



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 and two limited release seasonal 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 2008, Kona Brewing Company's ales and lagers were being distributed in fine markets and restaurants throughout the Hawaiian Islands, in 20 mainland U.S. states, Japan and China. As a direct result of this increased distribution effort, Kona Brewing Company was named the 10th fastest growing brewery in the nation by the Brewers Association in mid-2005. Based on 2007 production numbers, Kona Brewing Company was declared the 24th largest craft brewery in the U.S.

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, Pipeline Porter, Wailua Wheat and other specialty brews also are served in fine markets and restaurants throughout Hawaii. Once out of the Hawaiian Islands, Fire Rock Pale Ale, Longboard Island Lager, Pipeline Porter and Wailua Wheat can be found in Alaska, Arizona, California, Colorado, Florida, Idaho, Kentucky, Missouri, Montana, Nevada, New Jersey, New Mexico, New York, Oregon, Washington, Wyoming 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%

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Pipeline Porter

Pipeline Porter is smooth and dark with a distinctive roasty aroma and earthy complexity from its diverse blends of premium malted barley. This celebration of malt unites with freshly roasted 100% Kona coffee grown at Cornwell Estate on Hawaii's Big Island, lending a unique roasted aroma and flavor. A delicate blend of hops rounds out this palate-pleasing brew.

Bittering Units - 30

Alcohol by Volume - 5.4%

Wailua Wheat

This golden, sun colored ale has a bright, citrusy flavor that comes from the tropical passion fruit we brew into each batch.

Bittering Units - 15

Alcohol by Volume - 5.4%

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%

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%

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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%

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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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, 10 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.

The 4,000-square-foot outdoor lanai, surrounded by lush tropical vegetation and tiki torches, offers seating for 175 patrons. Customers 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. At the entrance to the pub is the retail store, stocked with colorful T-shirts, hats, towels, coasters, mugs and much more. Also near the entrance, the Growler Shack, offers beer to-go in ½-gallon glass jugs and kegs.

Menu: The menu features hand-tossed gourmet pizzas, innovative pupus and sandwiches, fish and meat entrees, 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 & 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 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 approximately 7,000-square-foot restaurant is set on the docks of Koko Marina. It offers seating for 275 patrons and features a state-of-the-art beer delivery system with 24 taps. The restaurant 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 — an old brew kettle and a retired brewery mash tun have been recycled as exterior signage and to form the exhaust hood for the pizza ovens located in the open air kitchen. 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. Local musicians provide entertainment every Thursday, Friday, Saturday and Sunday evening.

Menu: The menu features beer-infused specialty entrees dominated by fresh local fish and produce, hand-tossed gourmet pizzas, innovative pupus and sandwiches, salads and desserts. 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, Toasted Coconut Brown Ale 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 – Sunday, 11 a.m. to 11 p.m.

Contact: For more information visit www.KonaBrewingCo.com or call 808-394-KONA (5662).

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