



# HILO



## BEER

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

MA`A LAGER	(can only)	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%

*1/2 pint* **\$5**      *pint* **\$9**  
IBU:      ABV:

MO HAZY IPA		45	7.0%
A`A IPA		85	7.4%
KRUSH IPA		55	7.0%

## SPECIALS

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

## FLIGHTS

**\$15**

<b>OG BEER</b>	Ma`a / Kiae Brown / Ola IPA / Kiae Brown Ale
<b>BOUJEE BEER</b>	A`A IPA / Mo Hazy IPA / Krush IPA / Da Hazy Light
<b>HARD SELTZER</b>	Ginger / Hibiscus Lavender / Orange Vanilla Seltzer / Lemon Lime
<b>HARD JUICE</b>	Pineapple Juicy / Chili Lili / GLO / Dragonfruit lemonade
<b>BUILD YOUR OWN FLIGHT</b>	

## 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	(can only)	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%

## NON-ALCOHOLIC

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



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## HILO



## 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. COBB!** (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, caramelized 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** (Gluten Free)

Braised chicken seasoned to perfection topped with Monterey Jack cheese and onions garlic lime crema and a consome

**\$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)

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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