



KONA



SALADS

- \$18** **ULU FALAFEL** *(vegan)*
Falafel made from local ulu and chickpeas, over a bed of mixed greens, marinated tomatoes, tahini dressing, toum drizzle
- \$16** **BEET SALAD** *(vegan)*
Local mixed greens, heart of palm, ginger miso dressing topped with shiso micro greens
- MIXED GREENS** *(vegan)*
Local mixed greens, marinated tomatoes, cucumber, sunflower sprouts, soy sesame dressing
- \$14** **+ CHICKEN BREAST \$6**

BAO BUN (ONE BAO PER ORDER)

- \$6.5** **PORK BELLY**
Five spice pork belly, cucumber, hoisin and spicy mayo
- \$6.5** **CHEESE STEAK or ALI'I MUSHROOM**
Steak, roasted onions, peppers, topped with mornay
(vegetarian option with ali'i mushrooms)
- \$6.5** **ULU FALAFEL**
Toum drizzle and microgreens

FLATBREADS

All flatbreads are made with sourdough.

- \$22** **TACO TRUCK**
Mozzarella, carne asada, pickled jalapeno, onion, cilantro micro greens and chipotle aioli.
- \$21** **POLI'AHU** *(vegetarian)*
Mornay, mozzarella, ricotta, hamakua ali'i mushroom, crispy garlic, honey.
- \$20** **PILE O' VEG!** *(vegan)*
House-made red sauce, hamakua ali'i mushroom, and shaved onion topped with toum, tahini and cilantro. **+ MOZZ \$2**
- \$20** **PESTORONI**
House-made red sauce, mozzarella, parmesan and pepperoni topped with a pesth drizzle.

SANDWICHES+ **+ FRIES \$4**

- \$14** **OLA BURGER**
Smash patty, Ola sauce, cheese, grilled onions, house-made butter pickles, iceberg lettuce, tomato.
- \$14** **FRIED CHICKEN SANDWICH**
Marinated and battered chicken thigh, asian style slaw, house-made pickles, spicy mayo
- \$16** **CALIFORNIA LOADED FRIES**
House made and seasoned fries, imitation crab, avocado, spicy mayo, unagi sauce, furikake

KEIKI MENU **+ FRIES \$4**

(age 14 and under)

\$8 **CHEESEBURGER**

\$6 **GRILLED CHEESE**

\$6 **CHEESE QUESADILLA ON FLOUR TORTILLA**
+ CHICKEN BREAST \$4

FRIES \$7
(vegan + gluten free)

GET SAUCY WITH OUR HOUSE-MADE SAUCES:

- + 1 CHIPOTLE AIOLI - OLA SAUCE - RED SAUCE - SPICY MAYO - TOUM
- + 2 MORNAY - UNAGI SAUCE - TAHINI DRESSING - GINGER DRESSING - SOY SESAME DRESSING

PROTEIN ADD ONS:

- + 3.50 FALAFEL - PORK BELLY - PLAIN BAO
- + 6 CHICKEN BREAST - CARNE ASADA STEAK - ALI'I MUSHROOMS

808.339.3599

74-5598
LUHIA ST.
KAILUA-KONA
HAWAI'I
96740





KONA



BEER

taster **\$2** 1/2 pint **\$4** pint **\$6**

IBU: ABV:

MA'A LAGER	14	5.1%
KIAWE BROWN ALE	33	5.3%
OLA IPA	55	6.5%
KIAWE VANILLA PORTER	20	6.8%
LUHIA PALE ALE	42	5.4%
STRATA HOPPED PILSNER	28	5.1%
DA HAZY LIGHT IPA	45	4.2%
LILIKOI LIME MILKSHAKE IPA \$8	40	6.8%
CACAO ALTBIER \$7	10	4.5%
A'A IPA \$7	85	7.4%

taster **\$3** 1/2 pint **\$5** 12 oz. **\$8**

DOUBLE HEFEWEIZEN	45	8.6%
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HARD JUICE

taster **\$3** 1/2 pint **\$5** 12 oz. **\$8**

ABV:

LILIKO'I ORANGE	6.0%
DRAGONFRUIT LEMONADE	6.0%
PINEAPPLE JUICY	6.0%
GUAVA LILIKO'I ORANGE	6.0%
STRAWBERRY GUAVA	6.0%

HARD SELTZER

taster **\$2** 1/2 pint **\$4** 12 oz. **\$6**

ABV:

LEMON LIME (can only)	4.8%
LEMONGRASS	4.8%
GINGER	4.8%
HIBISCUS LAVENDER	4.8%
ORANGE VANILLA	4.8%

HARD CIDER

taster **\$3** 1/2 pint **\$5** 12 oz. **\$8**

ABV:

TANGELO	6.5%
WHITE PINEAPPLE	6.0%

HARD TEA

ABV:

ORANGE ZEST (can only)	4.3%
TULSI BERRY	4.3%
LEMONGRASS MINT (can only)	4.3%

NON-ALCOHOLIC

SO JUICY FRESH PRESSED JUICE 12oz. \$7

ORIBE PASSION FLOWER BLACK TEA 12oz. \$5

WATER \$FREE.99

ORIBE HIBISCUS MINT MAMAKI TEA 12oz. \$5

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