



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 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.

\$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

\$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!

\$20 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? \$16

\$18 MA'A KALUA PORK TACOS

Flour or corn tortilla, Ma'a kalua pork, mozzarella, lomi, pickled onions and fresh jalapeño. Sauced up with chili crema, sour cream, poi drizzle.

WANT JUST THE TACOS(2)? \$14

\$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.

\$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

\$14 FARM FRIES

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

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

SAUCES ^{\$2}

- OLA SAUCE
- BUFFALO
- MARINARA
- PESTO
- SOY GARLIC
- RANCH
- BBQ HULI HULI
- TAR TAR

OLA PIZZAS

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

\$26 CHICKEN BACON RANCH

Roasted herb chicken breast, topped with mozzarella, bacon, fresh parsley, and a ranch drizzle.

\$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 mozzarella, 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
- TUMERIC VINAIGRETTE
- RED WINE VINAIGRETTE
- CEASAR
- RANCH

808 . 339 . 3599

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

Groups of 6 or More Will Have 20% Added Gratuity

VISIT US @ WWW.OLABREWCO.COM

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





KONA



BEER

	<i>1/2 pint</i> \$5	<i>pint</i> \$7
	IBU:	ABV:
MA`A LAGER	14	5.1%
DA HAZY LIGHT	45	4.2%
LUHIA PALE ALE	42	5.2%
KIAWE VANILLA PORTER	20	6.8%
OLA IPA	55	6.5%
KIAWE BROWN ALE	33	5.2%
STRATA HOPPED PILSNER	28	5.1%
FESTBIER	39	5.9%

	<i>1/2 pint</i> \$5	<i>pint</i> \$9
	IBU:	ABV:
LILIKOI LIME MILKSHAKE IPA <i>(can only)</i>	40	6.8%
MO HAZY IPA	45	7.0%
A`A IPA	85	7.4%
KRUSH IPA	55	7.0%

	<i>1/2 pint</i> \$5	<i>12oz.</i> \$9
	IBU:	ABV:
HOPTOPUS DIP	70	8.0%

SPECIALS

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

FLIGHTS

BOUJEE BEER

Strata Pilsner / Mo Hazy IPA / Krush IPA / Da Hazy Light

HARD SELTZER

Ginger / Hibiscus Lavender / Orange Vanilla Seltzer / Lemon Lime

HARD JUICE

Pineapple Juicy / Tangelo / Guava Lilikoi Orange / Dragonfruit lemonade

OG BEER

Ma'a / Luhia Pale Ale / Ola IPA / Kiawe Vanilla Porter

BUILD YOUR OWN FLIGHT

HARD SELTZER

	<i>1/2 pint</i> \$4	<i>12oz.</i> \$6
		ABV:
LEMON LIME		4.8%
GINGER		4.8%
HIBISCUS LAVENDER		4.8%
LEMONGRASS	<i>(can only)</i>	4.8%
ORANGE VANILLA		4.8%

HARD TEA

	<i>12oz.</i> \$6
	ABV:
TULSI BERRY	4.3%
ORANGE ZEST	<i>(can only)</i> 4.3%

HARD JUICE

	<i>1/2 pint</i> \$5	<i>12oz.</i> \$8
		ABV:
PINEAPPLE JUICY		6.0%
DRAGONFRUIT LEMONADE		6.0%
TANGELO		6.0%
GUAVA LILIKOI ORANGE		6.0%
CHILI LILI		6.0%

NON-ALCOHOLIC

PASSION FLOWER BLACK TEA <i>Oribe</i>	<i>12oz.</i>	\$5
HIBISCUS MINT MAMAKI TEA <i>Oribe</i>	<i>12oz.</i>	\$5
LILIKOI GUAVA SPARKLING	<i>12oz.</i>	\$6



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75-5598 LUHIA ST.
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KEIKI MENU

\$14 KEIKI BURGER *(with fries)*

\$14 CHEESE PIZZA

\$15 PEPPERONI PIZZA