



BEER

1/2 pint \$5 pint \$7
IBU: ABV:

MA`A LAGER	14	5.1%
DA HAZY LIGHT	45	4.2%
KIAWE VANILLA PORTER	20	6.8%
KIAWE BROWN ALE	33	5.2%
OLA IPA	55	6.5%
STRATA HOPPED PILSNER	28	5.1%
LUHIA PALE ALE	42	5.2%

1/2 pint \$6 pint \$9
IBU: ABV:

MO HAZY IPA	45	7.0%
A`A IPA	85	7.4%
SUPERDELIC IPA	85	7.0%

SPECIALS

SUNSET <i>Dragonfruit lemonade Hard Juice & GLO Hard Juice</i>	\$9
MA`A BERRY <i>Pink Lemonade & Ma`a Lager</i>	\$9
CREAMSICLE <i>Orange Vanilla Hard Seltzer & GLO Hard Juice</i>	\$9

FLIGHTS

\$15

OG BEER <i>Ma`a / Luhia Pale Ale / Ola IPA / Kiawe Brown Ale</i>
BOUJEE BEER <i>A`A IPA / Mo Hazy IPA / Krush IPA / Strata Pilsner</i>
HARD SELTZER <i>Ginger / Hibiscus Lavender / Orange Vanilla Seltzer / Lemon Lime</i>
HARD JUICE <i>Pineapple Juicy / Chili Lili / GLO / Dragonfruit lemonade</i>
BUILD YOUR OWN FLIGHT

HARD SELTZER

1/2 pint \$4 12oz. \$6
ABV:

LEMON LIME	4.8%
GINGER	4.8%
HIBISCUS LAVENDER	4.8%
LEMONGRASS	4.8%
ORANGE VANILLA	4.8%

HARD TEA

12oz. \$6
ABV:

TULSI BERRY	<i>(can only)</i>	4.3%
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HARD JUICE

1/2 pint \$5 12oz. \$8
ABV:

PINEAPPLE JUICY	6.0%
DRAGONFRUIT LEMONADE	6.0%
GUAVA LILIKOI ORANGE	6.0%
LILIKOI ORANGE	6.0%
CHILI LILI	6.0%
TANGELO	6.0%

NON-ALCOHOLIC

PASSION FRUIT BLACK TEA <i>Oribe</i>	12oz.	\$5
HIBISCUS MINT MAMAKI TEA <i>Oribe</i>	12oz.	\$5
FRESH SQUEEZED ORANGE JUICE	12oz.	\$7
FRESH PRESSED JUICE <i>So Juicy</i>	12oz.	\$7
LILIKOI GUAVA SPARKLING	12oz.	\$6
PINK LEMONADE <i>Ola Brew</i>	12oz.	\$6



808.731.0917





SALADS

- \$13 HOUSE SALAD** *(vegan & gluten-free)*
Dam fine mixed green topped with shredded carrots, sliced cucumber cherry tomato, shaved radish and tossed in a house made ginger miso.
- \$22 ASIAN CHICKEN SALAD**
Chopped crisp romaine lettuce tossed in a toasted sesame dressing topped with roasted chicken breast, sliced avocado, orange, radish, lightly dusted with furikake and crispy wonton strips
- \$22 OH .MY. COBBI!** *(gluten-free)*
Crisp local romain, topped with bacon lardons, diced herb chicken, cherry tomatoes, avocado, blue cheese crumbles, pickled onions, and confit garlic. Served with our scratch blue cheese dressing.

PUPU

- \$15 BRUSSEL SPROUTS** *(gluten-free)*
Crushed roasted peanuts, mixed herbs, fish sauce vinaigrette
(Vegan option available by request)
- \$18 LECHON**
Crispy pork belly, lomi tomato, pickled onion, confit garlic, chopped boiled egg, soy sesame vinaigrette.
- \$16 THAI STYLE SPRING ROLLS**
Red curry seasoned beef, cheddar cheese, carmelized onions wrapped in crispy spring roll, lettuce wrap topped with lomi tomato and crying tiger sauce!
- \$16 GRAVY FRIES**
Fries topped with house made chicken gravy, melted Monterey Jack cheese, pickled onions, confit garlic, and a spicy mayo drizzle.
- \$19 WALNUT SHRIMP**
Eight crispy fried shrimp tossed in honey walnut sauce, topped with candied walnuts and served with a soy-sesame slaw.

DESSERT

- \$12 PORTER FLOAT**
Kiawe Vanilla Porter served with choice of ice cream
- \$12 ICE CREAM BAO**
Crispy fried bao, dusted with cinnamon sugar. Served with ice cream, candied walnuts and house made caramel
- \$11 SORBET FLOAT**
Your choice of any Ola Hard Seltzer and sorbet
- \$5 ICE CREAM**
Locally made Tropical Dreams ice cream
**Rotating flavors available*

BAO BUNS

*PRICE FOR ONE BAO BUN

- \$6.5 SHRIMP**
Crispy fried shrimp topped with soy sesame slaw, honey walnut sauce and candied walnuts.
- \$6.5 PORK BELLY**
Char siu pork belly topped with house - made kimchi and hot mustard.
- \$6.5 LION'S MANE "LOBSTER" ROLL** *(vegetarian)*
Kaloko grown lion's mane from Malama mushrooms, oven broiled with onion celery and parsley, topped with a brown butter crunch.

MAINS

- \$26 DAN DAN GNOCCHI**
Parician style gnocchi served in a rich house made spicy Dan Dan sauce with Ali'i mushrooms, watercress and topped with confit garlic and crushed peanuts
- \$34 RIBEYE STEAK** *(Gluten Free)*
10oz. rib eye cooked to desired temperature, served with fries, and chimichurri.
- \$18 TOFU FRIED SANDWICH** *(vegan)*
Fried tofu patty, lettuce, tomatoes, pickles and green goddess dressing. Served with fries or house salad.
- \$20 CHICKEN BIRRIA TACOS**
Braised chicken seasoned to perfection topped with Monterey Jack cheese and onions garlic lime crema and a consume
- \$20 OLA BURGER**
Two fresh 3oz Big Island Beef smash patties, grilled onions, American cheese, pickles, tomato, chopped lettuce, and Ola sauce. Served with fries or house salad (+\$4 for gravy fries)
- \$24 BEER-BATTERED MAHI SANDWICH**
Beer-battered mahi using our Ma'a Lager & Lemongrass Hard Seltzer bread-and-butter pickles, malt vinegar slaw, and our scratch tartar sauce. Served on a toasted bun with your choice of fries or salad.

ADD ON / SIDES

- +ROASTED CHICKEN BREAST \$7
- +FRIED SHRIMP (4) \$8
- +CHAR SIU PORK BELLY(2) \$5
- +BURGER PATTY \$5
- +AVOCADO \$4
- +PLAIN BAO BUN \$3EA
- +BEER BATTERED MAHI \$9
- +FRIES \$7

GET SAUCY WITH OUR HOUSEMADE SAUCES +\$1

- OLA SAUCE
- HERB AIOLI
- HONEY WALNUT
- VEGAN GODDESS
- CHICKEN GRAVY(\$4)
- RED CHIMICHURRI(\$2)

PLEASE NOTE : AN AUTOMATIC GRATUITY OF 20% WILL BE APPLIED TO TABLES OF 8 OR MORE
***WE DO NOT SPLIT CHECKS FOR PARTIES OF 8 OR MORE

