

5.1%

IBU:

STRATA

STRATA HOPPED PILSNER

STRATA HOPPED PILSNER

A lighter version of traditional Czech Pils for tasteful, quaffable hydration, making it an American Pilsner. Rich Weyermann Pilsner Malt gets supplemented with just a touch of white wheat for lightness and even crisper appeal.

Fermented as a traditional Lager, this beer spends several additional weeks resting and maturing to deliver the clean, crisp focus only real Lagers can. Generous amounts of the traditional 'noble' Saaz aroma hops give a floral and "skunky" nose. (We promise this beer has never been exposed to light until it hits your glass, but you may have associations of "green bottle" beers with this one. Possibly our most "sessionable"/all day brew yet!)



IBU:

5.1%

MA'A LAGER

GERMAN KÖLSCH

Our malty, refreshing, all Pilsner malt "Lager" that actually also is a Koelsch! Rich maltiness combined with a light, crisp body, slight citrus and banana notes from the Koelsch yeast and just enough noble Hallertau Mittelfrüh hops for aroma. The name Ma'a ("used to/accustomed to") reflects the mass-compatible appeal of this style for everyone who prefers round yet light malty beers with delicate hop profiles.





LUHIA PALE

PALE ALE

Our Pale Ale bridges the gap between our Lager and IPAs by combining a caramel-like maltiness with sharp fruity and spicy hops while not being overly bitter or hop-driven with a crisp, refreshing finish.

ABV:

IBU:

5.4%



KIAW

KIAWE ALE

BROWN ALE

The addition of ground Kiawe Seed Pods makes our our otherwise light and crisp Brown Ale more toasty and chocolatey than other examples. A blend of American hops lends floral complexity while bitterness remains low, slightly enhanced by the toasty malt backbone.

ABV:

IBU:

5.3%



KIAWE// **PORTER**

KIAWE VANILLA PORTER

PORTER

A dark, roasty and rich beer that remains amazingly light and crisp at the same time. All the perceived sweetness actually comes from the ground Kiawe pods, providing an array of nutty, caramel, chocolate and even smoky impressions, underlined and emphasized by rich Kona vanilla beans. The mouthfeel is creamy at first, building into more roasted character and just a slight, savory bitterness from all its components. Just wait for our Bourbon-barrel aged Imperial Porter in the near future – possibly served "on Nitro" for extra creaminess!

ABV:

IBU:

6.8%



OLA IPA

INDIA PALE ALE (AMERICAN/WEST COAST)

Our West Coast IPA is quintessentially refreshing, with sharp hop flavors and balanced bitterness. Citrusy and herbal at the same time thanks to Simcoe and Citra hops, the palate offers stonefruit and a biscuit backbone before ending with resinous, mouthwatering 60 IBUs of hop bitterness.

ABV:

IBU:

6.5%



A'A IPA

INDIA PALE ALE (AMERICAN/WEST COAST)

Our A'a ("sharp edges" in Hawaiian) is almost identical to our IPA, except for its higher alcohol almost making it a Double IPA. Surprisingly, it is even crisper and fresher than the IPA, with sharper and even tastier hop aromas. The lean body provides high definition to all its hoppy glory while not being nearly as bitter as the rating may have you believe.

ABV:

IBU:

7.4%



Lychee Dragonfruit Milkshake IPA

LYCHEE DRAGONFRUIT MILKSHAKE IPA

MILKSHAKE IPA

Milkshake IPAs combine the 'hazy" turbidity from oats with the addition of lactose sugar for a creamy and rich mouthfeel. This seasonal version is almost a fruit cocktail, as we added the juice of Lychees, pink Dragonfruit, and just a touch of Meyer Lemons for good measure. This amount of fruit content make the beer very light, delicate and complex in tropical fruit aromas. As all the hops are added late in the process, they lend a degree of spiciness and aroma, but very little bitterness.

ABV:

IBU:

7.2%



IBU:

6.8%

40

LILIKOI LIME milkshake - FA

LILIKOI LIME MILKSHAKE IPA

MILKSHAKE IPA

One of our most popular beers since the beginning which also recently placed among the people's choice award of a state-wide beer competition! Sadly, the amount of fresh Lilikoi needed for this product makes it a seasonal release, as we never seem to be able to get enough! The rich, creamy "Milkshake IPA" base brewed with oats and lactose is significantly lightened up by the tart bite of lime juice and yes, plenty of fresh Lilikoi added right from the beginning of fermentation! Passion fruit, Maracuja, Lilikoi – whichever name you call it, this amazing fruit features front, back and center in this mouth-watering beer!



IBU:

7.2%

45



MO'HAZY

NEW ENGLAND STYLE IPA

This fairly recently popularized style seems to be here to stay and we could not be more excited about it! Also known by the aliases of "New England IPA", "Juicy IPA", or even "chicken soup", this beer is painstakingly brewed to retain all of its natural turbidity, making it truly opaque in your glass. Even better, the style emphasizes rich, fruity hop aromas, but very little bitterness. Expect a rich, creamy first impression full of mango and stonefruit flavors which then takes a turn towards a crisp, clean and mouthwatering finish with a touch of green hop spiciness. Since these beers are also called "Freshies", we will frequently brew small batches of this style to assure maximum freshness!



IBU:

4.2%



HAZY LIGHT

NEW ENGLAND STYLE IPA

Our first Gold Medal-winning brew at Best of Craft in Bend, Oregon, this fairly recently popularized style seems to be here to stay and we could not be more excited about it! Even better, the style emphasizes rich, fruity hop aromas, but very little bitterness. Expect a rich, creamy first impression full of mango and stonefruit flavors which then takes a turn towards a crisp, clean and mouthwatering finish with a touch of green hop spiciness. Since these beers are also called "Freshies", we will frequently brew small batches of this style to assure maximum freshness!





TANGELO HARD JUICE

For a lighter, crisper and even more refreshing cider, we went the citrus route – Tangelo, specifically – a cross of tangerine and pomelo varieties, as you may have guessed by the name! Its juice is just savory and sour enough to lend a mouth-watering quality to this cider and has been described as a specialty Mimosa.

TANGELO

ABV:

6.0%





DRAGONFRUIT LYCHEE

DRAGONFRUIT LYCHEE HARD JUICE

We'd be remiss to not make use of all the tropical goodness available to us, so this cider goes bold on creamy, tropical Lychee juice. Its standout feature, however, must be its bright magenta color thanks to the magical coloring properties of red Dragonfruit. It's so striking, intense and stable that we've been expecting a national cellphone carrier to call us for a while.

ABV:

6.0%



Hawaiian GINGER



HAWAIIAN GINGER

OLA HARD SELTZER

Our Ginger Seltzer is made with the serious Ginger lover in mind - it uses an insane amount of ginger to give you the full flavor and lots of spicy bite - and hopefully some of the health benefits, too!

ABV:

4.8%









Ftawaiian LEMONGRASS



HAWAIIAN LEMONGRASS

OLA HARD SELTZER

Slightly more unusual is our Lemongrass flavor, using whole, mature lemongrass grown throughout the state – a glorious lemongrass tea on its own, but absolutely unique and delicious in our Seltzer!

ABV:

4.8%





Hawaiian **LEMONLIME**



HAWAIIAN LEMON LIME

OLA HARD SELTZER

Our Hawaiian Lemon-Lime is flavored with freshly macerated Tahitian limes and Meyer lemons, both grown locally on the big island. Using the whole fruit gives us the slightest hint of bitterness and a lot of fragrance, to create this light, refreshing seltzer.

ABV: 4.8%













HAWAIIAN HIBISCUS LAVENDER

OLA HARD SELTZER

This Seltzer is inspired by the crisp, refreshing flavors of Southern France (Rosé, anyone?), balancing the bright red tartness of Hibiscus tea with earthy-floral lavender. Additionally, we worked a little magic with another minor ingredient to stabilize the beautiful red-pink color and add even more complexity. It's subtle and intense at the same time, a rare combination!

4.8%















Hawaiian ORANGE VANILLA

HAWAIIAN ORANGE VANILLA

OLA HARD SELTZER

Our Orange-Vanilla Seltzer takes us right back to our childhoods with its creamy orange flavor, just without any dairy. We use whole oranges to get both juiciness and that zesty creaminess, then finish it with more than just a little real vanilla. It may taste way richer, but it actually is the same sugar and calorie content as our other Seltzers!

ABV:

4.8%





4.3%



Hawaiian **LEMONGRASS MINT**



LEMONGRASS MINT

OLA HARD TEA

The other "original" flavor of our coffee leaf teas, this one was completely reimagined touse 100% fresh, locally grown lemongrass - not just for fans of our Lemongrass Seltzer! While our non-alcoholic original used dried lemongrass for a lot of texture and tea flavor, our fresh, "wet" lemongrass, grown Hilo-side and picked as we need it, just provides a lot more freshness and depth. This combination of coffee leaf, lemongrass, and all-natural spearmint giving an almost wintergreen quality reminds us of a heartier Mojito, or just plainly, a refreshing drink. With all this complexity and freshness, Lemongrass-Mint also manages to taste great with the least amount of sugar of all three current versions.







4.3%



Hawaiian TULSI BERRY



TULSI BERRY

OLA HARD TEA

One of our original Kona Coffee Leaf tea flavors, reimagined as an even crisper Hard Tea! Tuli, or holy basil, is an important ayurvedic tea plant common throughout the tropical climates of the Pacific. It may occasionally look and smell like your familiar Italian basil, but taste it, and the strong, numbing sensation of clove oil will let you know: this is not your common basil! When brewed as a tea, Tulsi has a fermented berry flavor on its own, so we chose to highlight this with other choice ingredients such as lavender and just a touch of berry flavor. Accordingly, the tea and berry are strong in this one! Berry flavors lend themselves to sweetness, so this one is actually the "sweetest" of our teas – but rest assured that it is still very balance and refreshing – no cloying sweetness here!



4.3%



Hawaiian **ORANGE ZEST**



ORANGE ZEST

OLA HARD TEA

Our organic Kona coffee leaf tea reminds us of many of the qualities found in aged brandies - dried fruits, earth, leather and woods - all qualities that are brilliantly complemented by orange oil! We are using lots of oranges for every batch, making sure every last scrap of their zest makes it into the blend. The result is an added juicy, creamy and zesty orange flavor permeating the savory goodness of the tea blend. Depending on the time of day we enjoy it, it reminds of us mimosas, Orangina and many other tasty orange products, only this one is all fresh and natural! Our medium carbonation level for it gives it just the right "pop" to make all those flavors shine brightly.



