



Cheers TO THE GOOD LIFE

The Rees Jones course is nestled among ancient lava flows, carefully preserved anchialine ponds, and cultural sites.

“Kohanaiki is unprecedented. It may never be repeated in Hawaii.” – REES JONES

KONA, HAWAII: With 450 acres of oceanfront property and over a mile and half of shoreline, Kohanaiki has set the standard for luxury island living.

This private community includes a Rees Jones course (with six oceanfront holes) and a Shay Zak designed, 67,000-square-foot clubhouse. The multi-level building includes a member shop; a spa with four indoor/outdoor treatment rooms; a fitness center overlooking the Pacific Ocean; a 25-meter lap pool; and a 120-seat, open-air restaurant. The lower level is dedicated to recreation with a four-lane bowling alley, a 21-seat movie theater, an arcade, a card lounge, wine tasting rooms, and a gallery showcasing island art and artisans. The newest addition is a micro-brewery.

A DREAM REALIZED

A few years ago, during Kohanaiki’s annual staff appreciation day, management raised an eyebrow when then F&B server Garratt Fitts offered samples of his homemade beer. As a multi-award winner at the Kona Brewers Festival, he was proud to showcase his passion to fellow employees. Management quickly caught on and allowed him to expand his role into that of brewmaster. “I was thrilled when Kohanaiki offered me the opportunity of a lifetime,” said Fitts. “The prospect of having a complete brewery



Kohanaiki Brewmaster Garratt Fitts.

within the Kohanaiki clubhouse had me giddy with anticipation.”

With a substantial investment in equipment by the club, Garratt soon began creating specialty beers and was officially crowned Kohanaiki’s first brewmaster.

“Our equipment is state of the art,” said Fitts. “We are able to control the fermentation process down to a fraction of a degree, guaranteeing consistency from one batch to another.

“Members are able to choose from one of three ‘flagship’ beers, including a blond ale, brown ale, and porter. Then, I offer a seasonal varietal. This fall, I am particularly pleased with reaction to my Kabocha Pumpkin Oktoberfest brew. I rim the glass with brown sugar and graham crackers for added appeal.” ■

For more information, please visit Kohanaiki.com.



Kohanaiki offers the best of indoor/outdoor living.