



SALADS

- §13 **HOUSE SALAD** *(vegan and gluten free)*  
 Dam fine mixed greens topped with shredded carrots, sliced cucumber, 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.
- §26 **CRISPY TAKO** *(Gluten Free)*  
 Octopus braised then fried crispy, atop potato pave, and drizzled with herb aioli bacon bits, and pickled onion.
- §16 **THAI STYLE SPRING ROLLS**  
 Red curry seasoned beef, 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 Monterrey Jack cheese, pickled onions, confit garlic Spicy mayo.

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**  
 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
- §19 **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 - MOJO AIOLI - HONEY WALNUT - VEGAN GODDESS CHICKEN GRAVY + \$4

DESSERT

- §12 **PORTER FLOAT**  
 Kiawe Vanilla Porter served with choice of ice cream
- §5 **ICE CREAM** *\* Rotating flavors available*  
 Locally made Tropical Dreams 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.

☎ 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 <b>\$5</b>	pint <b>\$7</b>
	IBU:	A BV:
MA`A LAGER	14	5.1%
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 <b>\$5</b>	pint <b>\$9</b>
	IBU:	A BV:
A`A IPA	85	7.4%
LILIKOI LIME MILKSHAKE IPA	40	6.8%
MO HAZY	45	7.4%

	1/2 pint <b>\$5</b>	12oz <b>\$9</b>
	IBU:	A BV:
NELSON RYE IPA	48	7.8%
DOUBLE HEFEWEIZEN	45	7.4%

SPECIALS

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

FLIGHTS

<b>OG BEER</b> <i>Ma`a Lager / Ola IPA / Luhia Pale Ale / Kiawe Vanilla Porter</i>	<b>\$15</b>
<b>BOUJEE BEER</b> <i>A`a IPA/Nelson Rye IPA /Mo Hazy / DBL Hefeweizen</i>	
<b>HARD SELTZER</b> <i>Ginger / Hibiscus Lavender / Lemongrass / Orange Vanilla</i>	
<b>HARD JUICE</b> <i>Guava Lilikoi Orange / Tangelo/ Dragonfruit Lemonade / Pineapple Juicy</i>	
<b>BUILD YOUR OWN FLIGHT</b>	

HARD SELTZER

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

HARD TEA

		12 oz. <b>\$6</b>
		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 <b>\$5</b>	12 oz. <b>\$8</b>
		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%
STRAWBERRY GUAVA		6.0%
GRAPEFRUIT		6.0%

NON-ALCOHOLIC

PINK LEMONADE <i>Ola Brew</i>	12 oz.	<b>\$6</b>
FRESH PRESSED JUICE <i>So Juicy</i>	12 oz.	<b>\$7</b>
PASSION BLACK TEA <i>Oribe</i>	12 oz.	<b>\$5</b>
FRESH SQUEEZED ORANGE JUICE	12 oz.	<b>\$7</b>
HIBISCUS MINT MAMAKI TEA <i>Oribe</i>	12 oz.	<b>\$5</b>
SPARKLING WATER <i>Waiakea</i>	22.6 oz.	<b>\$7</b>



808.731.0917

1177 KILAUEA AVE. HILO

HAWAII 96720

