



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 DAN DAN 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 amd 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 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

§12 ICE CREAM BAO
 Crispy fried bao, dusted with cinnamon sugar. Served with ice cream, candied walnuts and house made caramel

§5 ICE CREAM
 Locally made Tropical Dreams ice cream

§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
 HAWA I'I
 96720





BEER

	1/2 pint \$5	pint \$7
	IBU:	A BV:
MA`A LAGER	14	5.1%
STRATA HOPPED PILSNER	28	5.0%
LUHIA PALE ALE	42	5.2%
LEHULEHU LAGER	18	4.6%
OLA IPA	55	6.5%
KIAWE BROWN ALE	33	5.3%
DA HAZY LIGHT	45	4.2%
KIAWE VANILLA PORTER	20	6.8%

	1/2 pint \$5	pint \$9
	IBU:	A BV:
MO HAZY	45	7.4%
LILIKOI LIME MILKSHAKE IPA	45	6.8%
A'A IPA	85	7.2%

	1/2 pint \$5	12oz. \$9
	IBU:	A BV:
NELSON RYE IPA	48	7.8%

SPECIALS

SUNRISE <i>dragonfruit lemonade hard juice + tangelo hard juice</i>	\$9
CREAMSICLE <i>orange vanilla hard seltzer & tangelo hard juice</i>	\$9
SACHERTORTE <i>lilikoi orange + kiawe vanilla porter</i>	\$9

FLIGHTS

	\$15
OG BEER <i>Ma`a Lager / Ola IPA / Kiawe Brown Ale / Kiawe Vanilla</i>	
BOUJEE BEER <i>Strata Hopped Pils/Nelson Rye IPA / Mo Hazy / Lilikoi Lime Milkshake IPA</i>	
HARD SELTZER <i>Ginger / Lemon Lime / Lemongrass / Orange Vanilla</i>	
HARD JUICE <i>Guava Lilikoi Orange / Tangelo/ Dragonfruit Lemonade / Pineapple Juicy</i>	
BUILD YOUR OWN FLIGHT	

HARD SELTZER

	1/2 pint \$4	12 oz. \$6
	IBU:	A BV:
LEMON LIME		4.8%
LEMONGRASS		4.8%
GINGER		4.8%
HIBISCUS LAVENDER		4.8%
ORANGE VANILLA		4.8%

HARD TEA

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

HARD JUICE

	1/2 pint \$5	12 oz. \$8
	IBU:	A BV:
LILIKOI ORANGE <i>(can only)</i>		6.0%
DRAGONFRUIT LEMONADE		6.0%
PINEAPPLE JUICY		6.0%
GUAVA LILIKOI ORANGE		6.0%
TANGELO		6.0%
GRAPEFRUIT		6.0%

NON-ALCOHOLIC

LEMONADE <i>Ola Brew</i>	12 oz.	\$6
FRESH PRESSED JUICE <i>So Juicy</i>	12 oz.	\$7
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
SPARKLING WATER <i>Waiakea</i>	22.6 oz.	\$7



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