

KONA



BEER

1/2 pint (\$5)	<i>pint</i> (\$7)	
	IBU:	ABV:
MA'A LAGER	14	5.1%
OLA IPA	55	6.5%
LUHIA PALE ALE	42	5.4%
KIAWE BROWN ALE	3 3	5.3%
STRATA HOPPED PILSNER	28	5.1%
DA HAZY LIGHT IPA	45	4.2%
KIAWE VANILLA PORTER	20	6.8%

LLA PORTER	20	6.8%
1/2 pint \$5	pint \$8	ABV:
	85	7.4%

A'A IPA	85	7.4%
MO HAZY IPA	45	7.2%
LILIKOI LIME MILKSHAKE IPA	40	6.8%
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1/2 pint (\$	5	12 oz. \$8	
		IBU:	ABV:
OATMEAL STOUT (can	only)	38	9.5%
DOUBLE HEFEWEIZEN		40	8.0%
DARK CACAO ALTBIER		20	4.0%

SPECIALS

FLIGHT OF THE WEEK	\$15
SUNSET	\$ 9
CREAMSICLE	\$ 9

NON-ALCOHOLIC

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1/2 pint \$4 12	? oz. \$6
	ABV:
LEMON LIME	4.8%
LEMONGRASS	4.8%
GINGER	4.8%
HIBISCUS L AVENDER	4.8%
ORANGE VANILLA	4.8%

HARD TEA

		ABV:
LEMONGRASS MINT	(can only)	4.3%
TULSI BERRY	(can only)	4.3%

HARD JUICE

1/2 pint (\$5) 12 oz. (\$8)
	ABV:
LILIKOI ORANGE (can only)	6.0%
DRAGONFRUIT LEMONADE	6.0%
PINEAPPLE JUICY	6.0%
GUAVA LILIKOI ORANGE	6.0%
TANGELO	6.0%
CHILI LILI	6.0%
SOURSOP	6.0%
GRAPEFRUIT	6.0%
ORANGE MANGO	6.0%

WAI MELI KOMBUCHA	12oz. \$6
SOJUICY FRESH PRESSED JUICE	12oz. \$7
ORIBE PASSION FLOWER BLACK TEA	12oz. \$5

OLA BREW PINK LEMONADE	12oz. \$6
ORIBE HIBISCUS MINT MAMAKI TEA	12oz. \$ 5











We've chosen some of our staff's new favorites for you to enjoy as we get ma`a to the new digs!

SALADS

Add Chicken \$6 Add Avocado \$2

ROASTED BEET SALAD

Roasted red and golden beets on a bed of crisp local greens, olive oil shallots, chopped walnuts and served with a miso dressing.



ANYKINE SALAD

Locally sourced mixed greens topped with ginger hard seltzer poached carrots, tomatoes, olives, garbanzo beans and served with our sweet onion and ginger dressing.



OLA CAESAR

Chopped romaine tossed in our house made caesar dressing topped with house made pretzel croutons and parmesan.



LOCAL FAVORITES

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.



ala carte burger \$15

CHICKEN WINGS

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



Sauces:

Soy Garlic - Lemon Pepper - Sweet and Spicy - Huli Huli BBQ

HOUSE MADE PRETZELS & BEER CHEESE

How are these pretzels crispy and fluffy all at the same time?!
That's a question for Chef Kai, but we assure you they are delicious and pair that with the Strata Pilsner Beer Cheese, and you have the perfect pau hana snack!

1 Pretzel \$6 - 2 Pretzels \$12 - 4 Pretzels \$20

NO NA KEIKI

(FOR THE KID IN ALL OF US)

(\$14)

Cheese Burger & Fries (single patty)



FRIES \$7

(vegan + gluten free)

SAUCES \$2

Soy Garlic – Lemon Pepper – Sweet and Spicy – Huli Huli BBQ Strata Beer Cheese – Pesto

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS