



BEER

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

DA HAZY LIGHT	45	4.2%
OLA IPA	55	6.5%
LUHIA PALE ALE	42	5.2%
KIAWE VANILLA PORTER	20	6.8%
MA'A LAGER	14	5.1%
KIAWE BROWN ALE	33	5.2%
STRATA HOPPED PILSNER	25	5.1%

1/2 pint **\$6** *pint* **\$9**
IBU: ABV:

A`A IPA	85	7.4%
MO HAZY IPA	40	6.8%
LILIKOI LIME MILKSHAKE IPA	45	7.0%

1/2 pint **\$6** *12oz.* **\$9**
IBU: ABV:

HOPTOPUS DIPA	70	8.0%
DOPPLEBOCK	21	7.6%

1/2 pint **\$5** *pint* **\$8**
IBU: ABV:

BLOOD ORANGE HEFEWEIZEN	14	5.5%
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FLIGHTS

\$15

OG BEER

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

BOUJEE BEER

A`A IPA / Mo Hazy IPA / Milkshake IPA / Hoptopus DIPA

HARD SELTZER

Ginger / Hibiscus Lavender / Orange Vanilla Seltzer / Lemon Lime

HARD JUICE

Pineapple Juicy / Chili Lili / Guava Lilikoi Orange / Dragonfruit Lemonade

BUILD YOUR OWN FLIGHT *Choice of any 4*

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 JUICE

1/2 pint **\$5** *12oz.* **\$8**
ABV:

PINEAPPLE JUICY	6.0%
GUAVA LILIKOI ORANGE	6.0%
LILIKOI ORANGE	6.0%
CHILI LILI	6.0%
TANGELO	6.0%
DRAGONFRUIT LEMONADE	6.0%
GRAPEFRUIT	6.0%

SPECIALS

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

MA`A BERRY** *Dragonfruit Lemonade & Ma`a Lager* **\$9

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

NON-ALCOHOLIC

PASSION FRUIT BLACK TEA	<i>Oribe</i>	10oz.	\$5
HIBISCUS MINT MAMAKI TEA	<i>Oribe</i>	10oz.	\$5
FRESH SQUEEZED ORANGE JUICE		10oz.	\$7
FRESH PRESSED JUICE	<i>So Juicy</i>	10oz.	\$7
LILIKOI GUAVA SPARKLING		10oz.	\$6



808.731.0917

1177 KILAUEA AVE.
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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
**Rotating flavors available
Special Flavors +\$3*

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
- \$38 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**
Braised chicken seasoned to perfection topped with Monterey Jack cheese and onions garlic lime crema and a consume
- \$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)

PLEASE NOTE : PARTIES OF 8 OR MORE WILL BE PRESENTED ONE CHECK AND 20% GRATUITY

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CASH TRANSACTION WILL BE ROUNDED TO THE NEAREST NICKEL
A 3% PROCESSING FEE IS APPLIED TO ALL CREDIT CARD TRANSACTIONS

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