



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 lemongrass hard seltzer poached carrots, Kamuela tomatoes, Island cucumbers, and Kona watermelon radish 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 & gluten-free)

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! (gluten-free)

Finely chopped Hawai'i romaine, loaded with herb and lemon seasoned chicken breast, crispy bacon, Kamuela tomatoes, blue cheese crumbles, hard boiled egg, and local avocado 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, tomatoes, chopped romaine and Ola sauce. Served with fries or Island Farmer salad.

A la Carte \$16 Add Bacon +\$4 Sub Side Caesar Salad +\$1

\$18 CAESAR WRAP

Finely chopped Hawai'i romaine, mixed with our house-made Caesar dressing, shaved parmesan and a sprinkle of togarashi seasoning, all wrapped in a soft flour tortilla.

A la Carte \$14 Add Chicken+\$6 Add Avo+\$2

\$18 MA'A KALUA PORK TACOS

Two tacos on flour tortillas with Ma'a Lager-braised Kalua pork, mozzarella, pickled onions, and fresh jalapeño. Topped with chili crema and sour cream. Served with fries or island farmer salad. (Corn tortillas available)

A la Carte \$14 Add Avo+\$2 Sub Side Caesar +\$1

\$24 OLA FISH SANDWICH

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

\$26 OLA FISH N CHIPS

Tempura beer battered mahi filets, house slaw, fries, and a side of our house-made tartar.

SAUCES 2

- OLA SAUCE GF
- PESTO GF
- BBQ HULI HULI
- BUFFALO GF
- SOY GARLIC
- TARTAR GF
- MARINARA GF
- RANCH GF

OLA PIZZAS

All pizzas are 10" with house-made dough and the freshest ingredients. Plain cheese or pepperoni pizzas are also available.

\$26 CHICKEN BACON RANCH

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

\$25 PESTORONI

House-made red sauce with mozzarella, parmesan and pepperoni topped with a macadamia nut 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 béchamel sauce layered with mozzarella, featuring Hawai'i Island-grown Ali'i mushrooms, roasted red onions, and topped with fresh arugula.

\$18 CRISPY CHICKEN WINGS (gluten-free)

Six chicken wings fried(no breading) and tossed in your choice of sauce. Prefer your sauce on the side? No problem — just let us know, and we'll serve it separately.

SOY GARLIC — BUFFALO — HULI HULI BBQ — RANCH

\$6ea BAO BUNS

- **Pork Belly**
Tender Pork belly, pickled veggies, cucumber, jalapeño and savory fish sauce crema
- **Miso Mushroom** (vegetarian)
Miso-sake sautéed mushrooms topped with cucumber kimchee
- **Philly Cheese Steak**
Chopped steak, sautéed bell peppers and onions, covered in a cheese sauce

\$15 CRISPY CAULIFLOWER & ZUCCHINI (vegetarian)

(6)pcs Beer Battered Cauliflower & (4)pcs Fried Zucchini with your choice of dipping sauce.

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

DRESSINGS 2

- MISO VINAIGRETTE
- TUMERIC VINAIGRETTE GF
- RED WINE VINAIGRETTE GF
- CEASAR GF
- RANCH GF

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

808.339.3599

74-5598 LUHIA ST
KAILUA-KONA
HAWAII 96740



KONA



BEER

	<i>1/2 pint</i> \$5	<i>pint</i> \$7
	IBU:	ABV:
MA'A LAGER	14	5.1%
STRATA HOPPED PILSNER	28	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	6.0%

	<i>1/2 pint</i> \$5	<i>pint</i> \$8
	IBU:	ABV:
BLOOD ORANGE HEFEWEIZEN	15	5.5%

	<i>1/2 pint</i> \$6	<i>pint</i> \$9
	IBU:	ABV:
A'A IPA	85	7.4%
MO HAZY IPA	45	7.2%
LILIKOI LIME MILKSHAKE IPA	40	6.8%

	<i>1/2 pint</i> \$6	<i>12 oz.</i> \$9
	IBU:	ABV:
HOPTOPUS DIPA	70	8.0%
DOPPELBOCK	21	7.6%

SPECIALS

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

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

TANGELO HAZE *Mo Hazy IPA & Tangelo Hard Juice* **\$9**

FLIGHTS

\$15

BOUJEE BEER

Strata Hopped Pilsner / Mo Hazy IPA / Hoptopus DIPA / Doppelbock

HARD SELTZER

Ginger / Hibiscus Lavender / Orange Vanilla / Lemon Lime

HARD JUICE

Pineapple Juicy / Dragonfruit / GLO / Tangelo

OG BEER

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

BUILD YOUR OWN FLIGHT

HARD SELTZER

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

HARD JUICE

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

NON-ALCOHOLIC

PASSION FLOWER BLACK TEA	<i>Oribe</i>	<i>12 oz.</i>	\$5
HIBISCUS MINT MAMAKI TEA	<i>Oribe</i>	<i>12 oz.</i>	\$5
LILIKOI GUAVA SPARKLING	<i>Ola Brew</i>	<i>12 oz.</i>	\$6
KOMBUCHA	<i>Wai Meli Jun</i>	<i>12 oz.</i>	\$6



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KEIKI MENU

\$14 KEIKI BURGER *(with fries)*

\$14 CHEESE PIZZA

\$15 PEPPERONI PIZZA