

KONA



SALADS

Add to your Salad — Chicken Breast \$6 or Avocado \$2

\$13 ISLAND FARMER SALAD (vegan)

Locally sourced mixed greens from Keiki Greens Farm topped with ginger hard seltzer poached carrots, Kamuela tomatoes, Island cucumbers, and Kona watermelon radish, and tossed in our ginger miso vinaigrette.

\$16) ROASTED BEET SALAD

(vegan)

Locally sourced mixed greens from Keiki Greens Farm, roasted red beets, topped with seasoned quinoa, crushed and toasted local mac nuts, and tossed in our house made turmeric cider vinaigrette

\$16 OLA CAESAR SALAD

Finely chopped Hawai'i romaine, topped with, herbed croutons, tossed in our house caesar dressing, finished with shaved parmesan, and a sprinkle of togarashi.

\$22 OH .MY. COBB!

Finely chopped Hawai'i romaine, loaded with herb and lemon seasoned chicken breast, crispy bacon, Kamuela tomatoes, blue cheese crumbles, hard cooked egg, local avocado, and tossed in our house-made red wine vinaigrette.

OLA FAVORITES!

(\$19) OLA BURGER

Two 3oz Big Island beef smash-patties, grilled onions, American cheese, pickles, tomato, chopped romaine and Ola sauce and served with fries or island farmer salad.

WANT JUST THE BURGER? \$15

\$18 CRISPY CHICKEN WINGS

Lightly dusted in potato starch and house seasoning, these wings are fried to perfection and served with your choice of sauce.

SOY GARLIC - BUFFALO - HULI HULI BBQ - RANCH

\$14 CRISPY CAULIFLOWER (vegetarian)

Lightly dusted in tempura flour and house seasoning, this cauliflower is fried to perfection and served with your choice of sauce.

OLA SAUCE – SOY GARLIC – BUFFALO – HULI HULI BBQ – RANCH

FARM FRIES

Lightly dusted in tempura flour and house seasoning, this green bean is fried to perfection and served with your choice of sauce.

SAUCE. OLA SAUCE – SOY GARLIC – BUFFALO – HULI HULI BBQ – RANCH

\$24 OLA FISH SANDWICH

Tempura battered mahi filet, on brioche bun topped with sliced tomato and slaw, and sauced with our house made tartar. Served with your choice of fries or island farmer salad.

\$24) OLA FISH N CHIPS

Beer battered mahi, coleslaw, fries, and a side of our house made tartar.

SAUCES (\$2)

• OLA SAUCE • BUFFALO • PESTO • SOY GARLIC

FFALO • TAR

• TAR TAR • MARINARA • CHILI CRUNCH • RANCH

• BBQ HULI HULI

OLA PIZZAS

All pizzas are 10" with house made dough and the freshest ingredients

\$25 PESTORONI

House-made red sauce, mozzarella, parmesan and pepperoni topped with a pesto drizzle.

\$25 ROASTED BEET (vegetarian/option for vegan)

Garlic and cilantro brushed crust with roasted local red beets, lightly topped with mozzerella, assortment of herbs, arugula and a tahini honey drizzle.

\$25 ALI`I FUNGI (vegetarian/option for vegan)

House-made bechemel sauce topped with mozzarella. Hawai'i Island-grown ali'i mushrooms, roasted red onion and topped with fresh arugula.

\$23) PEPPERONI PIZZA

House-made red sauce, mozzarella, and pepperoni

\$22 CHEESE PIZZA

House-made red sauce and mozzarella

DRESSINGS \$2

MISO VINAIGRETTE

CEASARRANCH

TUMERIC VINAIGRETTERED WINE VINAIGRETTE

. 808 . 339 . 3599

74 - 5598 LUHIA ST. KAILUA - KONA HAWAI`I 96740





KONA



BEER

½ pint (\$5)	pint (^{\$} 7
	IBU:	ABV:
MA`A LAGER	14	5.1%
OLA IPA	55	6.5%
KIAWE VANILLA PORTER	20	6.8%
KIAWE BROWN ALE	33	5.3%
STRATA HOPPED PILSNER	28	5.0%
DA HAZY LIGHT	45	4.2%

	½ pint \$5	pint \$9	
		IBU: ABV	' :
MO HAZY IPA		45 7.4%	6

1/2 pint \$5	12 oz.	\$ 9 A B V :
LILIKOI LIME MILKSHAKE IPA (can	only) 40	6.8%
NELSON RYE DIPA	45	7.8%

SPECIALS

SUNSET Dragonfruit lemonade Hard Juice & Tangelo Hard Juice \$9

CREAMSICLE Orange Vanilla Hard Seltzer & Tangelo Hard Juice \$9

HARD SELTZER

	½ pint	\$4	12 oz. \$6
			ABV:
LEMON LIME			4.8%
GINGER			4.8%
GINGER			4.0 /6
HIBISCUS LAVENDER	₹	(can only)	4.8%
ORANGE VANILLA			4.8%
ORANGE VANILLA			4.0 %
LEMONGRASS		(can only)	4.8%
HARD TEA			

		12 oz. \$6) A B V:
LEMONGRASS MINT	(can only)	4.3%
TULSI BERRY		4.3%

HARD JUICE

	1/2 pint \$5	12 oz. \$8
GRAPEFRUIT		6.0%
LILIKOI ORANGE	(can only)	6.0%
DRAGONFRUIT LEMO	NADE	6.0%
PINEAPPLE JUICY		6.0%
GUAVA LILIKOI ORA	NGE	6.0%
TANGELO		6.0%

FLIGHTS

BUILD YOUR OWN FLIGHT

FLIGHIS
OG BEER Ma`a Lager / Ola IPA / Kiave Vanilla Porter / Brown Ale
BOUJEE BEER Mo Hazy / Hazy Light IPA / Nelson Rye / Strata Hopped Pilsner
HARD SELTZER Ginger / Hibiscus Lavender / Lemon Lime / Orange Vanilla
HARD JUICE Guava Lilikoi Orange / Tangelo / Dragonfruit Lemonade / Pineapple Juicy

NON-ALCOHOLIC

PASSION FLOWER BLACK TEA Oribe	12 oz.	\$5
KOMBUCHA Wai Meli Jun	12 oz.	\$6
HIBISCUS MINT MAMAKI TEA Oribe	12 oz.	•
OLA JUICE	12 oz.	ŞΟ





L 808.339.3599



KEIKI MENU

- \$14 KEIKI BURGER (with fries)
- \$14 CHEESE PIZZA
- \$15 PEPPERONI PIZZA