPA PAIRED WITH

NAIRAGI SASHIMI  
BEET PONZU, SEA ASPARAGUS, WAIMEA CUCUMBER, EASTER EGG RADISH

HAPA BROWN ALE PAIRED WITH

GUAVA BRAISED PORK SHOULDER  
STEAMED BAO, RED EYE "GRAVY"

KAUAI GOLDEN ALE PAIRED WITH

GINGER CRAB CAKES  
BLACK SESAME VINAIGRETTE, KONA AVOCADO, CABBAGE SLAW

PERFORMED BY EXECUTIVE CHEF PETER ABARCAR, JR. & HIS CULINARY TEAM.



HAWAI'I NUI  
BREWING™



**\$46**

(INCLUSIVE)

CALL 880-1111  
FOR MORE  
INFORMATION  
AND TO RESERVE  
YOUR SEAT!