

RESTAURANT MENU



SALADS

- \$13 HOUSE SALAD** (*vegan and gluten free*)
Dam fine mixed greens topped with shredded carrots, sliced cucumber cherry tomato, shaved radish, and tossed in a house made ginger miso dressing
- \$22 ASIAN CHICKEN SALAD**
Chopped crisp romaine lettuce tossed in a toasted sesame dressing topped with roasted chicken breast, sliced avocado, orange and radish and lightly dusted with furikake and crispy wonton strips

PUPU

- \$15 BRUSSELS SPROUTS** (*gluten free*)
Crushed roasted peanuts, mixed herbs, fish sauce vinaigrette. (Vegan option available by request)
- \$17 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, caramelized onions in a 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.

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 DANDAN GNOCCHI**
Parisian 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 potato pave, brussels and chimichurri.
- \$18 FRIED TOFU SANDWICH** (*vegan*)
Fried tofu patty, lettuce, tomatoes, pickles and green goddess dressing. Served with fries or house salad
- \$20 CHICKEN BIRRIA TACOS** (*Gluten Free*)
Braised chicken seasoned to perfection topped with Monterey Jack cheese and onions. garlic lime crema and a consomé for dipping! Served with fries or salad
- \$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)

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 \$3 EA
+ FRIES \$7

GET SAUCY WITH OUR HOUSEMADE SAUCES + \$1

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

DESSERT

- \$12 PORTER FLOAT**
Kiawe Vanilla Porter served with choice of ice cream
- \$5 ICE CREAM**
Locally made Tropical Dreams 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.

* Rotating flavors available

☎ 808.731.0917

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

1177
KILAUEA AVE.
HILO
HAWAII
96720





BEER

1/2 pint

\$5

pint

\$7

	IBU:	ABV:
MA`A LAGER	14	5.1%
DA HAZY LIGHT	45	4.2%
LUHIA PALE ALE	42	5.2%
OLA IPA	55	6.5%
KIAWE BROWN ALE	33	5.2%
KIAWE VANILLA PORTER	20	6.8%
STRATA HOPPED PILSNER	28	5.1%
FESTBIER	39	5.9%

1/2 pint

\$6

pint

\$9

	IBU:	ABV:
MO HAZY IPA	55	6.8%
KRUSH IPA	55	7.0%
A'A IPA	82	7.5%

1/2 pint

\$6

12oz

\$9

	IBU:	ABV:
HOPTOPUS DOUBLE IPA	70	8.0%

SPECIALS

SUNRISE *dragonfruit lemonade hard juice + tangelo hard juice* \$9

MA'A BERRY *Ma'a Lager with a splash of Dragonfruit Lemonade Hf* \$9

CREAMSICLE *Tangelo and our Orange Vanilla Hard Seltzer* \$9

FLIGHTS

OG BEER

Ma'a Lager/Kiawe Brown/ Luhia Pale Ale /Kiawe Vanilla Porter

BOUJEE BEER

Pilsner /Festbier/ Hoptopus DIPA/ Mo Hazy

HARD JUICE

Guava Lilikoi Orange/Tangelo/ Pineapple/ Dragonfruit Lemonade

HARD SELTZER

Ginger / Orange Vanilla / Lemongrass /Hibiscus Lavender

BUILD YOUR OWN FLIGHT (Choose 4)

\$15

HARD SELTZER

1/2 pint

\$4

12 oz.

\$6

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

HARD TEA

12 oz.

\$6

ABV:

TULSI BERRY	4.3%
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HARD JUICE

1/2 pint

\$5

12 oz.

\$8

ABV:

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

NON-ALCOHOLIC

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



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